



SILVER BUFFET - \$65.00 PP

<p>Chef's selection of canapés - 3 per person</p>	
<p>Aged Angus grain fed eye fillet, sealed & slow roasted with tiny capers, cornichon, red onion, flat parsley, extra virgin olive oil</p>	
<p>Burnt orange honey glazed, cured & smoked premium leg ham, cooked & sliced onboard with relishes & seeded and dijon mustard</p>	
<p>Breast of Free Range, roasted with blistered cherry tomatoes, chilli eggplant and cajun spiced sauce</p>	
<p>Cocktail potatoes, steamed and roasted with onions, herbs and wilted baby spinach leaves</p>	
<p>Mediterranean Vegetable Salad of zucchini, tomatoes, eggplant, red peppers artichoke, asparagus balsamic syrup</p>	
<p>Salad of Rocket leaves, pears, Parmesan</p> <p>From our chef's suggested menu's please change any salad from our additional salads menu listed below, our baby salad leaves are always included.</p>	
<p>BAKERS BASKET</p>	

DESSERT	
Assorted French Style Macarons	GF
Traditional mixed Berry or Lemon bite size cheese cakes	
Dense Dark Chocolate & Pecan Fudge Brownie	
White Chocolate & Macadamia Fudge Brownie	
Fruit platter of seasonal fruits & berries.	
Freshly brewed coffee & tea varieties.	
Please note we can custom any menu to suit your preference.	

GOLD BUFFET - \$75.00 PP

Chefs selection of canapés - 3 per person	
Fresh cooked prawns - seasonal varieties served with lemon & accompaniments.	
Aged Angus grain fed eye fillet, sealed & slow roasted with tiny capers, cornichon, red onion, flat parsley extra virgin olive oil	
Burnt orange, honey glazed , cured & smoked premium leg ham, cooked & sliced onboard with relishes & seeded dijon mustard.	

Breast of Free Range chicken, roasted with blistered cherry tomatoes, spiced eggplant and Cajun spiced sauce	
Whole Atlantic salmon fillets, deposed & roasted, ginger garlic soy Kombu sauce	
Superfood salad of Spinach, kale, blackened broccoli, quinoa, walnuts, baby beets	
Salad of Rocket leaves, pears parmesan	
Mediterranean Vegetable salad of zucchini, tomatoes, eggplant, red peppers, artichoke, asparagus balsamic syrup	
Cocktail potatoes steamed and then roasted with onions, herbs and wilted baby spinach leaves	
BAKERS BASKET	
DESERT	
Assorted French Style Macarons - (GF) Traditional mixed	
Berry or Lemon bit size cheesecakes	
Dense Dark Chocolate & Pecan Fudge Brownie	
white Chocolate & Macadamia Fudge Brownie	
Fruit platter of season fruits & berries	
Freshly brewed coffee and tea varieties	
Please note we can custom any menu too suit your preference	

PREMIUM SEAFOOD BUFFET - \$110.00 PP

Chefs selection of canapés - 3 per person	
Freshly chucked Sydney Rock Oysters, seasonal varieties, lime and lemon wedges	
Fresh cooked prawns, seasonal varieties, with Coast house dressing	
Calamari salad, shiitake, coriander, garlic, ginger, red capsicum	
Beer battered Flathead fillets with homemade tartar sauce. Thai style King Prawns and seafood salad with Asian vegetables & glass noodles, Thai Basil peanuts	
Aged Angus grain fed eye fillet, sealed & slow roasted with tiny capers, cornichon, red onion, flat parsley, extra virgin olive oil	
Whole Atlantic salmon fillets, deboned & roasted with onions, herbs and wilted baby spinach leaves	
Blackened broccoli and red chili salad, crunchy noodles & toasted sesames	
Salad of Rocket leaves, pears, Parmesan	
Steamed Jasmine Rice	

BAKERS BASKET	
DESSERT	
Selection of cheeses - washed rind, cheddar, brie, blue served with crossing, water crackers, dried fruits & nuts	
Assorted French Style Macarons -	
Traditional Mixed Berry or Lemon bite size cheesecakes	
Dense Dark Chocolate & Pecan fudge brownie	
White chocolate & Macadamia Fudge Brownie	
Fruit Platter of season fruits & berries	

SALAD OPTIONS

From our chefs suggested menus please change any of the salads from our additional salads menu, our rocket leaves are always included.		
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Turmeric spiced Mediterranean couscous, olives, flat parsley	V	
Tabouli Salad	V	V
Sweet red pepper, roasted artichoke, baby beets, grilled halloumi served with olive tapenade	GF	V
Superfood Salad of Spinach, kale, blackened broccoli, quinoa, walnuts, baby beets	GF	V
Salad nicoise, with steamed green beans, free range eggs, cos lettuce, black olives, anchovies baby potatoes with a Provencal dressing	GF	V
Quinoa with kale, avocado, tomato, cucumber & shallots	GF	
Mediterranean Vegetable salad of zucchini, tomatoes, eggplant, red peppers, artichoke, asparagus balsamic syrup	V	
Kale with seasonal fruit, almonds & walnuts with organic honey dressing.	GF	V
Cumin crusted glazed pumpkin, spinach leaves, Spanish onion, Persian feta	GF	
Coast Fattoush style Salad	V	
Classical Greek Salad	V	
Classical Caesar salad		
Classic potato salad with shallots & whole grain mustard mayonnaise. (served as a choice from twice cooked chat potatoes)	DF	GF

Brown rice, kumera, pine nuts, baby spinach, honey balsamic vinegar & preserved lemon		
Broccoli flowers with roasted pine nuts & cherry tomatoes with a yogurt dressing		

 Vegetarian

 Vegan

 Dairy Free

 Gluten Free