



Chef: Jesper Hansen

Buffet 1 (Canapés & Buffet)

\$110 per person

(min 30)

Mixed olives & trail mix on arrival G/F

Canapés to start

Prawn, chilli, finger lime, avocado & cucumber salad G/F

Roast beef & pickled vegetable wraps with tarragon mayonnaise

Purple potato, kale & red pepper frittata with olive tapenade V G/F

Buffet

Salads

North African spiced lentil salad with cucumber & lentils V G/F

Chickpea, tomato, feta & rocket with balsamic vinaigrette V G/F

Chat potatoes with rosemary, spring onions & yoghurt dressing V G/F

Main cold items

Roasted grain fed beef with rocket & mustard dressing G/F

Tasmanian Smoked salmon with horseradish cream, capers & onions G/F

Large King prawns with fresh lemons & homemade cocktail sauce G/F

Main hot items

Eggplant, zucchini & haloumi skewers with salsa verde V G/F

Chicken & lemongrass skewers with chilli & lime G/F

Seared salmon fillet on panzanella salad with fresh lime

Condiments

Marinated feta, hummus, tomato relish, English and grain mustard

Sourdough rolls with organic Danish butter

Sweets selection

Coconut panna cotta with mango & palm sugar caramel G/F

Almond & white chocolate cake with macerated strawberries G/F

Lemon curd tartlet