

# Banquet & Buffet menu

## 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

# Banquet & Buffet menu



## 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

Three course \$75 per person

### Banquet menu

Three course \$85 per person

### Additional upgrades:

#### Add Grazing table

Served pre reception \$15 per person

#### Add Canapes

3 x cold canapes, 2 hot canapes \$25 per person