

Buffet Menu

A feast fit for a King! Buffet dining need not contain the tired old options. With fresh salads, warm sides and good cuts of meat, a buffet should be a dazzling array of delicious morsels that leave you wanting to be able to eat more!

Broken up into Meats & Seafood, Vegetarian, Warm sides and Salads these are our favourite buffet items you can mix and match from. Pick out your favourites and we can put together a customised package just for you.

*Legend: v – vegetarian; d – dairy free; gf – gluten free
* denotes item can be adjusted to be gluten or dairy free as noted.
Please notify us if any guests are allergic as opposed to intolerant.*

♥ Meats & Seafood

- **Whiskey & Orange glazed baked ham**
Whiskey and orange spicy glaze over a half or full leg of ham, baked and served at room temperature (gf)
- **Vitello tonnato**
- *Classic Italian veal roast sliced and served cold with a tuna infused creamy mayonnaise and caperberries (gf)*
- **Herb crusted Roast beef with roasted garlic & mustard cream**
Tender rib roast or fillet of beef with herb & garlic crust, served with roasted garlic & mustard cream (gf)
- **Marinated BBQ butterfly leg of Lamb**
Leg of lamb marinated in lemon, mango chutney, soy sauce, chilli and herbs then BBQ'd (gf)
- **Fresh prawns with spicy cocktail sauce**
Fresh large king prawns peeled and served on a bed of lettuce with a homemade spicy cocktail sauce (gf)
- **Truffle butter & sage roast chicken pieces**
Tender La'lonica chicken roasted with truffle infused butter & sage leaves, served cold (gf)
- **Baked salmon tarator**
Whole side of Salmon smeared with yoghurt & tahini sauce, topped with walnut, coriander, mint tabouli style salad (gf)
- **Apricot mustard & rosemary rubbed roast pork**
Roasted loin of pork flavoured with Apricot, mustard & rosemary. Served with assorted condiments (gf)*

Sometimes you might rather platters of skewered meats in place of large cuts of meat.. if this interests you please download our Canape Menu and take a look at what we have available!

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♥ Vegetarian dishes & Warm sides

- **Brie & asparagus tart with parmesan crust**
Brie cheese with fresh asparagus tart with a parmesan crust
- **Traditional Greek spanakopita**
Spinach, onion, herbs and feta cheese with layers of filo pastry
- **Roman gnocchi**
Semolina gnocchi backed with a cheese sauce
- **Fennel & potato gratin**
Thinly sliced potato and fennel layered in a cake with cheese and cream and baked
- **Tomato tart with capsicum & ricotta**
Cherry tomato & red capsicum tart with ricotta filling
- **Potato frittata topped with pesto, goats cheese & rocket**
Traditional Spanish style potato & egg omelette topped with basil pesto, goats curd & rocket
- **Mushroom, caramelised onion & gruyere quiche**
Mixed sautéed mushrooms, with caramelised onion & gruyere cheese quiche
- **Four cheese baked polenta**
Taleggio, mascarpone, gorgonzola & parmesan cheeses layered polenta bake with tomato sugo
- **Baby eggplant, tomato & ricotta lasagne**
Taleggio, mascarpone, gorgonzola & parmesan cheeses layered polenta bake with tomato sugo
- **Grilled eggplant with fetta with a garlic & cumin vinaigrette**
Thickly sliced eggplant grilled & sprinkled with crumbled feta, mint, parsley, drizzled with a garlic & cumin vinaigrette

These are just some of the salad menu options we provide. Many of these options contain proteins (meats, nuts & cheeses) so are quite substantial on their own. Note that we can remove meats from an item if you want to cater for vegetarians, and serve cheese on the side for vegans! Should you wish to have more gluten or dairy free options just ask, we can give you quite a few more to choose from.

All items are subject to seasonal availability.

