

Buffet

Adelaide 

Call (08) 8211 1100

GOURMET BUFFET

\$81 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 


Grilled asparagus, egg, shaved parmesan, mustard cream 

Selection of pâtés & terrines, lavosh, crisp breads

SALAD SELECTION


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



Chat potato salad, French cream, crispy bacon, chives 


Panzanella salad, heirloom tomato, torn basil, bocconcini, toasted ciabatta, balsamic glaze 

HOT SELECTION



Butter chicken, steamed basmati rice, raita 

Grilled beef medallions, broccolini, miso butter 

BBQ sweet & sour tom yum salmon, steamed Asian greens  


Roasted cauliflower & sweet potato bake, cheese sauce, panko crust 

CARVERY

Garlic & rosemary roasted leg of lamb, served with roast potatoes & green beans  

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 

Note: We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.  Vegetarian  Vegan  Gluten free  Nut free  Dairy free

Buffet

Adelaide 

Call (08) 8211 1100

GOURMET BBQ BUFFET

\$81 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  



Chat potato salad, French cream, crispy bacon, chives 


Panzanella salad, heirloom tomato, torn basil, bocconcini, toasted ciabatta, balsamic glaze 



FROM THE GRILL

Grilled beef medallions, broccolini, miso butter 

Greek style lamb cutlets, fluffed couscous, raisins, Kalamata olives 

Yoder smoked pork belly, pickled onion, jalapenos, cayenne pepper, crème fraîche  

Chermoula spiced chicken thigh, middle eastern tabouli, labneh  

BBQ sweet & sour tom yum salmon, steamed Asian greens  

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


\$58 per person (minimum 30 people)

Served with continental loaves & artisan breads

SALAD SELECTION


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



Chat potato salad, French cream, crispy bacon, chives 



Panzanella salad, heirloom tomato, torn basil, bocconcini, toasted ciabatta, balsamic glaze 



FROM THE GRILL

Grilled beef medallions, broccolini, miso butter 

Greek style lamb cutlets, fluffed couscous, raisins, Kalamata olives 

Yoder smoked pork belly, pickled onion, jalapenos, cayenne pepper, crème fraîche  


Chermoula spiced chicken thigh, middle eastern tabouli, labneh  






BBQ sweet & sour tom yum salmon, steamed Asian greens  

Herb roasted jacket potatoes, sour cream & chives  

DESSERT SELECTION

Mini pastries, cakes & tarts

Sliced fresh fruits & seasonal berries 

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