



buffet menu 1

- Pancetta and sage chicken on baby leek
- Mint and rosemary crusted lamb fillet with grilled red onion and roasted tomato
- Wild baby rocket with fresh asparagus, toasted almonds and shaved parmesan
- Kipfler potato and red pepper salad with sun dried tomato and lemon thyme tapenade
- Four leaf mixed salad with white balsamic dressing
- Traditional breads

buffet menu 2

- Baby veal fillet crusted in salsa verde served with a chickpea and vegetable provencale
- Chargrilled pesto chicken breast with vine ripened tomato, baby bocconcini and spanish onion
- Pan seared red snapper on a salad of fennel and cress
- Rocket, pear and parmesan salad in a light mustard oil dressing
- Traditional breads



buffet menu 3

- Grilled chicken with roasted pepper and artichoke fettuccine
- Medallions of beef fillet with roasted baby beetroot, walnuts, rocket and mozzarella salad
- Kipfler potato and red pepper salad with sun dried tomato and lemon thyme tapenade
- Tasmanian smoked salmon with grilled haloumi and roasted tomato salad
- Pumpkin, leek and brie tart
- Four leaf salad with herb dressing
- Traditional breads

buffet menu 4

- Mediterranean salad with fresh king prawns and Snowy Mountain fetta cheese
- Japanese style chicken fillets marinated in sesame and teriyaki and served on a bed of asian noodles
- Mushroom and zucchini flan
- Fillet of beef with black sesame seeds and a green mango dressing
- Oven roasted roma tomato and rocket with baked butternut pumpkin and shavings of fresh parmesan
- Mixed cress salad with mustard oil dressing
- Traditional breads



hot buffet options

- Veal braised with baby winter vegetables
- Slow roasted lamb shanks in a tomato provencal
- Pan seared lamb with a chickpea and almond couscous
- Coq au vin with a garlic mash
- Braised corn-fed chicken with olives and roast capsicum
- Green thai chicken with asian greens served with jasmine rice
- Standing ribs of beef with horseradish cream and Yorkshire pudding
- Beef bourguignon with parsley, caper and leek potato mash
- Greek style eggplant, zucchini and ground beef moussaka
- Home-made traditional lasagne with spicy bolognaise
- Tagliatelle with a creamy mushroom pesto sauce
- Tomato, eggplant and potato bake

buffet seafood options

- John dory nicoise with lemon oil dressing
- Pan seared smoked Atlantic salmon with a witlof, fetta and sugar snap salad
- Thai style snapper with papaya coriander and mint
- Barramundi fillets with a white bean and olive salsa

buffet vegetarian options

- Pumpkin and brie flan
- Ricotta, sage and roasted capsicum flan
- Grilled vegetable frittata

buffet dessert options

- Pear and almond tart with fresh cream
- White chocolate gateux
- Traditional tiramisu
- Bitter chocolate torte with double cream
- Premium cheese with dried fruits and fresh strawberries
- Mango and macadamia torte
- Lime tart with king island cream
- Sticky date pudding with clotted cream and fresh strawberries