

# BUFFET DINNER

Minimum orders and conditions apply.

V = Vegetarian, G = Made without Gluten, D = Made without Dairy

<b>CARVERY</b>	<i>SELECTION OF BREADS</i>		\$2.70	<b>BEVERAGES</b> Curate your own beverage station to go with your food selection.  Add tea and filter coffee from a buffet.  Water is served in carafes to tables.	
	Herb and Mustard Crusted Whole Scotch <sup>G/D</sup>		\$15.60		
	Honey and Lime Roasted Whole Chicken <sup>G/D</sup>		\$15.60		
	Orange, Honey and Mustard Glazed Ham <sup>G/D</sup>		\$13.50		
	Marinated Lamb Leg, Garlic, Oregano and Basil with Minted Jus <sup>G/D</sup>		\$13.50		
	Smoked Soy-glazed Beef Brisket, Star Anise and Fermented Chilli Paste <sup>D</sup>		\$13.50		
	Moroccan Herb Lamb Shoulder, Mint and Cumin Salsa Verde, Red Current Jus <sup>G/D</sup>		\$13.50		
	<b>DINNER DISHES</b>	Roasted 5-spice Pork Belly with Crackling and Apple Sauce <sup>D</sup>		\$13.50	<b>The Chef Recommends</b>
		Chicken and Apricot Tagine, Chickpeas, Toasted Almonds, Coriander <sup>G/D</sup>		\$11.70	
		Butter Chicken with Almonds, Red Capsicum and Potatoes <sup>G</sup>		\$11.70	
		Rosemary Lamb Rump, Feta and Olives, Red Wine Jus <sup>G</sup>		\$11.70	<b>LUNCH SELECTION</b>  CHOOSE 1 x Bread 1 x Carvery 1 x Dinner Dish 2 x Sides 1 x Dessert
		Red Cooked Pork Belly, Honey Glaze, Fresh Chilli, Ginger, Spring Onion, Sweet Soy <sup>D</sup>		\$11.70	
		Teriyaki Smoked Brisket, Soy, Mirin, Sesame Seeds <sup>G</sup>		\$11.70	
		Prawn Korma with Almonds, Red Capsicum and Potatoes <sup>G/D</sup>		\$11.70	
		Market Fish, White Wine Sauce, Roasted Fennel <sup>G</sup>		\$11.70	<b>DINNER SELECTION</b>  CHOOSE 1 x Bread 1 x Carvery 1 x Dinner Dish 3 x Sides 1 x Dessert
Cauliflower and Courgette Tandoori, Mint Raita, Makhani Gravy <sup>V/G</sup>			\$11.70		
Fijian Potato, Chickpea and Spinach Curry <sup>V/G/D</sup>			\$11.70		
Root Vegetable Tagine, Prunes, Apricots, Almonds <sup>V/G/D</sup>		\$11.70	<b>DESSERT</b>  CHOOSE Verrines, Fingerfood or Truffles from our Sweet Treats Menu.		
<b>UPGRADES</b>	<b>SHARED TABLE SERVICE</b> + \$3PP				

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<b>SIDES</b>	<p><b>VEGETABLES</b></p> <p>Seasonal Green Vegetables <sup>V/G/D</sup> \$7.30</p> <p>Ratatouille <sup>V/G/D</sup> \$6.30</p> <p>Roasted Root Vegetables <sup>V/G/D</sup> \$6.30</p> <p>Roasted Broccoli, Toasted Walnuts, Sesame Seed Dressing <sup>V/D</sup> \$6.30</p> <p>Olive Oil Roasted Baby Potatoes, Kumara, Parsnips <sup>V/G/D</sup> \$6.30</p> <p>Bombay Potatoes <sup>V/G</sup> \$6.30</p> <p>Roasted Gourmet Potatoes, Herb Butter, Crispy Onions <sup>V</sup> \$6.30</p> <p>Potato Dauphinoise, Rosemary <sup>V/G</sup> \$6.30</p> <p><b>GRAINS</b></p> <p>Basmati Rice, Cardamom, Coriander <sup>V/G/D</sup> \$6.30</p> <p>Mint and Courgette Couscous, Tomato Vinaigrette <sup>V/D</sup> \$6.30</p> <p>Kimchi Fried Rice <sup>V/G/D</sup> \$6.30</p> <p>Lemon, Mint, Parsley, Almonds and Sundried Tomato Couscous <sup>V/D</sup> \$6.30</p> <p><b>SALADS</b></p> <p>Cajun Spiced Sweet Potato Salad, Kale, Mint, Red Onion, Paprika Dressing <sup>V/G/D</sup> \$7.30</p> <p>Roast Potato Salad with Bacon, Eggs, Spring Onions and a Black Garlic Aioli <sup>G/D</sup> \$7.30</p> <p>Caesar Salad, Parmesan, Egg, Croutons, Bacon, Caesar Dressing <sup>V/G</sup> \$6.30</p> <p>Cherry Tomato, Mozzarella, Basil, Rocket and Red Onion Salad, Red Wine Vinaigrette <sup>V</sup> \$6.30</p> <p>Greek Salad, Crispy Spiced Chickpeas, Garlic Olive Oil Dressing <sup>V/G</sup> \$6.30</p> <p>Green Leaf Salad, Cherry Tomatoes, Radishes, Red Onion, Pomegranate Seeds Vinaigrette <sup>V/G/D</sup> \$6.30</p> <p>Soba Noodle Salad, Cucumber, Spring Onions, Coriander, Bok Choy, Mung Beans, Sesame Dressing <sup>V/D</sup> \$6.30</p> <p>Balsamic Beets Salad, Toasted Walnuts, Goat Feta, Pickled Onion, Parsley and Rocket <sup>V/G</sup> \$6.30</p> <p>Classic Waldorf Salad, Walnuts, Granny Smith Apple, Celery, Grapes <sup>V/G/D</sup> \$6.30</p> <p>Sautéed Broccoli Salad, Kale, Toasted Almonds, Chilli Flakes, Balsamic Vinaigrette <sup>V/G/D</sup> \$6.30</p>	<p><b>BEVERAGES</b></p> <p>Curate your own beverage station to go with your food selection.</p> <p>Add tea and filter coffee from a buffet.</p> <p>Water is served in carafes to tables.</p>
	<b>UPGRADES</b>	<p><b>SHARED TABLE SERVICE</b></p> <p>+ \$3PP</p>

