









# Buffet





\$69PP / KIDS 3-12 \$30PP

Includes fresh bread rolls, potatoes & steamed greens

## SALADS - *select 3 of the following*

- House Apple & Mint Slaw  
- Caesar Salad w/ bacon, croutons & creamy dressing
- Warm Roast Sweet Potato, Lentil & Fetta Salad  
- Roasted Pumpkin & Quinoa w/ red wine vinaigrette  

## MAINS - *select 3 of the following*




- Chermoula Marinated BBQ Chicken w/ tomato & sweetcorn salsa 
- Grilled Barramundi w/ lime soy sauce
- Braised Lamb Shoulder w/ cherry tomato & balsamic jus 
- Pork Roast w/ house made apple jam & crackling 
- Honey & Garlic Baked Tasmanian Salmon 

## DESSERTS - *select 2 of the following*

- Sticky date pudding w/ bourbon butterscotch sauce
- Pavlova w/ fresh fruit salad
- Choc fudge brownie slab
- Vanilla crème brûlée

## ADD PRE-DINNER NIBBLES \$12PP

Pre-dinner canapés

- Duck Spring Rolls w/ sticky plum sauce
- Vegetable Pakora  
- Prosciutto Wrapped Pear w/ Brie 

OR Grazing table

Assorted premium cheeses, meats, breads and dips arranged in a luxury display for the perfect first impression of your wedding reception

*Dietary requirements catered for upon request*