

The Classic Buffet

\$55 per person

Canapés on arrival

Chicken Caesar salad in pastry cup

Bocconcini marinated wrapped with prosciutto (GF)

Leek and shitake spring roll with mirin soy sauce (v)

Chicken macadamia ball with minted yoghurt

Main

Braised chicken, thyme and mushroom in a chardonnay sauce with jasmine rice

Continental meats including salami, roast beef, turkey and smoked chicken

Baked honey glazed ham with hollandaise

Leg of lamb with rosemary and garlic jus

Side

Caesar salad with crispy bacon, garlic croutons, egg and smoked aioli

Mediterranean salad with caramelised fetta and English spinach with white balsamic

Fresh garden vegetables including baby carrots, beans, broccoli, and squash

Crisp mesclun salad with red wine vinegar

Baked Lyonnaise potato

Served with a selection of relishes, mustards and bread rolls

Dessert

Chefs' selection of cakes, gateaux and tarts with cream and berry coulis

Or, your celebration cake served as dessert with cream and coulis

(Subtract \$2 per person from buffet price)

Tea and coffee buffet – \$3.95 per person

Kids menu available on request



The Premium Buffet

\$77 per person

Pre dinner canapés

Smoked salmon with camembert crème in filo with salmon pearl
Stuffed mini bell peppers filled with Greek feta and olive (v)
Lemon scented salt and pepper squid with sambuca vinaigrette
Chicken and palm sugar blue Thai dumpling with citrus sauce

Main

Platters of fresh prawns, oysters, smoked salmon and yabbies
Braised chicken, thyme and mushroom in a chardonnay sauce with jasmine rice
Barramundi in macadamia nut clarified butter
Leg of lamb with rosemary and garlic jus
Continental meats including salami, roast beef, turkey and smoked chicken

Side

Lebanese fattoush salad with pita bread, tomato, olives and sumac
Roasted carrot, capsicum and almond salad with yoghurt dressing
Caesar salad with crispy bacon, garlic croutons, egg and smoked aioli
Fresh garden vegetables including baby carrots, beans, broccoli, and squash
Baked Lyonnaise potato
Served with a selection of relishes, mustards and bread rolls

Dessert

Lemon citrus tart with orange syrup, double cream and crushed berries
White chocolate and raspberry cheesecake served with pureed mango and cream
Classic homemade Pavlova with seasonal fruits and passion fruit coulis (GF)
Selection of Tasmanian and Gippsland cheeses served with crackers

Tea and coffee buffet – \$3.95 per person

Kids menu available on request

