



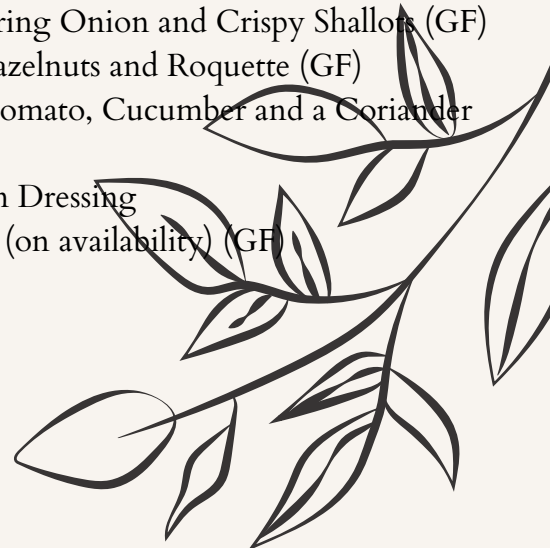
Buffet Menu

PROTEINS

- Stuffed Portobello Mushrooms with Truffle Salt and Garden Herbs (Vegan)
- Plant based "Meatballs" in Garlic Pomodoro Sauce and Basil (Vegan)
- Chargrilled Sirloin in Herb Butter and Demiglaze (GF)
- Pulled Smoked Beef Cheek in Braising Stock Jus (GF)
- Palm Sugar and Chilli Caramel Glazed Pork Belly (GF)
- Chinese 5 Spice Glazed Ham on the Bone (GF)
- Traditional Orange and Seeded Mustard Glazed Ham on the Bone (GF)
- Crispy Roasted Chicken Thigh with Thyme and Garlic (GF)
- Salsa Verde Crusted Salmon and Hollandaise Drizzle (GF)
- Thai Coconut Steamed Green Lipped Mussels (on availability) (GF)

SALADS

- Ancient Grain Salad with Pomegranate, Red Onion, Corn, Black Sesame, Cucumber, with a Coriander and Yoghurt Dressing (GF)
- Chickpea Greek Salad with Kalamata Olives, Cucumber, Cherry Tomato, Red Onion, Goats Cheese and Red Wine Dressing (GF)
- Caesar Salad with Crisp Cos Lettuce, Baguette Garlic Croutons, Soft Boiled Eggs, Shaved Parmesan and Classic Caesar Dressing
- Soba Noodles with Edamame, Fresh Mint, Ginger and Sesame Dressing (Vegan)
- Mediterranean Orzo Pasta Salad with Kalamata Olives, Red Peppers, Red Onion, Sun-Dried Tomato, Crumbled Feta and Pesto Drizzle
- New Season Potato Salad with House-made Seeded Honey Mustard, Spring Onion and Crispy Shallots (GF)
- Roasted Root Vegetables with Balsamic Reduction, Toasted Hazelnuts and Roquette (GF)
- Garden Inspired Leafy Green Salad with Pickled Red Onion, Cherry Tomato, Cucumber and a Coriander and Lime Dressing (Vegan) (GF)
- Penne Prawn Salad with Olive Oil and Lemon Dressing
- Coriander Thai Coconut Steamed Green Lipped Mussels (on availability) (GF)





DESSERT

Grazing Table

Dark Chocolate Marquise Cups with Plum Dust
Sticky Date with Caramelized Pecan Crumb (GF)
Chocolate Raspberry Brownie Bites
Orchard Inspired Cheesecake Bites
Mini Sugar and Cinnamon Donuts
Petite Assorted Flavored Macaroons (GF)
House-Made Belgian Chocolate Truffles (GF)
Salted Caramel Profiteroles
Lemoncello Tartlets with Torched Italian Meringue
(GF)
Mini Pavlovas with Vanilla Bean Mascapone and
Berry Compote (GF)
Petite Apple, Cinnamon and Custard Tartlets
Assorted Seasonal Fruits (GF)

Buffet Pricing excluding GST

2 Proteins, 3 Salads, Volare Breads and Dessert
Grazing Table \$72pp

3 Proteins, 4 Salads, Volare Breads and Dessert
Grazing Table \$84pp

Canapes can be added on request





CANAPES

Caramelized Onion and Pesto Palmiers (Vege)

Cherry Tomato Crostini with Goats Cheese
Whip and Basil (Vege)

Jalapeno and Mozzarella Bites (Vege)

Tandoori Chicken Skewers with Garlicy Yoghurt (GF)

Lightly Fried Crisp Vegetarian Popper (Vege)

Rare Roast Beef Yorkshire Pudding with Horseradish
Jus (DF)

Lamb Kofta with Tzatziki (DF)(GF)

Smoked Salmon Blini with Creme Fraiche and Black
Sesame

Pork Belly, Palm Sugar and Chilli Caramel Bites (GF)
(DF)

Garlic Prawn and Salsa Verde Skewers (DF)(GF)

Crispy Squid with Lime Aioli (DF)

Harissa Spiced Charred Beef Skewers (DF)(GF)

Steamed Prawn Shumai with Sticky Soy Drizzle (DF)

3 Options \$12 or 6 Options \$22

