



Individual Table Buffet

Bowls of freshly cooked homestyle food placed in the centre of each table for guests to share

Table Buffet One | \$67.00 per person

Minimum 40 guests

Bread Fresh baked white rolls with butter

Mains

Slow roasted Wagyu rump, herbed mustard honey crust

Char grilled preserved lemon garlic chicken thigh, minted yoghurt

Rosemary & smoked tomato marinated lamb skewers

Sides Please select two of the following

Pumpkin & spinach salad with caramelized red onion & balsamic glaze (v)

Mixed leaf salad, honey mustard dressing

Garlic roasted chats, snow pea tendrils, toasted macadamia nuts, horseradish aioli

Garlic roasted root vegetables

Selection of steamed vegetables

Roasted chats, spinach, toasted macadamia nuts, horseradish aioli

Stuffed olive & penne pasta salad, rocket, parmesan & tomato balsamic dressing

Cherry tomato salad with roasted red capsicum & mixed leaves (v)

To Finish

Duo of Australian cheese & dried fruit platter, nuts & crackers



Table Buffet Two | \$80.00 per person

Minimum 40 guests

Bread | Polenta dusted corn rolls & wild seed bread rolls with butter

Mains

Slow roasted Wagyu rump, herbed mustard honey crust

Lemon myrtle BBQ roast chicken pieces

Marmalade & thyme roasted boneless leg of lamb

Baked cashew crusted barramundi, dill hollandaise

Sides Please select three of the following

Pumpkin & spinach salad with caramelized red onion & balsamic glaze (v)

Mixed leaf salad, honey mustard dressing

Garlic roasted chats, snow pea tendrils, toasted macadamia nuts, horseradish aioli

Garlic roasted root vegetables

Selection of steamed vegetables

Roasted chats, spinach, toasted macadamia nuts, horseradish aioli

Stuffed olive & penne pasta salad, rocket, parmesan & tomato balsamic dressing

Cherry tomato salad with roasted red capsicum & mixed leaves (v)

To Finish

Duo of Australian cheese, dried fruit, nuts & crackers



Extras

Rock oysters \$26.00 per dozen

Medium Ocean King prawns \$42 per kg (To have them peeled, please add \$6.50 per kg)

Tasmanian pacific oysters (includes lemons, limes & cocktail sauce) \$42.00 per dozen

All pricing is per person & inclusive of gst | Menu selections are seasonal and subject to change | Menu valid to 01.12.11
Please contact an Event Consultant for a comprehensive Price Estimate based on your requirements.

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