

Buffet Selection

GOLD BUFFET PACKAGE

(2 x canapés on arrival – refer to canape menu, 2 cold platters, 2 warm platters, 1 dessert platter)
\$95 per head

PLATINUM BUFFET PACKAGE

(3 x canapés on arrival – refer to canape menu, 3 cold, 3 warm platters, 2 dessert canapes)
\$115 per head

CHEF CHARGES

- \$75 per hr (min 4 hrs)
- Public holidays \$100 per hr (min 4 hrs)

Cold Platters

- Black Angus beef tataki with spring onion, king brown mushrooms, aged soy
- House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (GF)
- Salumi selection with pickles, olives and grilled veg
- Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (GF)
- Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Warm Platters

- Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish
- 8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous
- Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)
- Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt
- Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Dessert Platters

- Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream
- Strawberry cheesecake coconut crumble strawberry ice cream
- Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (GF)
- Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Share Platter option will also include complimentary platters...

- Green micro salad with shaved radish, red onion and cold-pressed dressing
- Fresh baked bread rolls and Pepe Saya butter
- Steamed baby potatoes with parsley butter and lemon

Stations can be added to any canape or buffet event – refer to *Stations menu*

Buffet Selection - Seafood

SEAFOOD BUFFET MENU

\$150 per person

CHEF CHARGES

- \$75 per hr (min 4 hrs)
- Public holidays \$100 per hr (min 4 hrs)

Canapés

- Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
- Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be GF)
- Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Cold

- Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli
 - Yellow fin tuna spring onion, king brown mushrooms, aged soy
 - Qld spanner crab (de shelled) heirloom tomato medley, avocado, radish, cucumber, light chili
- (lobster on request, price depends on market value)

Warm

- Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)
- Large king prawns with butternut pumpkin, Persian fetta and Harissa (GF)
- Crispy-skinned WA Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Dessert

- Handmade Pavlova nests with mango passionfruit curd and raspberry sorbet (GF)
- Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Stations can be added to any canape or buffet – *refer stations menu*

Stations

Stations can be added to any canape or buffet event

SASHIMI STATION

Kingfish, tuna and fresh seasonal seafood served raw and carved to order
\$18 per head

DUMPLING BAR

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces
\$17 per head

OYSTER TASTING STATION

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats
\$18 per head

LIVE OYSTER SHUCKING

Shucked to order Sydney Rock, Pacific and Flats by chef on board
\$18 per head
PLUS additional \$220 chef charge

GLAZED HAM STATION

Served warm and carved to order served with mustards, pickles and soft rolls
\$17 per head

CAVIAR STATION

Selection of caviars, ice bowl, complete with hostess to guide through the caviars
Price on enquiry

CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys
\$16 per head

JUST CHEESE

Wide selection of both local and imported cheeses with various breads and classic accompaniments
\$15 per head