**The Chef Recommends**

**LUNCH SELECTION**

CHOOSE

- 1 x Bread
- 1 x Carvery
- 1 x Dinner Dish
- 2 x Sides
- 1 x Dessert

**DINNER SELECTION**

CHOOSE

- 1 x Bread
- 1 x Carvery
- 1 x Dinner Dish
- 3 x Sides
- 1 x Dessert

**DESSERT**

CHOOSE

Verrines, Fingerfood or Truffles from our Sweet Treats Menu.

# BUFFET DINNER

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<b>CURATED MENU #1</b>	Selection of Breads <span style="float: right;">\$59.70</span> Orange, Honey and Mustard Glazed Ham <sup>G/D</sup> Chicken and Apricot Tagine, Chickpeas, Toasted Almonds, Coriander <sup>G/D</sup> Potato Dauphinoise, Rosemary <sup>V/G</sup> Roasted Root Vegetables <sup>V/G/D</sup> Caesar Salad, Parmesan, Egg, Croutons, Bacon, Caesar Dressing <sup>V/G</sup> Pecan 'Pie' <sup>V/G</sup>	<b>BEVERAGES</b> Curate your own beverage station to go with your food selection.	
	Selection of Breads <span style="float: right;">\$66.10</span> Herb and Mustard Crusted Whole Scotch <sup>G/D</sup> Market Fish, White Wine Sauce, Roasted Fennel <sup>G</sup> Olive Oil Roasted Baby Potatoes, Kumara, Parsnips <sup>V/G/D</sup> Seasonal Green Vegetables <sup>V/G/D</sup> Classic Waldorf Salad, Walnuts, Granny Smith Apple, Celery, Grapes <sup>V/G/D</sup> Chocolate Mousse, Chocolate Soil <sup>V</sup> Truffles <sup>V</sup>		<b>The Chef Recommends</b>  <b>INCLUDED BEVERAGES</b> Tea, Filter Coffee and water, served from a beverage buffet, is included in each set menu.
	Selection of Breads <span style="float: right;">\$68.50</span> Moroccan Herb Lamb Shoulder, Mint and Cumin Salsa Verde, Red Current Jus <sup>G/D</sup> Red Cooked Pork Belly, Honey Glaze, Fresh Chilli, Ginger, Spring Onion, Sweet Soy <sup>D</sup> Bombay Potatoes <sup>V</sup> Ratatouille <sup>V/G/D</sup> Green Leaf Salad, Cherry Tomatoes, Radishes, Red Onion, Pomegranate Seeds Vinaigrette <sup>V/G/D</sup> Passionfruit Mousse, Coconut, Coriander <sup>G</sup> Truffles <sup>V</sup> Selection of Cut Seasonal Fruits <sup>V/G/D</sup>		
<b>CURATED MENU #2</b>	<b>CURATED MENU #3</b>		
<b>UPGRADES</b>	<b>SHARED TABLE SERVICE</b> + \$3PP		

# ORDER FORM

Prices are GST exclusive unless otherwise stated and menu content is subject to change due to market or seasonal availability.

A minimum order of 20 guests applies.

## EVENT DETAILS

### CONTACT DETAILS

YOUR NAME

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COMPANY  
(IF APPLICABLE)

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EMAIL

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PHONE

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ADDRESS

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### FUNCTION INFORMATION

FUNCTION ID

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DATE OF FUNCTION

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TIME OF SERVICE

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VENUE NAME

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NUMBER OF PEOPLE

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## OTHER NOTES / DIETARY REQUIREMENTS

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We are happy to cater for individuals with food related allergies and/or medical conditions. We are also able to cater for vegetarian, vegan, gluten free, dairy free, pescatarian and pollotarian diets.

**We require advanced notice of guests requiring any of the above.  
We are unable to cater for any other lifestyle choices.**