

SIMPLE AND BEAUTIFUL

CATERING

flexible | bespoke | quality

Banquet & Buffet

Mains

Please choose three...

Grilled organic chicken, saffron, leeks, pink peppercorns
Slow cooked Amelia Park lamb, pan juices
Plant based lasagne, cashews, swiss browns, romesco
Organic chicken, toasted coconut milk, galangal, lemongrass
Line caught Snapper, basil, chilli, lemon
Slow cooked brisket, signature rub, demi-glace
Wagyu Sirloin, garlic, honey, tamari
Lamb, coconut, korma spices, crushed poppadums
Black angus Beef short rib, roasted garlic, brown sugar
Meatballs, Napoli, parmigiano Reggiano, spaghetti
Roasted garlic tart, fig, caramelised onion, romesco, rocket

Sides

Please choose three....

Cold

Potato, chives, mustard, sour cream
Quinoa, balsamic roasted vegetables
Pumpkin, feta, spinach, green goddess, walnuts
Mixed leaves, lemon emulsion, peppers
Rigatoni, tomato pesto, rocket, mozzarella

Warm

Basmati rice, garlic, herbs
Buttered corn, paprika, cumin, coriander
Dutch cream potatoes, butter, cream, herbs
Greens with almonds & salsa verde
New potatoes, butter, parsley, sea salt, cracked pepper
Grilled carrots with brown butter and honey
Broccolini, garlic, chilli, lemon, tahini

all banquets and buffets are served with fresh bread and truffle butter



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Desserts

Please choose three...

Trifle... strawberries, mascarpone, madeira, cream, vanilla, rhubarb

Pudding... dark chocolate, orange praline, double cream

Cheesecake... passionfruit, vanilla, praline

Pudding... fruit bread, anglaise, cinnamon, brulee

Cake... orange syrup, almonds

Tarts... strawberry, cream cheese, coulis

Brownie... white chocolate, peanut butter mousse, jam, mascarpone

Pie... caramel, cream, custard, grilled banana

Pavlova... cream, strawberries, kiwi fruit

Slice... dark chocolate, biscuit, cherries, marshmallow

Brownie... dark chocolate, cocoa, walnuts, cocoa

Fruit... seasonal, fresh

Tarts... Portuguese custard, praline

Pricing

Buffet menu - Two course **\$75** pp

Banquet menu - Two course **\$85** pp

Additional upgrades:

Add Grazing table- Served pre reception **\$18** pp

Add Canapes - 3 x cold canapes, 2 hot canapes **\$25** pp

