



## **BUFFET MENU**

A great option when having to feed a lot of people. A buffet offers a wide choice of dishes with something to suit all taste buds of people. A buffet offers a wide choice of dishes with something to suit all taste buds.

**Buffet Menu - \$70 per person**

**Antipasto grazing table (pre-dinner) & Buffet menu - \$85.00 per person**

**4 x pre-dinner canapes and Buffet Menu - \$100.00 per person**

12% Surcharge for Sundays. Additional charges apply on Public Holidays  
\$900 minimum cost

**Selection of rustic bread, olives & olive oil**

### **Main Course Item – 2 choices**

De-boned lamb stuffed with pine nuts & herbs.  
Pan-seared lamb rump medallions with ratatouille & semi-dry tomatoes  
Roasted breast of turkey with herbs under the skin  
Salt crust Crackling Rolled loin of Bangalow sweet pork  
Flame grilled Chicken breast medallions with tomato confit  
Corn-fed chicken breast, sweet corn, basil & wood fired peppers  
Char-grilled beef medallions with button mushroom & balsamic onion ragout  
Grain-fed fillet of beef with asparagus & sauce béarnaise  
Crisp skin salmon with wilted spinach & hollandaise  
Char-grilled snapper fillet with lemon butter & basil pesto

### **Vegetables & Accompaniments – 2 choices**

Pan-roasted potatoes with caramelised onions & chives  
Roasted cocktail potatoes with rosemary & sea salt  
Creamy potato mash with garlic, olive oil & parsley  
Honey & lemon thyme roasted sweet potato  
Country-style roasted vegetable medley  
Mélange of steamed seasonal vegetables  
Grilled Mediterranean vegetables with balsamic  
Wok-tossed vegetables with ginger & soy  
Layered vegetable gratin with a parmesan crust

### **Pasta & Rice – 2 choices**

Ricotta tortellini with tomato, garlic, olives & basil  
Potato gnocchi gratin with roasted pumpkin, herbs & parmesan  
Vegetarian couscous with orange & saffron  
Braised rice pilaf with paprika & capsicums  
Asparagus & corn risotto with garden vegetables  
Stir-fried Singapore noodles with ginger & coriander  
Grilled risotto cakes with tomato salsa & wilted spinach

spinach & ricotta cannelloni's

**Salads – 2 choices**

Refer to the salad menu

Ask about adding additional items to your buffet menu (priced on request)

**Dessert Buffet Menu Option**

Add a deluxe dessert buffet to your menu selection @ \$15.00pp

*Minimum cost \$120.00*

Flourless Chocolate Mud Cake

New York Style Baked Cheesecake

Tiramisu

Caramelised Lemon Tart

Custard-filled Profiteroles with chocolate sauce

Warm sticky date pudding with caramel sauce

Warm Berry Crumble

White & dark chocolate mousse

**Also included in the dessert buffet.**

Platters of local seasonal fruits

**Wedding Cake served as dessert.**

Serve your wedding cake as the dessert plated with whole berry coulis & cream @ \$7.50pp

**TO FINISH**

Endless brewed coffee & tea selection - \$135 (up to 75 guests) or \$195 (over 75 guests)

Barista-style espresso coffee (machine included) & tea selection - \$199 for up to 50 guests

/ \$335 over 50 guests (*max. 100 guests*)

**SERVICE STAFF**

Supervisor (Mon-Sat) \$65.00 per hour (Sun) \$80.00 per hour

Food & Beverage Staff (Mon-Sat) \$60.00 per hour (Sun) \$75.00 per hour

Chef on Site @ \$300

Additional cost applicable for Public Holidays

*\* Please note a minimum of a 4-hour call out is applicable for all service staff*