

BUFFET MENU

MAINS

LAMB SHOULDER - SLOW ROASTED MARINATED IN GARLIC, ROSEMARY AND THYME BUTTER SERVED WITH LAMB JUS (GF)

BAKED HAM - WITH AN ORANGE AND SEEDED MUSTARD GLAZE (GF, DF)

CHICKEN THIGH - BONELESS THIGH MARINATED IN A CAJUN SPICE COOKED UNTIL GOLDEN AND CRISPY (GF, DF)

SMOKED SALMON ROULADE - FILLED WITH WHIPPED CREAM CHEESE, CAPERS, PICKLES, RED ONION, PARSLEY AND SPINACH SERVED WITH GREEN TOMATO AND JALAPENO CHUTNEY (GF)

SALADS OR SIDES

GARLIC ROASTED NEW SEASON POTATOES

BROCCOLI, CAULIFLOWER, CARROTS AND BEANS - STEAMED AND SERVED WITH HERB BUTTER

FRESH SEASONAL GREEN GARDEN SALAD

CAESAR SALAD - COS LETTUCE, CRISPY BACON, SHAVED PARMESAN CHEESE, HOUSE MADE CROUTONS SERVED WITH A CREAMY CAESAR DRESSING (ADD POACHED CHICKEN 3PP)

BEETROOT AND FETA SALAD - ROASTED BABY BEETROOT, BABY SPINACH, DANISH FETA, RED ONION, CUCUMBER AND TOASTED PUMPKIN SEEDS SERVED WITH A SIDE OF DIJON VINAIGRETTE (GF, DF)

MEDITERRANEAN VEGETABLE SALAD - MEDLEY OF ROASTED VEGETABLES, QUINOA, BABY SPINACH AND TOASTED SEEDS SERVED WITH A SIDE OF DIJON VINAIGRETTE (GF, DF)

NEW SEASON POTATO SALAD - HOUSE MADE HONEY MUSTARD SAUCE, SPRING ONION AND CRISPY SHALLOTS (GF, DF)

DESSERT

CHEF'S SELECTION OF TREATS SERVED WITH SEASONAL FRESH FRUIT

OR

BUILD YOUR OWN PAVLOVAS, SINGLE SERVE MERINGUE WITH A SELECTION OF BERRIES AND SEASONAL FRUITS, CHOCOLATE CRUMBLE, WHIPPED CREAM, PASSIONFRUIT/ BERRY/ CHOCOLATE SAUCES AND SOME FUN TOPPINGS TO SPRINKLE

YOUR CHOICE OF 2 PROTEINS, 3 SALADS OR SIDES, BREADROLLS, AND DESSERT \$62 PER PERSON + GST