



Buffet Collection | Spring

**Choose 2 Proteins & 3 sides
(Minimum 20 pax)**

Protein

Roasted chicken (150g)
Roasted pork belly (150g)
Asian steamed snapper
Roasted Eye fillet (120g)
48 hour slow cooked lamb shoulder
Sweet potato & chickpea tagine (vegetarian option)

Sides

Kale, soft boiled eggs, crispy pancetta, parmesan and whole egg mayo dressing

Roasted beetroot, raddichio, fennel, orange, quinoa with a balsamic dressing

Paprika spiced cous cous, roasted red peppers & cauliflower, mint, corriander, pistachio, cucumber and a tahini yoghurt dressing

Sweet potato, sauteed kale, spiced chick peas, red capsicum and sunflower seeds

Mixed whitlof, soft boiled eggs, baby spinach, miso poached pearl barley, heirloom tomatoes and goats cheese

Balsamic roasted carrots, chunky pumpkin, rocket, zucchini, feta and flaked almonds

Rice noodles, kimchi, asian slaw, crispy shallots, bean sprouts, vietnamese mint and a sweet chilli dressing

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

\$30 per person exclusive of gst