

Buffet List



Mains

Oven roasted barramundi, fennel, tomato and capers

Preserve lemon and dill salmon w lime aioli

Sesame salmon fillet, lemongrass and ginger glaze

Saffron, hazelnut and honey chicken w citrus sauce

Prosciutto wrapped chicken breast and marsala jus

Crispy chicken, date, blood orange, mixed herbs w raspberry and chilli dressing

Chargrilled chicken, mango cheeks, almonds, spinach w lemon and mustard dressing

Fragrant thai green chicken and vegetable curry

Salt and pepper crusted yearling beef fillet w béarnaise and mustards

Lime and sumac lamb back strap w pomegranate, cucumber, tomato and feta salsa w yoghurt drizzle

Whole fresh crystal bay prawns w lime aioli (lemon finger bowls provided) – 4 pp

Sydney rock oysters w sake, ginger and shallot dressing – 3pp

Caramelised onion, goats cheese and thyme tart

Asparagus, leek and ricotta tart



Buffet List (continued)

Sides

Mexican quinoa, charred corn, avocado and tomato salsa

Lemon thyme roasted chat potatoes

Rosemary roasted vegetable medley w sea salt and extra virgin olive oil

Char broccolini, edamame and capsicum, soba noodle salad w spiced dressing

Spiced crusted roast pumpkin, green tahini dressing w mint and almonds

Balsamic pear, maple walnut and parmesan salad

Snow pea, french bean, broccolini citrus and hazelnut salad w confit garlic

Tomato party salad, torn buffalo mozzarella, basil and pine nuts

Fresh leafy green salad w feta, beetroot and honey roasted kumara

Kipfler potato salad w lime, mustard and dill dressing

Desserts

Lemon delicious tart w passionfruit and crushed blueberries

Berry vanilla meringue roulade w seasonal berries

Dark chocolate and salted caramel tart w citrus infused crust

Lemon curd and raspberry basque cheese cake

Eton mess w pimms jelly, crushed meringue, cream, berries, mint and lemon curd

Seasonal fresh fruit platter w lemongrass and passionfruit syrup

Farmhouse three-cheese selection, dried and seasonal fruit w crackers

Selection of petit fours (selection of sweet treats)



Buffet List (continued)

Terms and Conditions

- **Deposit**

You will be issued with an invoice for \$500 + GST this is required to book in your date and allows us to commence organisation and booking of any additional services that you may require.

This invoice can be paid via direct deposit or credit card (credit card payments incur a 2.2% surcharge on total invoice cost.)

- **Balance**

If your event doesn't have any external hire, we will invoice you for the full amount prior to your event. If your event does have hire and we are organising that hire – we will issue an invoice within seven days after your event, to allow for any extra charges that may arise from the external hire.

- **Final Numbers**

Final numbers must be confirmed 5 days prior to the function date and may only increase after that time

- **Cancellations and Postponements**

If you decide to cancel or postpone your event, please contact us as soon as possible.

Cancellations made more than 2 weeks before the function date will have the deposit fully refunded.

Please Note: postponements or cancellations within 48 hours of your event will incur a fee of 100% of the deposit.

