

BBQ BUFFET MENU

Modern buffet menu offering a variety of cuisines, abundant artisan salads, finished with a decadent dessert buffet.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

GRAZING STATION

Olives, cured meats, bocconcini, marinated vegetables, dips and grilled Turkish bread (nf)

MAIN BUFFET Choice of two hot dishes to serve

Five spiced pork belly, sticky soy, coriander & crispy shallot (gf)(df)(nf)

Crispy skinned salmon, roquette, fennel with citrus dressing (gf)(df)(nf)

Moroccan spiced chicken thigh (gf)(df)(nf)

Gourmet sausages, onion marmalade, sliced Abbotts Bakery bread (df)(nf)

Herb and lemon crumbed chicken pieces with chipotle mayonnaise (nf)

Chargrilled beef, asado style, parsley chimichurri sauce (gf)(nf)(df)

Chermoula lamb shoulder, pomegranate & sumac spiced salad (gf)(df)(nf)

Kingfish, pico de gallo (salsa), paprika mayo (gf)(df)(nf) *(supplement \$8 pp)*

Tortellini filled with ricotta, sundried tomato, swiss mushrooms with saffron cream (v)(nf)

Accompaniment: bread rolls served with butter (v)

SIDES Choice of three side options

Salads

Cos leaves, radish, mint, with citrus dressing (vg)(df)(gf)(nf)

Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs (vg)(df)(gf)(nf)

Roquette, toasted pine nuts & parmesan salad (v)(gf)

Asian style coleslaw, wasabi soy mayonnaise (v)(df)(gf)(nf)

Slow roasted pumpkin, sweet potato salad with capsicum, chickpea and sumac yoghurt (v)(gf)(nf)

Roasted red capsicum & orecchiette pasta salad (vg)(df)(nf)

Vegetables

Rosemary roasted chat potatoes (vg)(df)(nf)

Green beans with kalamata olives, red onion & mint (vg)(df)(nf)

Roast sweet potato and pumpkin with Indian spices (vg)(df)(nf)

Seasonal greens, lemon zest, extra virgin olive oil (vg)(df)(nf)

Roast vegetables (vg)(df)(nf)

Chargrilled corn with lime (vg)(df)(nf)

Heirloom carrots with orange blossom, dill & mustard butter (vg)(df)(nf)

Roasted cauliflower, spinach, caramelised onion & almond salad with tahini dressing (vg)(df)(gf)

DESSERTS Choice of two dessert options

Dark chocolate mousse, cherries (v)(gf)(nf)

Petite pavlova, balsamic strawberries (v)(gf)(nf)

Salted caramel chocolate tart, freeze dried mandarin (nf) *(gf available \$1.50 supplement)*

Lemon tart, freeze dried berry (v)(nf) *(gf available \$1.50 supplement)*

Chocolate brownie (v)(gf)

Mixed spice panna cotta, apple compote (v)(gf)(nf)

Coconut & lime leaf rice pudding, mango, calamansi gel (vg)(df)(gf)(nf)

Flourless chocolate cake, mulled cherries, mascarpone (v)(gf)(nf)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

PRICING OPTIONS

2026 | 2027

FINGER FOOD MAIN	per person (2 hour service period)	\$70.00	\$70.00
MAIN DESSERT	per person (2.5 hour service period)	\$70.00	\$70.00
FINGERFOOD MAIN DESSERT	per person (3 hour service period)	\$86.50	\$86.50
ANTIPASTO UPGRADE	served as entree plate per person	\$16.50	\$16.50

INCLUSIONS | Qualified chef, crockery, cutlery, place setting set up and premium disposable napkin

Pricing based on minimum numbers of 40 people, chef surcharges apply for smaller groups.

Waiting staff, surcharges & additional equipment fees may apply, but vary depending upon locations & circumstances.

All prices listed are inclusive of GST. No hidden fees. No surprises. Just transparent pricing from the start.

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Dietary & Allergen Notice Our kitchen uses a variety of ingredients, including gluten, dairy, nuts, shellfish, soy, and eggs.

Whilst we take care with dietary requests, we cannot guarantee dishes are free from allergens.