

Buffet Menu 2022

\$75.00 per head + GST (includes four canapes + coffee/tea)

Assorted breads/rolls

Protein: (please select 2)

- Confit whole duck or chicken, vanilla, orange
- Seafood paella, saffron, toasted spice and ripped herbs
- Slow braised pork belly, salsa, Mexican chili reduction
- Mustard and pepper crusted beef sirloin, horseradish, port jus
 - Spiced honey ham, mustard, pineapple caramel
 - Boned lamb leg, Mediterranean spices, minted pea puree

Sides: (please select 3)

- Duck fat potatoes, lemon thyme butter
- Parsnip and sage puree, truffle and parmesan
 - Fresh slaw, lime, mint, nuts and seeds
 - Greens, peanut sauce, chilli almonds
- Pistachio crusted field mushrooms with ricotta and seed crumble
 - Wild rice, dried fruits, toasted spice infusion
 - Seasonal vegetables

Prepared in different techniques & according to seasons

• Simple seasonal leaves, vinaigrette

Dessert: (please select 2)

- Tiramisu, chocolate flakes, espresso, masala mascarpone
 - Eton mess
 - Lemon meringue tart, coulis
 - Kohu Rd Ice Cream assorted flavours

Cheese Table Selection

• Whitestone Blue and Brie, Grapes, Apricots, Fresh Dates Crackers,