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♥ Salads

- **Moroccan Spiced Pumpkin & Feta Salad (v gf)**
Cumin & coriander spiced roast butternut pumpkin, marinated feta, pine nuts & arugula with a honey & mustard vinaigrette.
- **Thai Beef & Glass Noodle Salad (gf df)**
Marinated beef strips, carrot, cucumber, red onion, coriander, mesclun, basil & glass noodles with a lime & sweet chilli dressing.
- **Vietnamese Prawn / Chicken salad (gf df)**
Poached chicken breast or prawns, shredded cabbage, carrot, cucumber, coriander, mint with fried shallots & chopped roasted peanuts, spicy nouc cham dressing.
- **Chicken Kebabs with Papaya Salad (gf df)**
Chicken tenderloins with papaya, cucumber, mint, shallots, ginger & chilli salsa, on a bed of butter lettuce with bean sprouts.
- **Smoked Salmon, Avocado & Udon Noodle Salad (df)**
Smoked salmon, snow pea sprouts, avocado & Spanish onion & udon noodles in a lime & wasabi dressing.
- **Pesto Pasta Salad with Salami & Sundried Tomato (*v)**
Penne pasta with hot salami, sun-dried tomato, Kalamata olives, chives & pinenuts with a pesto dressing.
- **Peking Duck Salad**
Roasted hoisin duck, Soba noodles, cucumber, snow pea sprouts & shallots in a Peking dressing.
- **Tortellini & Smoked Salmon Salad**
Cheese & spinach tortellini, smoked salmon mesclun & capers with a dill yoghurt dressing.
- **Fetta, Tomato & Chickpea Salad (v gf)**
Marinated feta, tomato, chickpeas in a lemon & basil vinaigrette.
- **Sesame Chicken Salad with Cucumber Noodles (gf df)**
Shredded roasted chicken, cos lettuce, Chinese cabbage, spring onion, coriander, black & white sesame seeds & cucumber noodles with a soy & sesame dressing.
- **Ham & Crisp Roasted Potato Salad (gf)**
Leg ham, roasted chat potatoes, green beans, avocado & mesclun in a balsamic & orange vinaigrette
- **Lamb & Green Bean Parmesan Salad**
Thinly sliced lamb loin with green beans & watercress in a creamy parmesan dressing.
- **Avocado & Moroccan Roast Baby Carrot Salad (v, gf)**
Thyme, chilli & cumin roasted carrots, mesclun mix, toasted pepita, sunflower & sesame seeds, avocado topped with Greek yoghurt.
- **Thai Style Prawn, Mango & Tomato Salad (gf df)**
Prawn, mango, avocado & cherry tomato served on watercress with a Thai dressing & sesame seeds.

- **Roasted Vegetable & Couscous Salad (v df)**
Roasted fennel, eggplant, butternut pumpkin & zucchini tossed with arugula, fresh red onion & red capsicum in a light balsamic vinaigrette.
- **Roasted Pumpkin, Green Beans, Kale, Almond & Avocado Salad (v, gf, df)**
Cumin roasted butternut pumpkin, green beans, avocado, toasted flaked almond & curly kale with a honey & soy dressing.
- **Potato, Bacon & Avocado Salad (gf)**
Steamed chat potatoes, with crispy bacon lardons, avocado & creamy dressing
- **Classic Caesar Salad with Chicken / Salmon (*gf *v)**
Cos lettuce, croutons, crispy bacon lardons, parmesan & egg with either Poached chicken or smoked salmon & Caesar dressing
- **Carrot & Coconut salad with Chimichurri Chicken (df gf)**
Grated carrot, shredded coconut, almond and currants with pieces of Chimichurri grilled chicken
- **Smoked Chicken, Avocado & Mango salad (df gf)**
Sliced smoked chicken tossed with mesclun, mango, avocado & pine nuts in a mustard vinaigrette
- **Roasted Turkey, Cranberry, Walnut & Goats cheese Salad (v df)**
Roasted turkey breast, red onion, cranberries, dried apricot, tossed with arugula, toasted pepita, walnuts & crumbled feta in an apple cider vinaigrette.
- **Chicken waldorf with blue cheese dressing (gf)**
Chicken with a classic celery & apple waldorf salad and a blue cheese dressing.
- **Avocado, green bean almond & goats cheese salad (gf)**
Green beans & rocket with avocado, toasted flaked almonds, basil and goats cheese dressed with lime juice and EVO oil.
- **Eggplant & cucumber & quinoa salad with lemon tahini dressing (df gf)**
Roasted eggplant, chickpeas, cucumber, cherry tomatoes, scallions and quinoa with a lemony tahini dressing.
- **Red papaya salad with haloumi (gf)**
Red papaya, cucumber, bean shoots, toasted almond, butter lettuce & mint with pan fried haloumi.
- **Pomegranate, rocket & feta salad with sesame oil dressing (gf)**
Rocket & baby spinach, pomegranate arils, toasted almonds and marinated feta with a sesame oil & EVOO dressing.
- **Fattoush salad with yoghurt tahini dressing**
Radish, tomato, cucumber, onion, coriander & parsley salad with toasted Lebanese bread croutons & a tahini yoghurt dressing.
- **Classic Greek salad (gf)**
Tomato, cucumber, red onion and kalamata olives with oregano and feta.
- **Roast sweet potato quinoa black bean salad (v)**
Roasted sweet potato with quinoa, capsicum, black beans, avocado, pepita, coriander with a lime & maple syrup dressing.
- **Za'atar roasted broccoli & cauliflowers salad**
Za'atar spiced roasted cauliflower & broccoli florets, with couscous, medjool dates, chickpeas, pine nuts lemon & parsley.
- **Quinoa, roasted fennel & pomegranate tabouli (gf)**
Quinoa with maple roasted fennel, basil, pomegranate & kale with a pomegranate molasses dressing.
- **Butter lettuce, cherry tomato, avocado & Jalapeno salad (gf)**
Butter lettuce with fresh cherry tomatoes, avocado pickled jalapenos dressing with EVOO