



Buffet Menu

- \$45 1 meat option, 3 veggies, 1 dessert
- \$55 1 meat option, 3 veggies, selection of bread, 1 dessert
- \$65 2 meats options, 3 veggies, selection of bread, 1 dessert

Mains

- Maple glazed ham with horseradish cream
- Roast sirloin beef with red wine jus and salsa verde
- Orange roasted pork belly with spiced beetroot chutney
- Pulled lamb shoulder with pomegranate and mint jus
- Chicken pieces marinated your way on herb couscous
(Spicy harissa, lemon and thyme, BBQ, black marinade, jerk marinade)
- BBQ pork ribs
- Leg of lamb with mint and basil mayo
- Confit pork belly with apple verde
- Parma wrapped pork fillet with rhubarb and apple compote
- Wild mushroom risotto with kale chips
- Beetroot and vodka cured salmon with wasabi mayo
- Chickpea and lentil dhal with spinach, coriander and flatbread
- Veggie curry with coconut rice

Salads and Sides

- Quinoa salad with hazelnuts, blue cheese, baby spinach and pear
- Bulgur wheat salad with pomegranate, apple, kale, cranberries roasted pistachios
- Coconut Vietnamese slaw with lemon grass, lime leaf and chilli lime dressing
- Radish, fennel and apple slaw with pine nuts and feta
- Organic green salad with roasted beetroot, walnuts, orange and brown lentils
- Macadamia nut coleslaw with Greek yoghurt dressing
- Fattoush salad - cucumber, radish, herbs, tomatoes & dukkha dressing
- Miso soba noodles with Asian veggies, peanuts, chilli and coriander



- Organic salad with parmesan, almonds, apple and poppy seed dressing
- Edamame bean, vine tomato, avocado, grilled corn and mint salad
- Red superfood salad with beetroot, orange and cumin
- Green superfood salad with pesto dressing
- Celery and apple slaw with raisins, walnuts and parmesan
- Duck fat roasted potatoes
- Steamed baby potatoes with mint and butter
- Maple roasted pumpkin with walnuts, chilli and goats cheese
- Roasted root veggie salad with tahini and yoghurt dressing
- Char grilled veggies with barley, Kalamata olives and harissa
- Rosemary roasted beetroot, lentil, walnut and baby spinach salad
- Buttered corn on a cob with citrus zucchini
- Fried buttered kale, green beans and brocolinni
- Roast turmeric cauliflower with Persian eggplant
- Potato and rosemary gratin

Desserts

- Sticky date pudding with butterscotch sauce and vanilla mascarpone
- Fresh fruit salad with roast nuts, berry puree, seeds and vanilla honey yoghurt
- Dark chocolate mousse cake with berry and Chantilly cream
- Coffee and Bailey's panna cotta with chocolate crumbs
- White chocolate, eatery peanut butter and caramel cheesecake
- Vanilla meringues with chocolate cream and freeze dried raspberries
- Immigrant's Son tiramisu
- Whitaker's chocolate mousse with almond brittle and vanilla cream
- Spiced poached fruit Eton mess with roasted pistachios