



Buffet

THE CLASSIC BUFFET LAYERED WITH DELICIOUS
ABUNDANCE

VEGAN

GLUTEN
FREE

DAIRY
FREE



WILD RYE'S SLICED SOURDOUGH

WHIPPED SALTED BUTTER

Mains

EYE FILLET WITH NATIVE HERB RUB

PARIS BUTTER, CABERNET JUS, ROASTED TRUSS CHERRY TOMATOES

HONEY DIJON GLAZED HAM

PERI PERI CHICKEN

WITH SPICED RICE, HERBED SOUR CREAM, CHAR GRILLED PEPPERS & LEMON

5 HOUR SLOW COOKED BEEF

IN TOMATO, RED WINE AND ROSEMARY

PRAWNS ALLA BUSARA

GRILLED PRAWNS IN A SPICY SAFFRON, PASSATA, GARLIC AND WHITE WINE SAUCE

SPANISH CHICKEN

BBQ'D CHICKEN IN A ROASTED TOMATO AND CHILLI SAUCE, GREEN OLIVES, PEPPERS AND SPICY CHORIZO

ROLLED AND ROASTED PORK

CRACKLING, GRAVY, CARAMELISED APPLES & HOUSE APPLE SAUCE

GRILLED CHICKEN IN CREAMY SEEDED MUSTARD AND HONEY SAUCE

WITH CRISPY BACON AND SHALLOTS

LEMON & THYME ROASTED CHICKEN

WITH ROASTED GARLIC AND WHITE WINE

sides

VEGAN

GLUTEN
FREE

DAIRY
FREE



IRONBARK HONEY & HERB LOCAL CARROTS

CRUMBLLED TILBA FETA AND ROASTED PINENUTS

WARM POTATO SALAD

TWICE COOKED POTATOES WITH WILTED BABY SPINACH, CARAMELISED ONIONS, DIJON AND SMOKED BACON

BBQ GRILLED CORN COBS

GARLIC AND HERB BUTTER, SHAVED PARMESAN

INDONESIAN FRIED RICE

WOK TOSSED VEGETABLES, FREE RANGE EGG, SWEET SOY & SHALLOT

SEASONAL GREENS

GREEN VEGETABLES, LIGHTLY TOSSED WITH LEMON AND EXTRA VIRGIN OLIVE OIL

ROASTED VEGETABLES

MEDLEY OF TUSCAN HERB SPICED VEGETABLES, GRILLED HALOUMI CHEESE, LEMON AND DUKKAH

TWICE COOKED POTATOES

WITH ROASTED WHOLE GARLIC AND ROSEMARY

MOROCCAN VEGETABLE TAGINE

WITH COUS COUS, TOASTED ALMONDS, CHICKPEAS, GARLIC HERB YOGHURT & LEMON

SCALLOPED POTATO BAKE

WITH CARAMELISED ONIONS, SHALLOT, BACON AND GRUYERE

salads

ROCKET, PEAR AND PARMESAN

WITH MAPLE ROASTED WALNUTS

ROASTED PUMPKIN, BABY BEETROOT AND PERSIAN FETA

WITH QUINOA, TOASTED ALMOND FLAKES, CARAMELISED BALSAMIC AND OLIVE OIL

CLASSIC CAESAR

WITH SOURDOUGH CROUTONS, SMOKED BACON, PARMESAN, SOFT EGG AND HOUSE DRESSING

ANCIENT GRAINS AND GREENS

GREEN VEGETABLE MEDLEY, AVOCADO, BROWN RICE & QUINOA, CREAMY DRESSING AND TOASTY SEEDS

PESTO PASTA

PASTA TOSSED IN A FRESH BASIL PESTO, SEMI DRIED TOMATOES, SHAVED PARMESAN, ROCKET AND TOASTED PINENUTS

GREEK

MARINATED FETA, CHERRY TOMATOES, KALAMATA OLIVES, CUCUMBER, RED ONION, CAPSICUM, HERBS, RED WINE VINEGAR AND OLIVE OIL

Add On's

VEGAN



GLUTEN
FREE



DAIRY
FREE



FRESH AUSTRALIAN PRAWNS 
HOUSE SEAFOOD SAUCE AND LEMON WEDGES

FRESHLY SHUCKED BROADWATER OYSTERS  
ASSORTED DRESSINGS AND LEMON

CHEESE BOARD
SELECTION OF SOFT AND HARD CHEESE, GRAPES, FRUIT PASTE, CRACKERS & HONEY
G/F ON REQUEST