

BUFFET MENU - \$58pp

CARVERY

Roast pork with apple sauce

Slow cooked brisket in red wine jus

HOT DISHES

Butter chicken curry and steamed jasmine rice (gf)

Grilled barramundi in lemon butter (gf)

Creamy fettuccini alfredo

Sea salt, rosemary and garlic chat potatoes

Seasonal rustic vegetable medley tossed with balsamic glaze (gf) (v)

COLD DISHES

Caesar salad with shaved parmesan (gf) (v)

Moroccan spiced cous cous with roasted pumpkin and feta (v)

Assortment of bread rolls

Selection of condiments

DESSERTS

Selection of mini desserts

BUFFET MENU - \$68pp

Including Seafood

SEAFOOD SELECTION

Exmouth prawns and spiced cocktail sauce (gf)

Chilli Mussels

Grilled barramundi in lemon butter (gf)

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Roast pork with apple sauce

Slow cooked brisket in red wine jus

HOT DISHES

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Creamy fettuccini alfredo

Sea salt, rosemary and garlic chat potatoes

Seasonal rustic vegetable medley tossed with balsamic glaze (gf) (v)

COLD DISHES

Caesar salad with shaved parmesan (gf) (v)

Moroccan spiced cous cous with roasted pumpkin and feta (v)

Assortment of bread rolls

Selection of condiments

DESSERTS

Selection of mini desserts

Chocolate coated strawberries

SET MENU – \$68pp

Alternate Drop

Cheeseboard on Arrival

ENTRÉE'S

Chorizo & Mushroom Risotto

Pumpkin, Feta & Thyme Arancini

MAINS (Select 2)

Wild Caught Barramundi

Pan fried & served on a bed of fragrant jasmine rice with a mild Asian style laksa & seasonal greens

Crispy Skin Pork Belly

Glazed with hoisin sauce, spring onion & coriander. Served with seasonal greens on a bed of jasmine rice

Classic Chicken Kiev

Oven roasted free range chicken breast stuffed with garlic & herb butter. Served with dauphinois potato & seasonal greens

DESSERTS

Sticky Date Pudding

Chef's Cheesecake of the Day

A LA CARTE MENU - \$78pp

Cheeseboard on Arrival

ENTRÉE'S

Prawn & Avocado Cocktail

Chorizo & Mushroom Risotto

Pumpkin, Feta & Thyme Arancini

MAINS

Wild Caught Barramundi

Pan fried & served on a bed of fragrant jasmine rice with a mild Asian style laksa & seasonal greens

Angus Eye Fillet

Succulent Angus eye fillet (cooked medium) Served with dauphinois potato, seasonal greens & red wine jus

Crispy Skin Pork Belly

Glazed with hoisin sauce, spring onion & coriander. Served with seasonal greens on a bed of jasmine rice

Classic Chicken Kiev

Oven roasted free range chicken breast stuffed with garlic & herb butter. Served with dauphinois potato & seasonal greens

Lobster Thermidor + \$40

Whole Abrolhos rock lobster in a classic creamy garlic & wine thermidore sauce. Served with dauphinois potato & a crisp Greek salad

DESSERTS

Sticky Date Pudding

Chef's Cheesecake of the Day

Death by Chocolate for 2



GRAZING TABLES

SILVER - \$18pp

Light Grazing/Nibbles

Cheeseboards

Antipasto Boards

GOLD GRAZING - \$28pp

Cheeseboards

Antipasto Boards

Canapes (Select 2)

Fresh Fruit

PLATINUM GRAZING TABLE - \$38pp

Cheeseboards

Antipasto Boards

Canapes (Select 2)

Substantial Canapes (Select 2)

Fresh Fruit

PLATINUM PLUS GRAZING TABLE - \$48pp

Cheeseboards

Antipasto Boards

Canapes (Select 3)

Substantial Canapes (Select 2)

Fresh Fruit

Mini Desserts

Selection of Indulgent Chocolates

CANAPE SELECTIONS

COLD CANAPES

Selection of Sushi

Ribbon Sandwiches

Vegetarian Frittata

Pesto Ricotta Crostini

Polenta & Olive Bites

HOT CANAPES

Mushroom Arancini

Pumpkin, Feta & Thyme Arancini

Vegetarian Spring Rolls

Sausage Rolls

Gourmet Party Pies

Crispy Skin Pork Belly Bites

Sesame Meatballs

Chicken Satay Sticks

SUBSTANTIAL CANAPES

Pulled Pork Sliders

Crispy Chicken Bao Buns

Beef & Chorizo Skewers

Butter Chicken Curry & Rice Pot

Chorizo & Mushroom Risotto

Selection of Flatbreads