

## BUFFET MENU

### DINNER BUFFET ONE

**\$65.00 PER PERSON**

Fresh Shellfish on ice: Oysters, Prawns, Mussels, served with Condiments available at \$12.50 per person

#### Cold Selection

- Smoked Salmon with Horseradish and Condiments
- Smoked cod with tomato & pineapple Achar
- Roast Peppered Beef with asparagus & condiment
- Tom Yum Chicken with Crispy Bean Sprout Salad
- Smoked Turkey with Quandong and Apricot Chutney

#### Salad Selection

- Beetroot, fennel & orange Salad
- Peppered Tomato and Pesto Marinated Fetta
- Sweet and Sour Coleslaw with Pineapple
- Mixed Salad Leaves with garlic and herbed Balsamic Vinaigrette and honey mustard Dressing
- Potato with Fragrant Shallots, Chives and Grainy Mustard Dressing
- Tuna Nicoise Salad with Eggs, Potato, Tomato and Olives, Lemon Vinaigrette

#### Hot Selection

- Chef selection of soup
- Baked Salmon Fillets, served on Steamed Rice Wok Fried Seasonal Vegetables Lemon Butter Sauce
- Slow Roasted Green Peppercorn and Sweet Mustard Beef Sirloin served on Baked Gourmet Potatoes, Roasted Pumpkin and Brandy Sauce
- Slow Roasted Tuscan Chicken with Tomato Risotto, Olives and Capers in a Rich Tomato Sauce
- Penne Pasta with a choice of either (please select one)
  - Basil Cream, Pinenuts and Parmesan
  - Rich Tomato Sauce with Black Olives
  - Pesto Cream, Ham and Mushrooms

#### Dessert Selection

- Fresh Fruit Salad with Orange and cinnamon syrup
- Warm Lemon Pudding served with Anglaise on the side
- Traditional English Trifle in a bowl
- Selection of Cakes
- Selection of Cream Brulee
- Assorted French Delicacies ( 3 types, chef selection)
- Mini Pavlova

Continental Roll Selection

Freshly Brewed Coffee and a Selection of Teas

**(minimum 50 guests)**

## DINNER BUFFET TWO

**\$66.00 PER PERSON**

Fresh Shellfish on ice: Oysters, Prawns, Mussels, served with Condiments available at \$12.50 per person

### Cold Selection

- Combination of Tasmanian Smoked Salmon and smoked cod with Horseradish Cream, Lemon and Capers
- Char Siew Beef with mixed garden Salad
- Soy Chicken with Pickled Cucumber
- Assorted antipasto platter with duo of melons
- Pesto marinated Mediterranean salad with fetta cheese

### Salad Selection

- Prawn Cobb Salad with Baby Cos, Tomato, Pancetta and herb Dressing
- Royal Blue Potato Salad with Crispy Bacon, Onion and mustard dressing
- Thai beef salad With Coriander and lime dressing
- Snow Peas, Baby Corn and Mushrooms in ginger and shallot Sesame Dressing
- Mixed Salad Leaves with garlic and herbed Balsamic Vinaigrette and honey mustard Dressing
- Tomato & Bocconcini cheese with pesto dressing

### From the Carving Station

- Roasted Pesto Crusted Turkey with Port Wine Sauce
- Roasted Leg of Lamb with Tapenade and Rosemary Jus

### Hot Selection

- Shellfish and Soft Herb Soup
- Snapper Fillets on Wilted Greens and Steamed Rice with Lemon Beurre Blanc
- Veal Medallions in Egg Batter on Sweet Capsicum Risotto and Tomato Jus
- Moroccan Spiced Slow Roasted Sirloin of Beef served on Sweet Potato and Leek Gratin with Green Pepper Sauce
- Char Siu BBQ Pork served with Special Fried Rice Stir-fried Asian Vegetables with Plum Sauce
- Ravioli with a choice of either (please select one)
  - Sun Ripened Tomato with Basil
  - Creamy Mushroom, Bacon and Egg
  - Pesto and Pine Nuts

### Dessert Selection

- Seasonal Fresh Fruit Platters
- Assorted Mousse Cake
- Variety of Mini Baked Tartlets (Apricot, Raspberry, Mirabelle)
- Extremely Chocolate(trio of chocolate mousse)
- Mariage, (Hazelnut and Orange cake)
- Baked New York Cheesecake
- Cream Caramel
- Selection of Mini French Pastries (4 types, Chef selection)
- Traditional Apple Crumble

Continental Roll Selection

Freshly Brewed Coffee and a Selection of Teas

**(minimum 50 guests)**

## DINNER BUFFET THREE

**\$78.00 PER PERSON**

Fresh Shellfish on ice: Oysters, Prawns, Mussels, served with Condiments available for \$12.50 per person

### Cold Selection

- Braised Pork Belly in Star Anise and Cinnamon with Chilli and Vinegar Salsa
- Char siew beef with mixed garden salad
- Tomato and Bocconcini Salad with Eggplant Calabrese, Capers and Pine Nuts
- Assorted Antipasto platter with duo of melons
- Makimono Sushi Selection with Pickled Ginger and Wasabi
- Smoke salmon with capers, onion & condiments

