



Buffet

Cold buffet platters - (serves 10)

All platters served cold

- Charcuterie platter – a selection of salamis, cured meats, pâtés & rillettes served with olives, cornichons, relish & crusty bread - **\$75.00/platter**
- Harissa roasted chicken pieces on cous cous salad- **\$60.00/platter**
- Classic meatloaf of pork & chorizo with apple jelly - **\$65.00/platter**
- Hot mustard glazed ham with pickles & chutneys - **\$80.00/platter**
- Poached salmon fillet with watercress salad & preserved lemon - **\$75.00/platter**
- Confit of lamb leg stuffed with garlic, spinach & puy lentils - **\$70.00/platter**
- Roast capsicum & basil terrine - **\$45.00/platter**

Hot buffet platters – (serves 10)

All platters served hot

- Baked salmon with herb crust & preserved lemon salsa - **\$75.00/platter**
- Zahtar crusted chicken skewers with fragrant cous cous - **\$60.00/platter**
- Rosemary & garlic lamb rump with mustard jus - **\$85.00/platter**
- BBQ spiced chicken thighs with guacamole - **\$55.00/platter**
- Grilled lemongrass pork fillet - **\$60.00/platter**
- Baked snapper with coconut & mango sambal - **\$70.00/platter**
- Lemon & lime barbequed chicken with spiced tzatziki - **\$65.00/platter**
- Cajun crusted beef rib fillet with wasabi cream - **\$90.00/platter**
- Roasted tian of Mediterranean vegetables with basil & tomato coulis - **\$75.00/platter**

Buffet sides & salads – (serves 10)

- Caramelised carrot & roast beet salad with goats cheese & fresh herbs - **\$45.00**
- Steamed Asian greens with Shitake mushroom, crispy shallots & oyster sauce - **\$50.00**
- Steamed broccoli with blue cheese dressing & toasted walnuts - **\$45.00**
- Tossed green leaves with crunchy vegetables - **\$40.00**
- Red & green Asian coleslaw - **\$40.00**
- Baby spinach, pine nuts & crispy pancetta salad with egg - **\$45.00**
- Cous cous with roast pumpkin, red capsicum, toasted almonds & coriander - **\$50.00**