

SEASONAL BUFFET MENU AUTUMN-WINTER

premium

\$65 per person

entree mezze platter to share

peppered beef, honey baked ham, tasmanian smoked salmon, pomegranate chicken, escalivada vegetables, marinated fetta, olives rosemary and garlic charred flatbread, hommos, evoo and dukkah

salads

three seasonal market garden salads from locally grown produce

hot dishes

thyme and paprika roasted chicken

tandoori baked perch fillets, spiced potatoes and minted raita

star anise braised beef cheek

penne, pesto, olives, semi dried tomatoes and parmesan

baked pumpkin, root vegetables and gremolata crumbs

steamed jasmine rice

cheddar crusted creamed garlic potato gratin

dessert

eton mess strawberry meringue

cinnamon and vanilla bean milk tart

warm date and coffee pudding, butterscotch sauce

dark chocolate mousse and honeycomb praline

fresh sliced seasonal fruit

australian cheese selection, crisp breads and savoury biscuits

coffee, selection of tea and chocolates



SEASONAL BUFFET MENU AUTUMN-WINTER

deluxe

\$72 per person

entree (select one)

ocean king prawns, avocado tian and watermelon salsa

cardamom and orange baked ocean trout, evoo crushed potato, hommos and herb salad

basil baked chicken breast, pumpkin, baby asparagus and charred corn salsa

cold selections

chermoula prawn, fettoush salad, caper and lemon dressing

sumac roast beef, cos, swiss chard leaves salad and mint yogurt

grilled halloumi cheese and salsa rouge

salads

three seasonal market garden salads from locally grown produce

carvery

fennel and sage marinated pork loin, mustard grain jus

hot dishes

harissa chicken, chick pea cous cous and coriander yoghurt

chermoulah snapper fillets, pak choy and coconut sauce

lamb rogan josh and onion marsala

spinach and ricotta ravioli, parsley sauce and pecorino cheese

winter green vegetables, cafe de paris butter

saffron spiced biryani rice

roasted gourmet potatoes, parsnips, garlic confit and sea salt

dessert

green tea and ginger creme brule

mango and lemongrass syllabub

warm coffee pudding, cinnamon sauce

white chocolate and raspberry mousse

lime and mascarpone pavlova roulade

fresh sliced seasonal fruit

australian cheese selection, crisp breads and savoury biscuits

coffee, selection of tea and chocolates

prices are per person. minimum numbers of 80 guests apply.
some products may contain traces of nuts. all prices include gst. effective until 31 august 2010.



SEASONAL BUFFET MENU AUTUMN-WINTER

prestige

\$80 per person

entree (select one)

ocean king prawns, avocado tian and watermelon salsa
cardamom and orange baked ocean trout, evoo crushed potato, hommos and herb salad
basil baked chicken breast, pumpkin, baby asparagus and charred corn salsa

cold selections

seared scallop, turmeric and cumin slaw
roasted field mushroom, orecchiette, rocket and pesto
crisp asparagus, snow pea, crumbled goats cheese

salads

three seasonal market garden salads from locally grown produce

carvery

slow roasted marinated sirloin beef, horseradish jus

hot dishes

spiced lamb cutlets and cinnamon roasted pumpkin
ocean barramundi, leek confit and salsa verde
moroccan vegetable moussaka, toasted almonds
lemon, mustard and thyme roasted chicken
panache of baby vegetables
sea salted royal blue potatoes

dessert

avocado and pistachio layered cream cake
white forest and brandied cherry shooters
hazelnut creme mousse
apple and rhubarb crumble, double cream
callebault chocolate and macadamia caramel slice
fresh sliced seasonal fruits
australian cheese selection, crisp breads and savoury biscuits
coffee, selection of tea and chocolates



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optional extras

seasonal seafood

\$30 per person

selection of australian seafood to include marrons, oysters, king prawns and mussels on ice with a complimentary ice sculpture accompanied by new norcia bread, cocktail sauce, red wine vinaigrette, lemons, sea salt and fresh cracked black pepper

sushi

\$21 per person

assorted sushi, prawn nigiri, californian rolls, wasabi soy dip and pickled ginger

