



Chef: Jesper Hansen

Buffet 2 (Canapés & Buffet) \$135 per person

(min 40)

Mixed olives & trail mix on arrival G/F

Canapés to start

Lobster tail salad on grilled potato with saffron mayo & young leaves

Peking duck pancake with crisp cucumber & Hoi Sin sauce

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

Sweet potato, caramelised onion, cherry tomato, pinenut & rocket salad

Main cold items

Smoked chicken with avocado & charred corn salsa G/F

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

Gravlax – Dill marinated salmon with caramelised mustard dressing

Sydney Rock oysters with sherry vinegar & shallot dipping sauce

Poached Rock Lobster salad with asparagus, mango & citrus dressing

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 Barramundi fillet with orange & fennel salad, dill pesto

Rare roasted scotch fillet with mushrooms & red wine jus

Condiments

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

Sourdough rolls with organic Danish butter

Sweets selection

Salted caramel, chocolate & passionfruit tart

Coconut & banana sponge with glazed ginger and dulce de leche G/F

Mixed berries & lychees with botrytis mascarpone, meringue & fairy floss G/F