

Platinum Buffet Menu

- \$130 per person

3 Canapés + 7 Mains + 2 Desserts

<u>Canapés</u>

Arancini Saffron & Mozzarella with Smoked Aioli (v) NSW South Coast Oysters with a Pomegranate Vinaigrette & Lemon (gf) Handmade Sushi with Pickled Ginger & Soy sauce

<u>Mains</u>

Toasted Cauliflower Salad with Pickled Spanish Onion, Roasted Pepita Seeds, Golden Raisins & Yoghurt Dressing (v) (gf)

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

Spiced Kent Pumpkin, Dukkha & Torn Mint with a Honey Greek Yoghurt Dressing (v) (gf)

Asian Style Slaw with Coriander, Mint, Stuffed Vermicelli Noodle & Chilli Lime Dressing (v)

Portuguese Style Chicken Breast with Blackened Lime & Sumac Yoghurt Dressing (gf)

Roasted Tasmanian Salmon Fillet with Pine Nut Pesto & Young Basil (gf)

8-hour Slow Cooked Lamb Shoulder with Lemon Chermoula, Pickled Eschallots & Fried Rosemary (gf)

Sourdough Bread Rolls with Salted Butter (v)

Dessert

Belgian Milk Chocolate Canache with Chocolate Shortbread & Strawberry Dust (v)

Selection of Gelato Cones - Chocolate, Vanilla, Hazelnut, Mint, Raspberry & Mango (v)



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%

<u>Please Note</u>: 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.

