

## SAMPLE BUFFET MENU

They say we eat with our eyes. An abundance of fresh, healthy, colourful & beautifully presented dishes are guaranteed to have your guest's tummies rumbling! Always coming back for seconds our customers love this menu for a more casual style dining.

### Sides (Served at room temperature)

Torn Buffalo Mozzarella, Baby Spinach, Broad Bean, Mint & Chorizo GF  
Quinoa Tabouli – Tomatoes, Cucumber & Parsley V, GF  
Shaved Fennel, Orange, Barley & Olive V  
Avocado, Artichoke, Red Quinoa & Spinach V, GF  
Grated Beetroot, Freekah, Walnuts & Cumin V  
Char-grilled Zucchini, Slow Roasted Tomato, Amaranth, Rocket & Basil V, GF  
Spice Roasted Pumpkin, Chickpea, Baby Spinach, Orange Dressing V, GF  
Broccoli, Snow Pea, Zucchini & Almond, Ginger Dressing V  
Shredded Cabbage, Carrot, Celery, Apple, Sesame Dressing V  
Israeli Wholemeal Couscous, Herbs & Walnuts V  
Crisped Spelt, Rocket, Green Bean & Feta V  
Sliced Tomato, Red Onion & Olive V, GF  
Watermelon Panzanella w/ Cucumber & Red Onion V  
Roasted Chat Potato, Green Bean & Olive, Caper Dressing V, GF  
Baby Cos, Prosciutto, Garlic Croutons, Avocado V  
Roasted Honey and Fennel Carrots, Wild Rocket, Farro, Persian Feta V  
Greek Salad w/ Kalamata Olive and Marinated Fetta V, GF  
Baby Spinach, Pear, Parmesan, Caramelised Pecan V, GF

### Sides (Served hot)

Snow peas, Shaved Fennel, Peas, Preserved Lemon & Mint V, GF  
Char grilled Asparagus, Broad Beans, Lemon & Dill V, GF  
Fennel Spiced Roasted Cauliflower, Coriander V, GF  
Smashed Chat Potatoes, Rosemary & Roast Garlic V, GF  
Parmesan & Basil Pumpkin Wedges V, GF  
Baked Fennel, Breadcrumbs & Herbs V  
Roasted Eggplant, Lemon & Mint V, GF

### Main Selection

Spicy Chickpea & Baby Spinach Fritters, Minted Yoghurt V, GF  
Lemon & Herb Chicken, Roasted Red Pepper Sauce GF  
Braised Lamb Shank, Tamarind & Coriander Relish GF  
Pan Seared Tuna, Caper, Raisin & Pine nut Chutney GF  
Slow Braised Beef Cheeks, Smashed Cannellini Beans, Charred Corn Salsa GF  
Oven Baked Trout, Fennel Puree GF  
Peppered Beef Tenderloin, Madeira Sauce GF

## Desserts

Poached Pear Cheesecake, Ginger Crumble, Chocolate Sauce **V**

Vanilla & Raspberry Pannacotta, Sweet Wine Jelly, Raspberry Sorbet, Tuille **V**

Dark Chocolate Tart, Drunken Oranges, Honeycomb Crumbs **V**

Rose & Pistachio Parfait, Orange Polenta Cake, Meringue Shards **V, GF**

Creamy Quinoa Pudding, Mango Salsa, Kaffir Lime Ice cream, Toasted Coconut **V, GF**

## Breads

Artisan Breads, Butter or Extra Virgin Olive Oil

## Petit Four Tier

Selection of Chocolate Brownie, Pecan Caramel Tarts, Passionfruit Marshmallow, Turkish Delight & Strawberries

## Fresh Fruit Platter

Seasonal Fresh Fruit & Mint

## Australian Cheese & Dried Fruit Platters

Gippsland Shadows of Blue, Woodside Cheddar & Brie, Dried Fruit, Grapes, Crackers