



Buffet Lunch / Dinner

Price include venue hire, catering and room setup (banquet or cabaret)

Minimum of 30 guests apply for this menu

BUFFET MENU ONE

Freshly baked bread rolls and butter

Cold Buffet

Caramelised onion and semi dried tomato frittata (V) (GF)

Char grilled squid salad with chilli and lemon (GF)

Tandoori chicken breast on spiced coriander and tomato salad

Hot Selection

Layered pasta with roasted vegetables topped with a roasted tomato sauce (V)

Thai massaman beef and potato curry with steamed jasmine rice

Salads

Green leaf salad with mustard vinaigrette (V) (GF)

Desserts

Australian brie platter with black grapes and water crackers

Additional

Freshly brewed coffee and chocolates

Selection of teas and herbal infusions



Buffet Menu Two

Freshly baked bread rolls and butter

Cold Buffet

Braised leek and parmesan tart with fresh thyme (V)

Char grilled squid salad with Thai herbs and crisp eschalots (GF)

Grilled chicken breast on sumac spiced tomato salad (GF)

Hot Selection

Layered pasta with roasted vegetables topped with a roasted tomato sauce (V)

Seared lamb loin with rosemary roasted potatoes and shiraz jus (GF)

Salads

Butter bean and herb salad with crisp pancetta (GF)

Green leaf salad with mustard vinaigrette (V) (GF)

Desserts

Assorted petite desserts

Australian cheese platter with dried fruit and water crackers

Additional

Freshly brewed coffee and chocolates

Selection of teas and herbal infusions



Buffet Menu Three

Freshly baked bread rolls and butter

Cold Buffet

Roast pumpkin and corn frittata with basil and chilli (V) (GF)

Hot smoked trout and roasted fennel salad with lemon & chervil vinaigrette (GF)

Szechwan peppered fillet of beef with cucumber salad, soy and sherry dressing (GF)

Hot Selection

Ginger and star anise fried chicken tenderloins, Asian greens with steamed jasmine rice

Medal winning penne pasta with a creamy forest mushroom sauce and wilted spinach (V)

Salads

Caesar salad with crispy bacon

Baby beetroot, beans and snow peas with French dressing (V) (GF)

Desserts

Assorted petite desserts

Australian cheese platter with dried fruit and water crackers

Additional

Freshly brewed coffee and chocolates

Selection of teas and herbal infusions



Buffet Menu Four

Freshly baked bread rolls and butter

Cold Buffet

Cumin spiced lentils with sautéed prawns and mint yoghurt dressing (V) (GF)

Slow baked orange and clove glazed leg of ham (GF)

Pumpkin and gorgonzola tart with fresh sage (V)

Hot Selection

Grilled chicken breast with chat potatoes, bocconcini with a tomato and shallot dressing (GF)

Crispy skin ocean trout fillet with roasted parsnips and salsa verde (GF)

Salads

Char grilled asparagus with shaved parmesan and balsamic (V) (GF)

Green leaf salad with mustard vinaigrette (V) (GF)

Desserts

Seasonal fruit platter

Australian cheese platter with dried fruit and water crackers

Additional

Freshly brewed coffee and chocolates

Selection of teas and herbal infusions