



Buffet Collection Main

Choose 2 Proteins & 2 or 3 sides
Extra side & protein additional charge
(Minimum 20 pax)

Bread rolls and butter

Protein (250g)pp

Oregano whole Roasted chicken (GF)

Roasted pork belly (GF)

Ginger and shallot steamed snapper

Thyme Roasted Eye fillet (GF)

48 hour slow cooked lamb shoulder (GF)

Dukkha spiced roasted lamb shoulder, pressed yogurt

Portuguese baked chicken, preserved lemon, parsley (GF)

Sumac roasted Tasmania salmon

Miso baked ocean trout, bean sprouts, toasted sesame

Seared chicken breast, caper and shallot (GF)

Vegetarian

Moussaka, roasted eggplant, rich roma tomatoes sauce, ricotta topping (GF)

Stuffed red peppers, chickpea, lemon zest, fresh herbs, fetta (GF)

Sweet potato & chickpea tagine (GF)

This menu is designed as a drop off menu ready to be served and enjoyed.
Serving utensils on request



Buffet Collection sides

Classic Cesar salad Soft boiled eggs, crotons, crisp bacon, parmesan and whole egg mayo dressing
Mixed witlof, soft boiled eggs, baby spinach, pearl barley, heirloom tomatoes, goats cheese
Chunky pumpkin, honey roasted carrots, rocket, zucchini, feta flaked almonds (GF)
Vietnamese inspired, rice noodles, kimchi, slaw, crispy shallots, bean sprouts, Vietnamese mint (GF)
Greek salad, tomatoes, cucumber, mixed olives, peppers, Persian fetta, red onion oregano (GF)
Winter roasted vegetables w tahini dressing salad, soaked sultanas
Grilled zucchini, chick peas and mushroom salad, lime dressing
Lemon roasted Brussels sprouts & potatoes, black pepper
Warm kale salad w toasted pine nuts, walnuts, grilled haloumi
Roasted pumpkin and pearl couscous, watercress, red wine vinegar dressing

**This menu is designed as a drop off menu ready to be served and enjoyed.
Serving utensils on request**

**\$32 per person + gst
Dessert \$5.95 +gst**



Buffet Collection Dessert

Dessert

Almond & Blueberry Frangipani tart (gf)

Mini Pavlovas, passion fruit curd, fresh mint

Greek yogurt pannacotta, fresh berries

Mini Carmel coffee mousse, popcorn

Salted caramel pots, dark chocolate, praline

Mini Macaroons selection

Bitter Orange, polenta & poppy seed cake (gf)

Bitter chocolate torte, sour cherry's

Classic Lemon tart, Italian meringue

Chocolate tart, white chocolate ganache

This menu is designed as a drop off menu ready to be served and enjoyed.

Serving utensils on request

\$32 per person + gst

Dessert \$6