



Chef: matt bates – Sydney Elite Chefs

Buffet options (min 40)

\$120 per head choice of 3 canapes (from canape menu) 4 platters and 1 dessert platter

\$95 per head choice of 2 canapes (from canape menu) 2 platters and 1 dessert platter

Cold Platters

Black Angus carpaccio, celeriac remoulade, watercress, lemon

House-smoked ocean trout, pickled red onion, capers, horseradish cream

Serrano, peach or melon (seasonal), wild rocket, aged balsamic

Heirloom tomato, mozzarella, basil pesto

Poached prawns, shaved fennel, watercress, ruby grapefruit

Warm Platters

Poached Tasmanian King salmon, leeks, lemon, cream fraiche

Slow-cooked grass-fed lamb shoulder, pomegranate, kale, Israeli couscous

Roasted (med-rare) pepper-crusted Black Angus sirloin, local mushrooms, chimichurri

Free-range de-boned chicken, butternut pumpkin, fetta, harissa

Roasted barramundi, cherry tomatoes, olives, zucchini, basil

....2/

Dessert Platters

Coconut pannacotta, mango or berries (seasonal) coconut sorbet

Vanilla bean cheesecake, orange, mint, raspberry ice-cream

Rolled Pavlova, almond, passionfruit, strawberry, vanilla ice-cream

Local and Imported cheese, apple chutney, fig, flatbread

**** Share Platter option will also include complimentary platters of****

- Green micro salad, shaved radish, red onion, chardonnay vinaigrette
 - Fresh baked bread, butter
 - Steamed baby potatoes, parsley, lemon

ADD ONS

- Maple and mustard Glazed Ham – served on the bone for carving - \$15 per person