



## **BUFFET**

### **MENU ONE \$60.00 per person**

#### **Fingerfood – cold**

Prawn cocktail tarts

Chicken confit, roasted garlic paste pears on bruschetta

#### **Fingerfood – Hot**

Caramelized onion and goat's cheese tarts

Pizza topped with roasted pumpkin, sage and gruyere

#### **Buffet**

Roasted fillet of salmon with basil and lime

Rolled chicken breast with lemon mousseline filling, braised fennel sauce

Beef braised with beer

#### **Sides**

Roasted potatoes, garlic and rosemary

Wilted spinach, fetta and lemon

Roquette, parmesan and walnut salad

#### **Dessert**

Lime and passionfruit tart

Rhubarb crumble

Pure cream



## **BUFFET**

**MENU TWO \$66.00 per person**

### **Fingerfood – cold**

Goat's cheese in roasted peppers on grilled ciabatta

Blinis with salmon and sour cream

### **Fingerfood – hot**

Mille feuille of gorgonzola, walnuts and sage

Roasted pumpkin, polenta and gruyere tarts

### **Buffet**

Roasted fillet of beef with mushrooms, red wine jus and Dijon mustard

Layered prawn cocktail

Tarragon roasted chicken, braised leeks

Gnocchi baked with spinach, roasted tomatoes, green olives, roasted walnuts and fetta

### **Salads**

Green beans vinaigrette

Fennel, orange and radicchio salad

### **Dessert**

Lemon delicious pudding

Torta di tira mi su