

SIMPLE AND BEAUTIFUL

CATERING

flexible | bespoke | quality

Vegetarian/plant based banquet & buffet

Mains

Please choose three...

Thai red curry with sweet potato and cherry tomatoes
mixed lentil dahl and whipped cashew yogurt
mushroom & black-eyed pea masala
char grilled portobella mushrooms with garlic & tamari
wild mushroom casserole with wilted greens
BBQ vegetable skewers with salsa verde
vegan lasagne with cashew cheese & swiss brown mushrooms
tomato chickpea & spiced potato casserole
tofu Thai green chicken curry with galangal & coriander

Sides

Please choose three....

Cold

new potato salad with chives & mustard
portobello mushrooms with quinoa & pomegranate salad
quinoa with balsamic roasted vegetables
Asian chopped salad with chili dressing
spinach, pine nut & baked pumpkin salad
brown rice, beans & vegetable salad with basil dressing
kale, raisins & pickled beetroot salad
penne, chili pesto, walnuts & greens
shredded vegetable and vegan mayonnaise salad
mixed leaves and salad greens with lemon emulsion

Warm

steamed rice with chopped herbs and coconut
buttered corn with Mexican spices
sauté greens with almonds & salsa verde
steamed potatoes, onion jam & thyme
braised mushrooms & cabbage
Mediterranean grilled vegetables

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

