

Buffet

Minimum 10 person

Silver Buffet Menu

\$70 per head

Appetizers on arrival

- Chef selection mini quiches (spinach, vegetable, ham or Lorraine)
- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
 - Mini beef burger with homemade relish and cheddar cheese

Platters

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

Main Course

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
 - Homemade cheesy angus beef lasagne
 - Prawn zoodle serve cold with, pickle reddish, cabbage, shallot and sesame dressing
 - Grilled octopus salad with cous cous, onion, edamame
 - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)



Gold Buffet Menu

\$90 per head

Appetizers on arrival

- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
 - Jamon croquette ball with truffle mayo
- Grilled caramelized pork bao with cucumber, sour reddish and spicy mayo

Platters

- Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)

And

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

Main Course

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
 - Cumin spiced lamb cutlet mint flavoured rub (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF) (V)
- Lemongrass chicken on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
 - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)



Platinum Buffet Menu

\$110 per head

Appetizers on arrival

- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)
- Crispy sesame prawn parcel with chilli mayo

Platters

- Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)

And

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

Main Course

- 12 hours sous vide scotch fillet with bake vegetable (GF)
- 63-degree confit salmon fillet with thyme, garlic and chilli (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF)
- Sticky pork on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
- Classic oven roast porchetta with herb and chilli filling
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)

