

Buffet Menu (\$55 ++)

Soup

Celeriac soup with bacon bits and apple

Appetizer

Baked Brie w Bread

Blocks of Brie cheese toasted to crisp perfection, served with sweet fruit relish and artisan bread

Salad

Mixed Baby Romaine and baby spinach w dressing and condiments

Dressing: (Select 2)

Spicy Thai Dressing, Red Wine Dressing, Extra Virgin Olive Oil, White Balsamic, honey mustard

Condiments: (Select 3)

Black Olives, sliced tomatoes, mushrooms, pinenuts, almond flakes, parmesan sliced, croutons, herb feta, semi-dry tomato, Jamon

Mains

Tender pork ribs served with celeriac puree, broccoli, fried shallots and toasted sesame seeds.

Grilled asparagus with tomato salsa served with balsamic dressing

Pan seared snapper paired with grilled cauliflower, sugar snaps & kale

Tortiglioni Pasta with minced beef, tomato, basil and mozzarella

Roasted chicken marinated with cinnamon served with

Carrot medallion and truffled mash

Desserts

Strawberry and cream cupcake

Pandan Panna Cotta with raspberry pomegranate

Lemon coconut tart

Buffet Menu (\$68 ++)

Min. 20 pax

Soup

Mushroom

A creamy wild mushroom broth with fresh garden herbs and truffle oil

Salad

Mixed Baby Romaine and baby spinach w dressing and condiments

Dressing : (Select 2)

Honey Mustard, White balsamic, Spicy Thai Dressing, Red Wine Dressing,
Extra Virgin Olive Oil

Condiments : (Select 5)

Black Olives, Sliced Tomato, herb feta, semi dry tomato, mushrooms,
pinenuts, croutons, parmesan sliced, Jamon

Appetizer

Charcuterie Platter with a selection of Lomo Iberico, Rustico Salami, Jamon, brie cheese, green olives, pickles and toasted bread. Served with grated tomato and apple chutney.

Mains

Tender pork ribs served with celeriac puree, broccoli, fried shallots and toasted sesame seeds.

Grilled asparagus with tomato salsa and balsamic dressing

Pan seared snapper paired with grilled cauliflower, sugar snaps & kale

Creamy wild mushroom rigatoni with semi dried tomato and white wine sauce.

Roasted chicken marinated with spices and paired with carrot medallion and truffle mash

Baked Aust beef paired with mushroom reduction sauce and mesclun salad

Desserts

Passionfruit chocolate tart

Strawberry and cream cupcake

Lemon Coconut Tart

Pandan Panna Cotta w Raspberry Pomegranate



BEVERAGE LIST

CATERING BEVERAGE PRICING GUIDELINES

FREE FLOW PACKAGE (Price Per Pax)	1 hour	2 hours	3 hours	4 hours
Soft Drinks	\$7.00	\$8.00	\$10.00	\$12.00
Juices	\$10.00	\$12.00	\$14.00	\$16.00
Soft Drinks/Juices	\$16.00	\$18.00	\$20.00	\$22.00
Beer/Wine	\$28.00	\$40.00	\$52.00	\$64.00
Soft Drinks/Juices/Beer/House Wines	\$30.00	\$42.00	\$54.00	\$66.00
CORKAGE CHARGES				
Wines, Champagnes	\$30 Per Bottle			
Hard Liqueur	\$50 Per Bottle			

