



BUFFET MENUS

V- Vegetarian | Gf- Gluten Free | Df- Dairy Free | Vn- Vegan
Native ingredients* Chefs Choice*

Minimum 40 guests.

Pricing does not include equipment or service staff.

Our most popular options

Option 1
3 Mains
+
4 Salads
+
4 Partners
\$49 Per Person

Option 2
4 Mains
+
5 Salads
+
4 Partners
\$56 Per Person

Option 3
5 Mains
+
7 Salads
+
5 Partners
\$63 Per Person

CHEFS CARVERY

Mains - Chefs Carvery

Carved live by our chefs. May require additional chef.

Slow roasted pork loin w sesame seed, fennel and apple jam, black liquorice jus, crackle on the side Gf

Smoked and oven basted Champagne ham off the bone w caramelized Manuka honey, pomegranat and roasted seeds Gf

Slow cooked roasted beef with wasabi and horseradish cream, yorkshire puddings, red wine jus Gf

Roasted southern WA Lamb Leg with mint jelly and rosemary jus Gf

Whole roasted chicken free range, homemade stuffing, pan white wine & cream jus Gf



Bread Options – All buffet menus include dinner rolls and butter
Garlic butter focaccia add \$2 per person
selection of bread and dips \$3 per person

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Buffet Meat Mains

- Sticky slow cooked chicken** w soy hoisin, honey and garlic, roasted cashew, fresh coriander
- Slow cooked lamb neck fillet korma**, with fragrant cumin jasmine rice, poppadom's
- Prawn and mussel spaghetti** in Napoli sauce w chilli, garlic and persevered lemon
- WA red emperor fillet**, creamed leek, butter potato, julienne vegetable, beetroot puree, lemon aioli
- Chicken fillet w prosciutto**, feta crumble, fresh basil and smoked corn beurre blanc
- Duck and Asian** vegetable wok red curry w kumara
- Boneless southern lamb shank** and vegetable tagine w crispy lamb sweet breads
- WA crayfish**, braised in saffron and herb butter, black linguini, garlic cream
- Fried NZ Hoki**, Yeast battered, tartar sauce, lemon wedges
- Macaroni & cheese**, cheddar bechamel sauce, chives
- Thai green chicken curry** with pickled cucumber, fragrant jasmine rice
- Butter chicken** of slow cooked chicken thigh, aromatic basmati rice
- Creamy satay chicken** curry Thai vegetables with coconut rice
- Massaman beef curry** fried onion bhajis fragrant jasmine rice
- Home-made beef lasagne**, parmesan & olive crumbs, sultana relish
- Beef hotpot** with potato & butter bean skordalia
- Lamb rogan josh curry**, cinnamon turmeric rice, aniseed relish

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Buffet Mains

Seafood Buffet on display – Ask for further details & pricing

Fresh oysters, whole Australian prawns, marinate mussels, shrimp cocktails, crayfish salad, whole fillet smoked salmon, chilli sambal, lemon wedges, cocktail sauce, finger lime aioli, verjuice, ponzu vinaigrette, Nam Jim.

Vegetarian Mains

Thai green curry, Chickpea, lentil and vegetable

Vegetarian lasagne, cheddar béchamel sauce w toasted seeds

Vegetable curried fried rice, sambal omelette, sweet & sour sauce

Seared gnocchi in Napoli sauce w vine tomatoes, basil pesto

Balsamic mushroom risotto, parmesan cheese, green sauce

Vegetarian Nacho's, 5 beans, tomato based, guacamole and chilli salsa

Baked vegetarian cannelloni, Danish feta, baby spinach, Napoli sauce, warragal leaf, parmesan,

Vegan Mains

Vegan Shepards pie, rich tomato base, vegan cheese, chimichurri

Lentil & mushroom Bolognese, cherry tomato, vegan basil pesto

Vegetable mie goreng, fried tofu, wok vegetables sweet & sour sauce

Chickpea and roasted pumpkin curry, Coconut vegetable

Lentil Dahil curry, pickled cauliflower, fried onion bhajis

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Partners

Rustic potato gratin w rosemary cream V, Gf

Roasted new potatoes w cafe de Paris butter and parsley (V)(GF)

Fragrant coconut basmati rice w herbs and lemon V, Gf

Slow cooked spiced butternut w semidried tomato and baby spinach V,Gf

Grilled root vegetable medley, fresh herbs V,Gf

Baby carrot w toasted dukkah, honey and orange glaze V,Gf

Pickled red cabbage spring onion with a palm sugar chilli & fresh lime dressing V,Gf

Pulled butter roasted broccoli and vine tomatoes with roasted almonds and preserved lemon butter V,Gf

Seared green beans w kalamata olive tapenade V,Gf

Balsamic creamed button mushrooms w basil pesto V, Gf

Grilled cauliflower in mornay w blue cheese crumble V

Roasted pumpkin, sumac, preserved lemon, garlic yogurt, toasted walnuts, fresh herb evo V, Gf

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Buffet Salads

Wild rocket & candied walnut, preserved pear, parmesan, red wine vinaigrette*V, Gf

Mixed local green leaf w seeded mustard vinaigrette V,Gf

Classic Caesar of cos, lemon gremolata, crispy bacon, anchovy mayo and grated parmesan Gf

Mustard baby beetroot w crushed hazelnut, chive feta and watercress V, Gf

Asian style coleslaw of mung beans, red cabbage, carrot, red onion and lime, chilli and palm sugar dressing (V)(GF)

Gourmet potato and shredded prosciutto w mustard aioli and fresh watercress Gf

Baby spinach w vine ripened tomatoes, purple basil and balsamic vinaigrette v, Gf

Italian orzo pasta with Kalamata olives, semidried tomatoes and basil pesto aioli V

Cous Cous w toasted almonds, currants, fresh herbs and preserved lemon

Vermicelli rice noodle salad w sesame soy tofu, peanut, raw Asian vegetables and citrus zest

Cabbage slaw, fried tofu, peanut sauce, coriander

Turmeric charred cauliflower with coriander, fennel seed & lemon yogurt.

Cos lettuce, condensed milk mayonnaise, sweet & sour onions, parmesan

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Hot Desset

Sticky date pudding, butterscotch dulce de leche sauce, vanilla anglaise

Dark chocolate pudding, chocolate ganache, white chocolate mousse, vanilla anglaise

Homemade warm apple pie, baked in pan, morello cherries, vanilla anglaise

Add homemade vanilla miso semi freddo on ice + \$3 per person

Rolled pavlova, vanilla passionfruit mousse filling, fresh torched meringue, pickled strawberries

Deconstructed candied strawberry and pomegranate cheesecake with ginger and vanilla crumble
balsamic reduction

Chocolate mousse selection raspberry cauli, candied hazelnut, dark chocolate soil

Ice cream terrine vanilla bean, butternut biscuits, dulce de leche

Cannoli w lemon honey mascarpone vanilla bean semi freddo, pistachio praline

See other dessert options in canapes and fingerfood.

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