

## BUFFET MENUS Please note: All Buffet's Require a Chef to be on board @ \$340 (up to 4 hours)

---

### BUFFET MENU No. 1 - \$100.00 PER PERSON

- A selection of Boutique Rolls with Butter Portions
- Roast Pumpkin, Bocconcini and Baby Spinach Arrancini
- Herb and Pepper and Lemon Encrusted Salmon Fillet Le Chef Tartare Sauce
- Chardonnay and Thyme Poached Chicken Breast with Risoni, Oven Roasted Tomato and Baby Spinach
- Fresh Pasta with Roasted Capsicum, Mushrooms and Semi-dried Tomatoes tossed in a light Tomato Pesto Dressing
- Kajun Rump surrounded with our Home-style Tzatziki Sauce
- Tiger Prawn Platter with Herb and Lemon Aioli
- Wild Rocket and Parmesan with Rock Salt and Black pepper
- Dill, Red onion and Caper Berry Potato Salad
- Fresh Seasonal Fruit Platter
- Chefs selection of House Desserts

### BUFFET MENU No. 2 - \$125.00 PER PERSON

- A selection of Boutique Rolls with Butter Portions
- Roast Pumpkin, Bocconcini and Baby Spinach Arrancini
- Chargrilled Beef Fillet and Field Mushrooms served with a Green Peppercorn Jus
- Chardonnay and Thyme Poached Chicken
- Roasted Herb and Garlic Chat Potatoes
- Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea (2 per person)
- Caprese Salad of Tomato, Bocconcini and Fresh Basil
- Wild Rocket and Parmesan with Rock Salt and Black Pepper
- A selection of fine Australian Cheese's served with Dried Fruit and Deli Style Crackers
- Fresh Seasonal Fruit Platter
- Chefs selection of House Desserts

## BUFFET MENUS Please note: All Buffet's Require a Chef to be on board @ \$340 (up to 4 hours)

### BUFFET MENU No. 3 - \$145.00 PER PERSON

- A selection of Boutique Rolls with Butter Portions
- Roast Pumpkin, Bocconcini and Baby Spinach Arrancini
- Chardonnay and Thyme Chicken
- Rib Eye Fillet with Stuffed Field Mushrooms and Red Wine Jus with Roasted Chat Potato
- Whole Baked Tasmanian Salmon topped with Baby Spinach, Dill and Capers
- Mussels with Garlic and Chilli Butter
- Balmain Bugs Grilled with Garlic Lemon Butter
- Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea. (3 per person)
- Tiger Prawn Platter with Herb and Lemon Aioli
- Dill, Red Onion and Caper Berry Potato Salad
- Caprese Salad of Tomato, Bocconcini and Fresh Basil
- Assorted Australian Cheese board with Lavosh and Dried Fruits
- Fresh Seasonal Fruit Platter
- Chef's Selection of House Desserts