### Salad Selection

- Baby Cos Lettuce with Creole Chicken, Shaved Parmesan, Eggs, Garlic Herb Croutons and Caesar Dressing
- Thai seafood salad With Coriander and lime dressing
- Moroccan Spiced Lamb with Chickpea Salad and mint Dressing
- Royal Blue Potato Salad with Gherkin, Onion & mustard dressing
- Pesto marinated Mediterranean salad with fetta cheese
- Mixed Salad Leaves with garlic Balsamic Vinaigrette and honey mustard Dressing
- Fussilli pasta with Mushroom, Pancetta and Walnut

### From the Carving Station

- South West Lamb Racks in Mustard and Garlic, Red Wine Jus
- Roasted Loin of Veal with Mixed Mushroom Sauce

### Hot Selection

- Spicy Tomato Bisque with Three Cheese Crouton
- Steamed Barramundi Fillets with Fragrant Rice and Wasabi Aioli
- Wok Fried King Prawns with Asian Vegetables and Fried Rice
- Roast Turkey on Potato and Pumpkin with Cranberry Jus
- Slow Roast Moscovy Duck Breast, Cous Cous with Orange Sauce
- Beef Fillet on Roasted Rosemary Potatoes with Onions and Steamed Vegetables
- Roast Pork in Sumac Spices on Roasted Pumpkin and W.A. Apples
- Linguini with a choice of (please select one)
  - Prosciutto and Onion
  - Pesto and Sun Dried Tomatoes
  - Porcini Mushroom and Basil

### Dessert Selection

- Chunky Assorted Melon Salad in Maple Syrup
- Aloha Cheesecake (Passionfruit)
- Cassis Cake
- Traditional Tiramisu in a bowl
- Assorted Cream Brulee
- Paris Brest Cake (Choux based Cake with Praline Mousse)
- Le Tropicana (Exotic cake)
- Assorted French Pastries (5 types, Chef selection)

Continental Roll Selection

Freshly Brewed Coffee and a Selection of Teas

**(minimum 50 guests)**

## DINNER BUFFET FOUR

**\$88.00 per person**

Fresh Shellfish on ice: Oysters, Prawns, Mussels, served with Condiments available at \$12.50 per person

### Cold Selection

- Smoked Salmon with Asparagus and Horseradish Cream
- Smoked cod with tomato & pineapple achar
- Spiced Chicken with Chickpea and Mint dressing
- Selection of Sushi, Sashimi with Sasaki of Carrot and Daikon
- Chinese Duck with Plum Sauce, Spring Onion and Cucumber  
Prawn Nicoise Salad

### Miniature Delicacies

- Vietnamese Prawn and Vegetables in Rice Paper
- Seared Tuna with Seasoned Seaweed and Tobiko
- Salmon crepe roulade with caper crème Fraiche

### Salad Selection

- Chicken Cobb Salad, with Blue Cheese, Garlic Crouton, Bacon, Mustard Dressing
- Snow Pea, Baby Corn, Shitake Mushrooms, Bean Sprout with Ginger and Shallot Sesame Dressing
- Mixed Salad Leaves with garlic Balsamic Vinaigrette and Honey Mustard Dressing
- Thai seafood salad with lime and coriander dressing
- Baby Beetroot, Fennel and Orange Salad
- Tomato and Bocconcini Salad with Eggplant Calabrese, Capers & Pine Nuts

### From the Carving Station

- Peppered Turkey Breast with Cranberry and Red Wine Jus
- Slow Roasted Pork Loin with Black Olives, Garlic and Field Mushrooms and Bell Pepper Sauce

### Hot Selection

- Fillet of Venison served on Crusted Potato Creamy Spinach with Wild Berry Jus
- Seared Beef Fillet on Sweet Potato Mash and Green Beans with King Prawns
- Steamed Red Emperor served with Prawn Wontons, Chinese Vegetables with Shellfish Bisque
- Roasted Chinese Peking Duck served on Wilted Asian Greens and Jasmin Rice with Plum Sauce
- Pan-fried Tuscan Chicken Breast, Chorizo Sausage Risotto, Tomato Compote
- Sweet Potato Gratin
- Ravioli with a choice of either (please select one)
  - Sun Ripened Tomato with Olives, Capers and Basil
  - Creamy Mushroom, Bacon
  - Pesto and Pine Nuts

### Dessert Selection

- Normandy Tart (Apple Flan Tart)
- Sticky Date Pudding, Vanilla Anglaise Sauce
- Cappuccino Mousse in a Cup, Amaretto Biscuit
- Panna-cotta served with Berry compote
- Assorted French Pastries (6 types, chef selection)
- Apple and Cinnamon Jalousie with Vanilla Anglaise
- Compostelle (Vanilla butter cream.rum-raisins,chocolate mousse)
- Trifle (Serve in bowl)
- Assorted Mousse Cake
- Selection of Homemade Ice Cream served with Condiments
- Mini financier (chef selection)
- Fresh fruit salad with cointreau syrup

Continental Roll Selection

Freshly Brewed Coffee and a Selection of Teas

**(minimum 50 guests)**