

# BUFFET MENU

## ENTRÉES

choose 3 options

### HOT

Garlic prawn twisters <sup>NF</sup>

Pork & chive dumplings, sesame praline, black vinegar <sup>DF/NF</sup>

Venison & fig meatballs with sweet chilli glaze, aioli <sup>GF/DF/NF</sup>

Beef & blue cheese mini pies, tomato ketchup <sup>NF</sup>

Crumbed broccoli & cheddar croquettes, aioli <sup>NF</sup>

Marinated free range chicken skewers <sup>GF/DF/NF</sup>

Quinoa & feta falafels, balaboosta <sup>GF/NF</sup>

### COLD

Cheese puffs, blue cheese mascarpone, quince paste <sup>EF/NF</sup>

Seasonal crudités, hummus with dukkah, olive oil (vegan) <sup>GF/DF/EF/NF</sup>

Vine tomato & basil pesto crostini, aged balsamic, (vegan possible) <sup>DF/EF/NF</sup>

Market fish ceviche spoons with coconut cream, lime & chilli <sup>GF/DF/EF/NF</sup>

Potted salmon bruschetta, taramasalata, radish & cucumber <sup>DF/NF</sup>

## MAINS

choose 3 options

Roasted Angus sirloin, horseradish crème & red wine jus <sup>GF/DFp/EF/NF</sup>

Free range pork belly chicharrones, apple syrup <sup>GF/DF/EF/NF</sup>

Confit free range chicken thighs, chicken gravy <sup>GFp/DF/EF/NF</sup>

Lamb braised with red wine & star anise <sup>DF/EF/NF</sup>

Champagne ham glazed with brown sugar, orange & Dijon mustard <sup>GF/DF/EF/NF</sup>

Grilled Akaroa salmon fillets with candied lemon <sup>GF/DF/EFp/NF</sup>

Penne pasta, bacon or smoked salmon, leeks & Chardonnay cream sauce <sup>NF</sup>

Mushroom risotto parmesan, truffle oil <sup>GF/DFp/EF/NF</sup>

choose 5 options

New potatoes with parsley, olive oil & sea salt <sup>GF/DF/EF/NF</sup>

Potato wedges with sweet chilli & sour cream <sup>DFp/EF/NF</sup>

Roasted pumpkin, sweet soy & yoghurt <sup>GF/DFp/EF/NF</sup>

Cauliflower gratin with parmesan béchamel <sup>EF/NF</sup>

Steamed broccoli & green beans with olive oil & sea salt <sup>GF/DF/EF/NF</sup>

Poached carrots & peas with turmeric butter & parsley <sup>GF/DFp/EF/NF</sup>

Mixed salad with mandarin & raspberry dressing <sup>GF/DF/EF/NF</sup>

Cucumber, tomato & watermelon salad, with fresh parsley dressing <sup>GF/DF/EF/NF</sup>

Sesame slaw with edamame, parsley & lemon vinaigrette <sup>GF/EF/NF</sup>

## DESSERT PETIT FOURS

Choose 2 options

Chocolate truffles <sup>GF/NF</sup>

Raspberry lamingtons <sup>NF</sup>

Lemon meringue pies <sup>NF</sup>

Banoffee tarts <sup>NF</sup>

Assorted macarons <sup>GF</sup>

## ADD ON'S

with Entrée, Main or Dessert

Antipasto board | 8

Cheeseboard | 10

Fresh fruit platter | 10

price per person

MINIMUM ORDER FOR BUFFET IS 30 PERSONS. MENU SELECTIONS SUBJECT TO CHANGE.  
DIETARY REQUIREMENTS CATERED FOR, BUT WILL HAVE TO BE ADVISED IN ADVANCE AS WELL AS ON THE DAY

GF - GLUTEN FREE   DF - DAIRY FREE   NF - NUT FREE   EF - EGG FREE