

# MODERN FAVOURITES

**STANDARD \$65PP**

Choose 8

**PREMIUM \$70PP**

Choose 10

**LUXE \$80PP**

Choose 13

ANGUS BEEF PIE w tomato salsa  
CHICKEN & LEEK PIE w sweet onion chutney  
GOURMET PORK SAUSAGE PIE w bush chutney  
GOATS CHEESE ARANCINI w garlic aioli  
TOMATO, RICOTTA, OLIVE TARLET w fresh basil  
CRAB & PEA TARLET  
FALAFEL BITES w hummus  
AVO BITE w fetta  
SMOKED SALMON BRUSHCETTA w cream cheese, cucumber & dill  
PERI PERI CHICKEN SLIDER w crispy lettuce & spicy mayo  
CRAB ROLL on brioche bun w crispy lettuce  
MINI HOT DOG on brioche bun w American mustard  
CRISY FISH TACO w slaw & chipotle mayo  
PULLED PORK TACO w guacamole  
CREAMY SUNDRIED TOMATO PASTA CUPS w parmesan  
CARAMEL TARLETS w fresh strawberry  
CHOCOLATE BROWNIE  
PETITE FRENCH MACARONS

\*CHEF FEE \$400 APPLICABLE WHEN UNDER 30 PAX

\*SUBJECT TO CHANGE



# BUFFET MENU

## STANDARD \$55PP

2 PROTEIN  
3 SIDES  
1 DESERT

## PREMIUM \$70PP

3 PROTEIN  
4 SIDES  
2 DESERT

## LUXE \$85PP

4 PROTEIN  
5 SIDES  
3 DESERT

### PROTEINS

HERB CRUSTED CHICKEN PEICES  
GOURMET MARINATED CHICKEN SKEWERS  
BAKED LAMB SHOULDER w TATZIKI  
RARE ROAST BEEF w chimmichuri  
OVEN BAKED MARKET FISH PORTIONS w fresh lemon  
SMOKED SALMON w cream cheese & capers

### SIDES

LENTIL SALAD  
QUIONA w summer vegetables  
COUS COUS w roast pumpkin  
TOMATO & BURRATA SALAD  
GREEK SALAD  
BLUE CHEESE & FIG SALAD  
ROASTED SEASONAL VEGETABLES  
ROAST POTATOES

### DESERT

PETITE 4 SELECTION  
CAMEL TARLETS  
CHOC CAMEL BROWNIE  
STRAWBERRIES & CREAM TARLET

\*ALL BUFFETS SERVED W COMPLIMENTARY BREAD SELECTION & FRESH  
GARDEN SALAD

\*CHEF FEE \$400 APPLICABLE WHEN UNDER 30 PAX

\*SUBJECT TO CHANGE

# SEAFOOD CANAPE PACKAGE

**\$90PP**

8 SEAFOOD CANAPES

1 DESERT

CHEESE BOARD

SEARED SCALLOP W YUZU

CRAB & PEA TARTLET

FRESH TIGER PRAWNS W TANGY DIPPING SAUCE

SYDNEY ROCK OYSTERS

TROUT SASHIMI

SALMON BRUSHETTA

PRAWN SLIDER W CRISY LETTUCE

FRESH CRAB ON BRIOCHE BUN

CARAMEL TARTLET W FRESH STRAWBERRIES

GOURMET CHEESE W LOCAL CHEESE & FRUITS

\*CHEF FEE \$400 APPLIES WHEN UNDER 30 GUESTS

\*SUBJECT TO CHANGE





# GOURMET PLATTERS

EACH SERVES 8-10 GUESTS

FRESH TIGER PRAWNS W TANGY DIPPING SAUCE \$260

SYDNEY ROCK OYSTERS \$228

FRESH SASHIMI \$235

FRESH SUSHI \$235

FROMAGE PLATTER \$190

FARMHOUSE CHEESES, DOUBLE CREAM, SHARP CHEDDAR, BLUE W OLIVES, DRIED FRUITS & SALTED CRACKER

CHARCUTERIE PLATTER \$190

SALAMI, PROSCUITTO, HAM OF THE BONE, SEMI DRIED TOMATO, DIP & CRUSTY BREAD

PLOUGHMANS PLATTER \$190

RARE ROAST BEEF, AGED CHEDDAR, PICKLED ONIONS, CRUSTY BREAD

CHICKEN PLATTER \$190

ORGANIC ROASTED CHICKEN, HOMEMADE AIOLI, CRISPY LETTUCE, CRUSTY BREAD

SALMON PLATTER \$190

BAKED SALMON, RED ONIONS, CRISPY GREEN LEAF AND CRUSTY BREAD

PASTA SALAD \$95

PENNE W CREAMY SUNDRIED TOMATO & GOATS CHEESE

TRADITIONAL GREEK SALAD \$95

