



## **Gold Buffet Menu**

- \$115 per person

**2 Canapés + 6 Mains + 2 Desserts**

### **Canapés**

Butter-Puff Tartlet with Mixed Mushroom & Fresh Rosemary (v)

Handmade Pork & Prawn Dim Sim with a Lime & Coriander Dipping Sauce

### **Mains**

Chat Potato Salad with Honey Mustard Mayonnaise & Spring Onion (v) (gf)

Wild Rocket Salad, Shaved Pear, Parmigiano & Reduced Brown Sugar Balsamic (v) (gf)

NSW South Coast Oysters with a Pomegranate Vinaigrette & Lemon (gf)

Heirloom Tomato Salad with Chargrilled Corn, Candied Olives & Smoked Paprika Dressing  
(v) (gf) (vgn)

Herb Marinated Chicken Thigh with Confit Garlic & Baby Celery (gf)

Roasted Tasmanian Salmon with Cauliflower Puree & Shaved Baby Radish (gf)

Sourdough Bread Rolls with Salted Butter (v)

### **Dessert**

Boardwalk Chocolate Brownie with Salted Caramel (v)

Fruit Brochettes with Skewered Seasonal Fresh Fruit (v) (gf) (vgn)



### **Dietary Requirements**

If your clients/guests have any dietary requirements, please advise us at least 10 days in advance so that we can ensure that they are catered for.

Additional charges may apply.

Likewise, please advise of any allergies. Our menu offers items with peanuts, tree nuts, soy, milk, eggs, wheat and shellfish. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are free of potential allergens.

### **Public Holidays**

Public Holiday Surcharge is 25%

### **Chefs Fee**

1 chef required for every 50 guests  
0-50 guests = \$300 for 4 hours  
51-100 guests = \$600 for 4 hours  
\$75 / hour for each additional hour thereafter

Public Holiday Chef Surcharge is 100%

Please Note: We reserve the right to exchange menu items for one of a comparable calibre should certain produce not be available at the time of ordering.

