



Buffet Dinner

\$35 per person

\$45 per person with prawns*

Cold hors d'oeuvres

Slow roasted tomato, basil & feta triangles

Natural oysters

Smoked salmon & caper terrine on garlic croutons

Hot hors d'oeuvres

Soy, ginger & sesame chicken wings

Sweet potato, onion & brie tartlets

Spinach & fetta triangles

Mains

Whole baked salmon with grilled baby octopus

Green thai chicken curry with steamed rice

Japanese sesame fish cakes with soy dipping sauce

Sate beef

Prawns*

Assorted salads

Tea & coffee



Set 2 course dinner

\$45 per person

Entrees

Slow roasted baby octopus in extra virgin olive oil on a mixed leaf salad with balsamic syrup

Roasted field mushrooms stuffed with peas, mint & feta on a rocket salad with roast capsicum

Chicken Caesar salad with crisp cos lettuce, garlic croutons, pancetta & homemade Caesar dressing

Salad of mustard crusted roast beef with new potatoes & horseradish cream

Mains

Mediterranean chicken with polenta and roast capsicum sauce

Veal Wellington wrapped in pastry with eggplant relish & braised pumpkin

Roast loin of pork with apple, raisin & walnut stuffing served with pickled red cabbage & new potatoes

Sesame crusted teriyaki tuna steak served on a crispy rice cake served with stir fried greens

Tea & coffee

NB: a choice of 2 entrees and 2 mains need to be selected and these will be served alternately on the day



Set 2 Course Dinner

\$55 per person

Entrees

Sauteed tiger prawns in chef's chilli tomato sauce with shallot cakes

Wild mushroom tart with watercress & pinenut salad

Seared scallops on crisp potato cake, with rocket salad drizzled with a pomegranate dressing

Mains

Roast salmon with chili and ginger served with new potatoes and mixed greens

Grilled eye fillet on seeded mustard mash with an eschalot glaze & slow roasted tomatoes

Rolled leg of lamb with a parsley raisin pesto & roasted root vegetables

Harissa chicken breast in Moroccan spices with lentils, cous cous & tzatsiki

Tea & coffee

NB: a choice of 2 entrees and 2 mains need to be selected and these will be served alternately on the day



Set 3 Course Dinner

\$55 per person

\$75 per person with horsd'oeuvres*

Horsd'oeuvres*

Chef's sushi selection

Smoked salmon

Frittata

Sweet potato & onion pissaladiere

Spinach & feta triangles

Entrees

Herb crusted sardines on mixed greens with a gremolata dressing

Eggplant, goats cheese & roasted capsicum terrine with an olive tapenade

Szechuan pepper squid with lemon dressed greens & a ponzu dipping sauce

Smoked salmon terrine with capers, creme fraiche & lavash bread

Trio of seafood salad of king prawns, mussels & bug tails in lime mayonnaise with salmon pearls

Mains

Roasted blue eye fillet on mash, with grilled fennel & an extra virgin olive oil & balsamic syrup

Roast sirloin with field mushrooms, kipfler potatoes & a smoked oyster rouille

Confit duck leg on a rocket & caramelized pear salad

Veal Wellington with eggplant relish & braised pumpkin

Desserts

Chocolate espresso mudcake with a rich chocolate genache, berries & minted cream

Poached orange & almond cake served with double bream & burnt orange syrup

Poached fig & macadamia cheesecake

Hazelnut semi freddo with coffee syrup & sponge finger biscuits

Tea & coffee

NB: a choice of 2 entrees, 2 mains & 2 desserts need to be selected and these will be served alternately on the day