

Buffet

GOURMET BUFFET

\$79 per person (minimum 50 people)


Served with continental loaves & artisan breads


ANTIPASTO PLATTER

Served to the table

Barossa charcuterie, selection of cured meats, local olives, vegetarian frittata, white balsamic marinated vegetables, feta peppers, fig paste, grissini


COLD SELECTION



Hot smoked salmon, wild fennel & caper salsa, citrus caviar 



Herb chicken ballantine, pickled vegetables, green tomato relish 

Selection of pâtés & terrines, lavosh, crisp breads

SALAD SELECTION

Garden fresh salad, tomato, cucumber, Spanish onion, balsamic dressing  


Potato and egg salad, green onion, garlic mayonnaise, parsley, seeded mustard  



Mixed bean and corn salad, quinoa, tomato, onion and coriander, mixed leaf and lime vinaigrette  

HOT SELECTION

Baked Atlantic salmon, cherry tomato, Kalamata olives, baby capers  



Butter chicken, steamed basmati rice, raita 

Beef medallions, duck fat roasted chat potatoes, mustard cream sauce 

Cider braised pork belly, balsamic apple relish, crisp crackling  


Vegetable moussaka, eggplant, mushroom, oregano, preserved lemon gremolata 

CARVERY

Garlic & rosemary roasted leg of lamb, served with seasonal herb roasted vegetables  

DESSERT SELECTION


Mini pastries, cakes & tarts

Sliced fresh fruits & seasonal berries 

Assorted mousses & macarons

CHEESE PLATTER

Served to the table

Selection of King Island cheeses, dried fruits, nuts, lavosh, water crackers 

Buffet

GOURMET BBQ BUFFET

\$79 per person (minimum 30 people)



Served with continental loaves & artisan breads



SERVED ON ICE

Freshly shucked oysters with assorted dressings 



SALAD SELECTION

Garden fresh salad, tomato, cucumber, Spanish onion, balsamic dressing  


Potato and egg salad, green onion, garlic mayonnaise, parsley, seeded mustard  

Mixed bean and corn salad, quinoa, tomato, onion and coriander, mixed leaf and lime vinaigrette  

FROM THE GRILL



Charred 90gm steaks, BBQ onion, tomato & shallot jam  

Garlic & herb lamb cutlets, couscous with raisins, honey & saffron labneh

Selection of gourmet sausages, balsamic roasted vegetables 

Sriracha marinated chicken thigh, toasted cashew, sesame, spring onion

Baked Atlantic salmon, cherry tomato, Kalamata olives, baby capers  

Herb roasted jacket potatoes, sour cream & chives  


DESSERT SELECTION

Mini pastries, cakes & tarts

Sliced fresh fruits & seasonal berries

Assorted mousses & macarons

CHEESE PLATTER

Selection of King Island cheeses, dried fruits, nuts, lavosh, water crackers 



BBQ LUNCH BUFFET



\$57 per person (minimum 30 people)

Served with continental loaves & artisan breads



SALAD SELECTION

Garden fresh salad, tomato, cucumber, Spanish onion, balsamic dressing  


Potato and egg salad, green onion, garlic mayonnaise, parsley, seeded mustard  

Mixed bean and corn salad, quinoa, tomato, onion and coriander, mixed leaf and lime vinaigrette  

FROM THE GRILL



Charred 90gm steaks, BBQ onion, tomato & shallot jam  

Garlic & herb lamb cutlets, couscous with raisins, honey & saffron labneh

Selection of gourmet sausages, balsamic roasted vegetables 

Sriracha marinated chicken thigh, toasted cashew, sesame, spring onion  

Baked Atlantic salmon, cherry tomato, Kalamata olives, baby capers  

Herb roasted jacket potatoes, sour cream & chives  

DESSERT SELECTION

Mini pastries, cakes & tarts

Sliced fresh fruits & seasonal berries 