

Grazing table and buffet dishes

Price on Enquiry

- Salt crusted whole barramundi with fennel, lemon and fresh herbs
- Roast fillet of beef with caramelised eschallots, truss tomatoes and balsamic glaze
- Roast Pork with caramelised apple, witlof and lemon
- Traditional Caesar salad with poached egg, bacon and parmesan cheese
- Honey baked ham ploughmans platter
- Seared tuna nicoise salad
- Roast Salmon Salad with Croutes, Boiled Egg, Salmon Roe, Kipfler Potato, Aioli and Dill
- Peppered Rare Roast Beef with Roast Root Veggie Salad
- Yoghurt Crusted Lamb Rump with Cumin, Caramelised Onion, Cous Cous and Harissa
- Shredded Masterstock Chicken Salad, Fresh Herbs and Zesty Dressing
- Roast Beetroot Salad with Green Beans, Watercress, Roast Spanish Onion and Goats Cheese
- Rocket Salad with Balsamic Dressing
- Assorted bread Rolls
- Choice of fresh cut seasonal fruit platter
- Selection of Australian cheeses with accompaniments

Buffet Option – Mediterranean Theme

- Afghan Bread
- Hommus
- Baba Ganoush
- Marinated Goats Cheese
- Spiced Cous Cous Salad with Roasted Pumpkin & Fresh Herbs
- Tabouleh Salad with Tomato & Cucumber
- Spicy Chicken Curry
- Lamb Tagine with Preserved Lemon
- Pilaf Rice
- Minted Yoghurt
- Cumin Spiced Beef Kebabs