

*Buffet Menu*

**Choice of 2 Hot Meats**

Slow Roasted Scotch fillet  
Braised Leg of Lamb with Garden herbs and Red wine  
Chicken Maryland Puttanesca  
Traditional Roast Pork  
Veal Cordon Bleus  
Pork Tenderloin with Apple Chutney  
American Bourbon Glazed Ham

**Choice of 1 Cold Platter**

Cold Meat platter  
Antipasto platter  
Fruit & Cheese Platter

**Choice of 3 Salads**

Tossed Green Salad with Dressing  
Caesar Salad  
Coleslaw  
Whole Grain Mustard & Horseradish Potato Salad  
Greek Salad

**Choice of 2 Vegetables**

Honey Glazed Baked Carrots  
Fresh Green with Garlic Sauce  
Mediterranean Vegetables  
Asian Vegetables

**Choice of 2 Vegetables**

Herb Roasted Baby Potatoes  
Creamy Potato Bake  
Caramelized Shallot Mashed Potato  
Roast Pumpkin

**Choice of 2 Desserts**

White and Dark Chocolate mouse Cake  
Tiramisu  
Native Pepper and Passionfruit Cheesecake  
Passionfruit Cream Sponge  
Pavlova  
Tea Coffee & Mints

*Entrees*

**Mille-Feuille of Salmon and Crispy Pancetta with Garlic and Chickpea puree**

*Layers of crispy pancetta, smoked salmon and chickpea puree drizzled with olive oil*

**Lamb Roulade set on a bed of Grain Mustard Potato Hash**

*Lamb back strap rolled with basil, capsicum and mozzarella cheese served on a grain mustard hash*

**Moroccan Chicken Tenderloins on Cous Cous & Ratatouille Salad**

*Moroccan seasoned chicken tenderloins set on a bed of seasoned couscous & ratatouille salad*

**Spanish Meatballs served with Crispy Parmesan Chibata**

*Homemade Spanish meatballs set on a herb tomato sauce served with toasted Chibata*

**Thai Calamari on a bed of Asian Salad**

*Scored calamari dusted in rice floured, served on a bed of Asian greens drizzled with a sweet Thai sauce*

**Tomato and Onion Relish Tart**

*Sweet tomato and onion relish tart, filled with kalamata olives, semi-dried tomato, Bulgarian fetta, mixed green leaves, and rocket pesto vinaigrette (v)*

**Middle Eastern Beef Salad**

*Rare eye fillet of beef crusted in Dukkah spice and served on a mustard cress, rocket lettuce, green bean and cherry tomato salad, with truffle aioli and parmesan shavings*

**Spinach and Ricotta Tortellini**

*Homemade spinach and ricotta tortellini tossed in a Napoli sauce with a touch of cream, button mushrooms, baby spinach and shavings of parmesan cheese (v)*

**Pumpkin Gnocchi**

*Homemade pumpkin gnocchi with a vodka cream sauce smoked salmon and baby spinach*

**Asian Dumpling Soup**

*Homemade Pork dumplings set in a traditional Asian Broth with julienne vegetable garnish*

**Garlic Prawns**

*Tiger Prawns cooked in a Garlic Cream Sauce served with green beans and Fragrant Rice*

**Grilled Chicken Caesar Salad**

*Slices of Grilled Chicken Breast on cos lettuce with traditional Caesar dressing topped with bacon and shaved parmesan*

*Mains*

**Chicken Scaloppini**

*Fine fillets of chicken breast served on a creamy potato puree, with green beans and a creamy field mushroom sauce*

**Eye Fillet**

*Premium Yearling eye fillet steak char grilled (medium) Served with a pink peppercorn sauce wilted spinach and a classic potato bake*

**Veal Salt'n'Bocca**

*Pan fried Veal, crispy Prosciutto in a burnt butter and sage sauce*

**Individual Rack of Lamb**

*Mustard and herb crusted with a red wine jus*

**Chicken Supreme**

*Stuffed with fetta cheese, fresh herbs, sun dried tomatoes and basil*

**Lime and Whisky Braised Pork Belly**

*Lime and whisky braised pork belly served with seeded mustard mashed potato, and a caramelized apple coleslaw finished with a cider jus*

**Whole Lamb shank Pie**

*Prime lamb shank , slowly braised , in a thyme, red wine, button mushroom and shallot sauce, wrapped with crispy puff pastry and served with sweet potato mash*

**Chicken Filo Parcel**

*Filled with baby spinach & three cheeses with a mustard cream sauce*

**Grain Fed Beef Fillet**

*Sautéed garlic beans with smashed roasted chat potatoes and Béarnaise Sauce*

*Desserts*

**Rich Chocolate Truffle Cake**

**Native Lemon and Passionfruit Cheese Cake**

**Traditional Pavlova**

**Sticky Date Pudding**

**Tea Coffee and After Dinner Mints**

*All dietary requirements can be catered for on request.*

*All menus can be customized to suit the occasion.*

Any enquiries please contact Trish on 0427274343

*Hors D'oeuvres*

*Salt and Pepper Calamari*

*Home Made Sausage Rolls*

*Crudités of Mushroom Pâté, Smoked Salmon and Cream Cheese, Basil Parmesan & Pine Nuts*

*Tomato & Fetta Arancini Balls*

*Smoked Salmon & Dill, Spinach & Fetta Tartlets*

*Hors D'oeuvres*

*Roast Beef & Horseradish Yorkshire Puddings*  
*Mini Chipolata Rolls with Sweet Onion Marmalade*  
*Gourmet Hamburgers with Swiss cheese, rocket & Dijon Mustard Sauce*  
*Thai Chicken Puffs*  
*Moroccan Vegetable Puffs*  
*Traditional Bruschetta*  
*Hong Kong Dumplings - hand made*

- *Pork Sui mai*
- *Pork & Prawn dumpling*
- *Vegetarian dumpling (v)*

*All served with traditional dipping sauces.*  
*Sushi Rolls*  
*Chicken (Larb gai)*  
*Moroccan Prawns*  
*Brie, Turkey & Cranberry Crostini*  
*Peppered lamb ribs*  
*Asian Beef/Chicken Noodle Box*  
*Seafood Cone with Chips*

*Mini Desserts*

*Swiss Guenielle Sponge*  
*Black Forest*  
*Chocolate Mud Cake*  
*Toblerone Cheese cake*  
*Pavlova*  
*Profiterole stuffed with Caramel and Pistachio Cream*  
*Lemon Meringue Pie*