

# Buffet Menu

Select 2 Mains, 1 Hot Side & 2 Salads \$40pp

Select 3 Mains, 2 Hot Sides & 2 Salads \$48pp

Packages include condiments, bread rolls, butter, and bio-disposable plates & cutlery

**MINIMUM 25 GUESTS, PRICE DOES NOT INCLUDE SERVICE STAFF OR HIRE ITEMS**

## Mains

Osso bucco ragout with rigatoni & parmesan

Chicken breast supreme, cremini mushrooms, crème fraiche, crispy sage

Slow cooked brisket, house-made BBQ sauce (gf)

Coconut milk & kaffir braised pork shoulder (gf)

Snapper fillets, Caldeirada tomato saffron broth, potatoes (gf)

White bean cassoulet, speck, Toulouse sausage, thyme, savoury crumb

Roasted cauliflower steaks, chimichurri (gf,v,vg)

## Hot Sides

Roasted potatoes, garlic, rosemary, sea salt (gf,v,vg)

Barbecued sweet potatoes, Mojo Verde dressing (gf,v,vg)

Chargrilled Mediterranean vegetables, fig balsamic glaze (gf,v,vg)

Steamed seasonal greens (gf,v,vg)

Charred corn on the cob, roasted garlic, paprika, parmesan (gf,v)

Butternut pumpkin, feta, herbs, pepitas (gf,v)

## Salads

Roasted baby beetroot salad with baby spinach, pepitas, feta (gf,v)

Quinoa salad with roasted pumpkin and feta (gf,v,vg)

Rocket salad with pear, walnut, parmesan, aged balsamic dressing (gf,v)

Greek salad with feta, kalamata olives, tomato, onion, cucumber (gf,v)

Asian slaw with sesame ginger dressing (gf,v,vg)

Baby potato salad with crispy bacon, chives, sour cream dressing (gf)

Roasted chickpea salad, paprika, kale, lemon tahini dressing (gf,v,vg)

Panzanella salad, vine-ripened tomatoes, toasted sourdough, basil, torn bocconcini (v)

## Additional Items

Antipasto grazing table From \$18pp

Dessert grazing table From \$18pp

Desserts added to buffet From \$9pp

Plates & cutlery \$3.50pp

Glassware (water/wine) \$3.00pp

BYO bar service From \$15.50

gf = gluten free, gfo = gluten free option, v = vegetarian, vg = vegan

