

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