



buffet menus | From \$83.00 per person

Selections below are a sample of our typical buffet menu and are subject to seasonal changes and your personal preferences we look forward to discussing with you. Consider enhancing your buffet with canapés, additional carvery choices and antipasto, fruit or cheese platters.

canapés

- Selection of canapes, served as pre-dinner nibbles over one hour | from \$14.00 per person

carvery and additional options

Menu price includes one choice

Extra carvery choices | \$7.00 per person

- Glazed ham w Dijon mustard
 Roast loin of pork w crackling and apple sauce
 Roast rib of beef w horseradish cream
 Roast leg of lamb w roast garlic and rosemary jus
 Baked salmon rubbed w horseradish and capers

buffet

hot selection

Roast chicken pieces w lemon, thyme and honey
 Beef Bourguignon - red wine braised beef w button mushrooms and caramelised onions
 Gourmet potatoes w rosemary sea salt and olive oil
 Steamed seasonal vegetables

seafood selection

Steamed and smoked Green Lip mussels
 Seared tuna w soy dressing
 Rock oysters

salad selection

Traditional Caesar salad
 Tomato salad w vine tomatoes, basil and bococcini
 Mediterranean salad w grilled vegetables and feta
 Mixed bean salad w lemon vinaigrette

desserts

Rich chocolate tart w dark chocolate sauce
 Lemon tart w lime marscapone
 Fruit preserved in-house w spiced rum syrup
 A selection of icecream

platters | \$150.00

- Fruit platter - fresh, preserved and dried fruit w passionfruit syrup and fresh cream
 Antipasto - a selection of cured and air dried meats w pickled and marinated vegetables, dips and croutes
 Cheeseboard served w dried fruit, nuts and crackers

There are minimum spend requirements for all functions



table service

entrées

table service two options per course for three courses | \$90.00 per person

These selections are a sample of our typical menu and are subject to seasonal changes and your personal preferences we look forward to discussing with you.

canapés

Selection of canapes, served as pre-dinner nibbles over one hour | from \$12.00 per person

entrées

We recommend you choose one item from each of the hot and cold selections

cold selection

- Chilled tomato gazpacho w prawns and cucumber
- Smoked chicken and avocado w roasted capsicum sauce
- Venison and ham terrine w spiced fig chutney and grilled flat bread
- Beetroot and potato salad w goats cheese and walnuts v
- Herb seared tuna w hazelnut and celeriac rémoulade
- Latin salad w artichoke, prosciutto, figs and pomegranate molasses v
- Seared beef carpaccio, rocket, parmesan and black pepper salad

hot selection

- Seasonal soup of the day w focacia croutes
- Wild mushroom risotto w green peas and parmesan crisp v
- Seared lamb loin w tomato compote and olive and pine nut salsa
- Hot smoked salmon w cauliflower purée, apple salad and truffle oil
- Seafood chowder w mussels, clams and fish
- Lemon-scented veal meal balls w polenta cake and tomato ragout
- Chicken and herb fricassee w pastry top

v - vegetarian

There are minimum spend requirements for all functions



table service
mains and desserts

table service two options* per course for three courses | \$90.00 per person

*You have the option of serving dessert as per the buffet dessert menu.

These selections are a sample of our typical menu and are subject to seasonal changes and your personal preferences we look forward to discussing with you.

mains

We recommend you choose one item from section A and section B

section A

- Mushroom and spinach tart w red onion and vine tomato salad v
- Roasted market fish on crispy potatoes, capers, tomatoes, olives and parsley
- Roasted salmon fillet on gourmet potatoes and creamed spinach
- Pan fried market fish on a prawn and white bean salad w tomato dressing
- Roasted pumpkin and kumara salad w rocket, grilled haloumi cheese and vincotto v

section B

- Roasted lamb rump on a warm salad of chickpeas, chilli, feta, garlic and coriander w tomato relish
- Beef eye fillet steak (medium-rare) w chunky chips, mushroom jus and tomato garnish
- Smoked paprika-rubbed chicken Kiev w warm chorizo and artichoke, potato salad and romesco salsa
- Confit duck leg w garlic mash, rocket and caramelised onion jus
- Spiced pork belly on kumara puree w grilled apple and sticky rib

desserts

- Vanilla panacotta w poached rhubarb and almond biscuit
- Passionfruit parfait w tropical fruit salad
- Soft pavlova roulade w mascapone and mixed berries
- Baked white chocolate cheesecake w dark chocolate sauce
- Apple bavarois w cinnamon syrup and sable biscuit
- Fresh fruit plate w sorbet

v - vegetarian

There are minimum spend requirements for all functions



cocktail function six canapés choices, served over three hours | \$45.50 per person

pre-dinner nibbles three canapés choices, served over one hour | \$14.00 per person

These selections are a sample of our typical menu and are subject to seasonal changes and your personal preferences we look forward to discussing with you.

hot selection

- Prawn skewers w sweet chilli sauce
- Mini roast beef Yorkshire pudding w horse radish cream
- Chicken satay skewers
- Spinach and feta, sundried tomato tartlets v
- Seared lamb on onion papiers w cauliflower puree
- Pork wonton cups w apple salsa

cold selection

- Pesto crostini w green olive dip v
- Pacific rock oysters w verjuice jelly
- Seared tuna on potato round w salsa verde
- Chicken and tarragon pin wheel sandwiches
- Blue cheese and honey walnut tartlets v
- Rare beef rolls w hummus and dukkah
- Baby fennel seed scones w brie and quince paste v

sweets

- Little lemon meringue pies
- Chocolate brownie w whipped cream and cinnamon sugar
- Sticky date cake w mascarpone

platters | \$150.00

- Cheese board served w dried fruit, nuts and crackers
- Antipasto- selection of cured and airdried meat w roasted vegetables, olives, dips and croutes
- Fresh fruit platter

v - vegetarian

There are minimum spend requirements for all functions