



BUFFET + GRAZE



BUFFET + SHARE PLATTERS

Simple select from our mains, sides, salads and dessert menus to create your custom buffet menu.

Canapés can be added for more generous choices.

Prices are per person based on a minimum number of guests 10 served as a buffet.

All items can be adapted to be served as share platters on the dining table and may incur an extra cost depending on number of guests.

Also available as drop-off with instructions for reheating where applicable.

Choose a minimum of 2 hot dishes + 2 sides or salads + 1 dessert
OR 2 hot dishes + 3 sides/salads
Bread and butter is included.

Prices include chef to set up and clean up buffet (up to 2 hours) using our platters and serveware.

Crockery, cutlery and stemware can be supplied, please enquire.

RSA-accredited wait staff can be supplied at \$50 per hour for the full hands-off experience!

Menus are ever-evolving so if you're looking for something special, just get in touch!





RED PROTEIN MAINS

from \$14 per person

Porcini-crusted tenderloin beef with salsa verde gf df
8 hour beef cheek, red wine, parmesan polenta
Very traditional beef lasagne
Beef stroganoff + buttered noodles
Texas BBQ overnight brisket gf df
Italian beef meatballs in sugo
Osso Bucco, white wine, tomato, garlic, herbs gf df
Lamb moussaka gf
8 hour lamb shoulder with chickpeas gf df
Asian lamb shanks with wasabi mash gf

WHITE PROTEIN MAINS

from \$14 per person

Roast porchetta, cinnamon apple compote, jus gf
Pork & cider sausages, cavolo nero, mascarpone polenta
Saltbush + peppercorn roast pork neck gf df
Slow cooked pork belly + roasted pears gf df
Seared duck + watermelon salad gf df
Duck rendang, cucumber pickle, roti df
Chicken cacciatore + rice gf df
Chermoula chicken on saffron couscous df
Smoked chicken salad with avocado + buttermilk gf
Chicken korma + basmati rice gf df

SEAFOOD MAINS

from \$15 per person

Confit salmon with ginger + soy df
Roast salmon tarator df
Snapper fillets with walnut crumble
Seafood pie with white wine and crunchy potato

VEGETARIAN/VEGAN MAINS

from \$13 per person

Eggplant parmigiana
Spinach and 3 cheese cannelloni
Vegetable + chickpea tagine + couscous df
Zucchini + sage stuffed giant pasta with sugo vg
Pumpkin, bean and tomato coconut turmeric curry with jasmine rice vg gf



SIDES

\$7 per person

Duck fat potatoes, garlic, rosemary gf df
Potato gratin gf v
Beans, green & yellow, lemon oil, toasted almond vg gf
Roasted carrot, goat chevre, dukkah v
Pea, zucchini, preserved lemon pearl couscous
Grilled asparagus, broccolini, buttermilk dressing gf
Caponata on parmesan polenta

SALADS

\$7 per person

Green leaf salad, roast cherry tomato, green goddess dressing gf vgo
Rocket, pumpkin, pear pine nuts with pear vinaigrette gf vg
Greek salad gf vgo
Caprese gf
Red quinoa tabbouleh vg
Grilled broccoli & cauliflower, baby spinach, tomato, mustard dressing gf vg
Asian coleslaw gf vg
Eggplant, miso, soba noodle vg
Freekeh, sour cherry, feta v
Jewelled couscous vg
Tuscan kale v
Panzanella with torn roasted capsicum vg
Tzatziki potato salad gf v
Roasted beetroot, ashed goat cheese, candied walnut, rocket, chives v

DESSERT

\$9 per person

Warm chocolate fondant + creme anglaise
Rhubarb crumble tarts with vanilla bean ice cream
Mandarin + date pudding with butterscotch
Mini meringue + passionfruit + mango gf
Drambuie trifles
Chocolate cheesecake + salted caramel popcorn
Lemon or passionfruit curd tarts + scorched italian meringue
Macarons, \$3 per person



PLATTERS

price per person

Seafood

Prawns, oysters, cooked Balmain bugs, seafood sauce, mignonette market price

Cheese

Three local or imported cheeses, a soft, a hard and a blue, fresh + dried fruit, paste, crackers, roasted nuts, olives, lavosh, baguette |18

Charcuterie

Three varieties of local and imported cured meats, pickles, olives, bread, balsamic vinegar |18

Cheese + Charcuterie

Two local or imported cheeses, two varieties of local or imported salumi, green tomato relish, pickles, marinated vegetables, baguette, cultured butter, aged balsamic vinegar, olives, quince |23

Cheese + Charcuterie

Two local or imported cheeses, two varieties of local or imported salumi, green tomato relish, pickles, marinated vegetables, baguette, cultured butter, aged balsamic vinegar, olives, quince |23

Vegetable + Dips

Best seasonal vegetables with handmade dips, crackers, and potato chips vg 11 |11

Artisan Pâté or Terrine

Local handcrafted chicken + orange pâté OR pork + prune terrine, brioche, cornichons, onion jam, apple paste. |13

Sliders

Cheeseburger |5.50

Crispy chicken + pineapple rum coconut jam + rocket + cucumber

Meatball + parmesan

Smoked salmon + herb cream cheese on charcoal slider

Pulled pork + apple slaw

Shave beef + swiss cheese + cucumber pickle + coleslaw

Felafel + hummus + tomato jam