

Buffet Options

Buffet 1

- Freshly baked bread rolls and butter
- Choice of Deli board / A selection of dips & vegetables / Appetizer / Soup of the day
- Choice of two salads, two mains & two desserts
- Chef's selection of seasonal vegetables or steamed rice or roasted potatoes w/ rosemary sea salt
- Nespresso coffee and a selection of teas

Buffet 2

- Freshly baked bread rolls and butter
- Smoked Salmon platter / homemade crab cakes
- Freshly baked bread rolls and butter
- Choice of Deli board / A selection of dips & vegetables / Appetizer / Soup of the day
- Choice of three salads, three mains & three desserts
- Chef's selection of seasonal vegetables or steamed rice or roasted potatoes w/ rosemary sea salt
- Nespresso coffee and a selection of teas

Main choices

- Chermoula marinated catch of the day
- Cajun roast chicken pieces w/ Salsa Verde
- Meatballs in sugo w/ fettuccini
- BBQ lamb leg off the bone w/ roasted root vegetables
- Tandoori chicken w/ coriander & cucumber salsa
- Vegetarian Singapore egg noodles (V)
- Grilled salmon, lemon, caper butter
- Peppered beef, red wine sauce & champignon
- Potato gnocchi, ricotta, beurre noisette (V)
- Ricotta ravioli, charred tomato & rosemary sauce (V)
- Grilled ling fillets w/ Provencale vegetables
- Lamb Rogan Josh w/ riata & mango chutney
- Butter chicken, lightly spiced tomato & cream sauce
- Crispy Asian pork belly w/ chili ginger broth & rice noodle
- Penne Arrabiata w/ chili, basil, tomato & parmesan

Salad choices

- Thai chicken salad, cucumber, mint, shallot & bean shoots (GF)
- Atlantic salmon, baby potatoes, red onion & capers (GF)

- Brown rice, sultanas, almonds, coconut & mustard dressing (V) (GF)
- Red cabbage, dry figs, goats cheese, cucumber & balsamic dressing (V)
- Marinated beef, vermicelli rice noodles, capsicum, cucumber & Thai dressing
- Smoked ham, cheddar, tomato, cucumber & ranch dressing
- Baked falafel, red onion, tomato, cabbage & Moroccan tahini (V)
- Baked potato, Cajun spice, garlic, onion, shallots & mustard seed mayo (V) (GF)
- Feta, tomato, cucumber, Kalamata olives, basil & lemon EVO (V)
- Sweet & sour pumpkin, capsicum, cucumber, carrot & pineapple w/ rice noodle
- Tuna, baby potato, cherry tomato, bean, olives & French dressing

Vegetarian and Gluten Free options

- Eggplant spinach and oven roasted tomato ravioli with capsicum and tomato peperonata (V)
- Baked portabello mushroom filled with Israeli couscous and roasted butternut pumpkin drizzled w/ a fragrant basil oil (V) (GF)
- Gluten free penne Arrabiata w/ chili, garlic, tomato and basil (V) (GF)
- Asian rice noodle broth w/ wombok choy sum and shitake mushroom(V) (GF)
- Coconut braised rice w/ vegetable pakoras and cucumber mint salsa (V) (GF)