



BUFFET MENUS

An informal dining solution for your event that offers a choice for your guests which can be set up just about anywhere.

GOURMET BUFFET FROM \$ 52.00 per person

Choose 2 Mains and 3 Sides

BBQ BUFFET FROM \$ 56.00 per person

Choose 3 Mains and 2 Salads

Served with Potato and leek gratin

You can add arrival canapes, dessert canapes and additional dishes to suit your requirements.

We're here to make sure your event is catered for exactly how you imagine it.

GOURMET BUFFET

Mains (choose 2)

Braised chicken with portabella mushrooms, tarragon and white wine

BBQ parsley, garlic and lemon chicken with mild peri peri dressing

Red wine braised angus beef, roasted onions and mushrooms

Roasted loin of pork, crackling, roasted apples, rich red wine gravy

Slow cooked lamb shoulder, rosemary and mint

8 hour slow cooked Jacks Creek beef brisket, smokey chipotle

Fragrant Thai coconut chicken and lychee curry

Ginger and black bean braised Lamb

Mild massaman beef curry with baby potatoes

Grilled barramundi, lemon thyme and macadamia crumb

Gnocchi with field mushrooms, rocket pesto and toasted pine-nuts

6 layer slow cooked beef lasagne with mozzarella and parmesan

Sides (choose 3)

Potato and leek gratin

Roasted seasonal root vegetables

Maple glazed sweet potato and pumpkin

Steamed chat potatoes with dill and parsley

Jasmine rice with coconut and cardamon

Rainbow coleslaw

Potato salad with bacon parsley and dill

Greek salad with feta, cucumber, red onion, red peppers and oregano dressing

Moroccan style couscous with currants, toasted almonds, cucumber and rocket

Cherry tomato, fresh bocconcini mozzarella, basil and balsamic

Super food salad, quinoa, toasted nuts and seeds, broccolini, roasted pumpkin

Classic Caesar salad, bacon, croutons and parmesan dressing

BBQ BUFFET

MAINS (CHOOSE 3)

Lamb, all hand selected from New England

Chermoula marinated slow cooked lamb shoulder

Slow cooked lamb shoulder with wild garlic, rosemary and olive oil

5 hour, Harissa rubbed lamb shoulder

Lamb kofta skewers with North African spices

Pork

Slow cooked Byron Bay Berkshire pork belly with star anise and brown sugar glaze

Slow cooked Byron Bay Berkshire pork belly cured with maple syrup and smoked salt

Chicken

Free range chicken thighs, smoked paprika and lemon

Free range chicken thighs marinated in green herbs, lemon and olive oil

Free range chicken thighs grilled with chilli, fragrant thai herbs and coconut milk

Beef

Slow cooked whole brisket marinated in chipotle chilli and sticky smoked bbq glaze

Whole grilled Angus rump cap with black pepper and rocksalt

Sausages

Hand made angus beef sausages

Byron Bay Berkshire pork sausages

SALADS (CHOOSE 2)

Crunchy Rainbow coleslaw with apple and walnuts

Potato salad, green herbs, sour cream and mayonnaise dressing

Greek salad with feta, cucumber, red onion, red peppers and oregano dressing

Moroccan style couscous with currants, dried cranberries, toasted almonds, cucumber and rocket

Cherry tomato, fresh bocconcini mozzarella, basil and balsamic

Super food salad, quinoa, toasted nuts and seeds, broccolini, roasted pumpkin

Classic Caesar salad, bacon, croutons and parmesan dressing

