



GOLD BUFFET MENU

\$120 per person

2 Canapés + 6 Mains + 2 Desserts

Canapés

butter-puff tartlet | mixed mushroom, fresh rosemary (v)

handmade dim sim | pork and prawn, lime & coriander dipping sauce (s)

Mains

Sourdough bread rolls | salted butter (v)

Chat potato salad | honey mustard mayonnaise, spring onion (v) (gf)

Wild rocket salad | shaved pear, Parmigiano-Reggiano, reduced brown sugar
balsamic (v) (gf)

NSW South Coast oysters | pomegranate vinaigrette, lemon (s) (gf)

Heirloom tomato salad | chargrilled corn, paprika dressing (v) (gf) (vgn)

Herb marinated chicken thigh | confit garlic, baby celery (gf)

Roasted Tasmanian salmon | cauliflower puree, shaved baby radish (s) (gf)

Desserts

chocolate cherry tartlet | shave coconut

Fruit brochettes | skewered seasonal fresh fruit (v) (gf) (vgn)



PLATINUM BUFFET MENU

\$135 per person

3 Canapés + 7 Mains + 2 Desserts

Canapés

Arancini | saffron & mozzarella, smoked aioli (v)

NSW South Coast oysters | pomegranate vinaigrette, lemon (s) (gf)

handmade sushi | pickled ginger, soy sauce (s)

Mains

Sourdough bread rolls | salted butter (v)

Fresh fig & goats cheese salad | radicchio, toasted walnuts, lemon dressing (v) (gf)

Wild rocket salad | shaved pear, Parmigiano-Reggiano, reduced brown sugar
balsamic (v) (gf)

Spiced Kent pumpkin | dukkha, torn mint, honey Greek yoghurt dressing (v) (gf)

Broccolini salad | snow peas, orange, chilli, toasted hazelnut dressing (v) (gf)

Thyme & garlic free range chicken breast | blackened lime, sumac yoghurt dressing
(gf)

Pan seared New Zealand snapper | roasted fennel, pine nut pesto, young basil (gf)

Grilled Riverina beef flank | chimichurri, fine herbs (gf)

Desserts

Boardwalk chocolate brownie | salted caramel (v)

Gelato cones | a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (v)