



**DINNER**



## PREMIUM

\$70 PP

### PLEASE SELECT:

- Two (2) from Platters
- Two (2) from Salads
- Three (3) from Mains
- Two (2) from Sides
- Four (4) from Desserts

## DELUXE

\$80 PP

### PLEASE SELECT:

- Two (2) from Platters
- Two (2) from Salads
- Four (4) from Mains
- Three (3) from Sides
- Four (4) from Desserts

### ADDITIONAL MAINS

- \$10 per person, per dish

### ADDITIONAL DISHES (OTHER)

- \$8 per person, per dish

### DINNER BUFFET SERVED INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

## MENU OPTIONS

- **Platters**
- **Salads**
- Mains
- Sides
- Desserts

# BUFFET DINNER SERVICE

## PLATTERS

Charcuterie - salami, coppa, prosciutto, chorizo and cornichons **DF NF**

Spiced Camembert, chive, beer and caraway seed dip, pretzels and laugen rolls **NF V**

Smoked salmon, capers, onion and horseradish **GF NF**

Assorted sushi - maki rolls, nigiri and sashimi **DF GF**

Mezze platter of grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi dried tomato and tzatziki **V NF GF**

Mexican platter of corn chips, guacamole, tomato salsa, and nacho cheese dip **V**

## SALADS

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **DF GF NF V**

Roast beetroot, hazelnut, goat cheese, rocket and horseradish dressing **GF V**

Caprese salad with vine-ripened tomatoes, burrata, basil and olive oil **GF NF V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint coriander and nam jim dressing **DF GF NF**

Rocket, Parmesan, olive oil and chardonnay vinegar **GF V**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons **NF**

Roast pumpkin, black quinoa, charred capsicum, radicchio and smoked cheddar **GF NF V**

Gado-gado, boiled egg, fried tofu, red cabbage and carrot in spicy peanut sauce **DF V**

Barbecue chicken chopped salad, red beans, sweet corn, tomato and creamy ranch dressing **NF**

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# BUFFET DINNER SERVICE

## MAINS

Harissa-spiced lamb shoulder with garlic, tomato and tzatziki **GF NF**

Slow cooked beef cheeks in red wine sauce **NF**

Butter chicken with yoghurt and coriander **GF**

Roast pork belly with a red cabbage and honey gastrique **DF GF NF**

Teriyaki salmon with toasted sesame seeds, spring onion and Asian greens **DF GF NF**

Pan-fried Cone Bay barramundi with shaved fennel, capers and a lemon butter emulsion **GF NF**

Moroccan chicken tagine with preserved lemons and olives **NF DF**

## SIDES

Vegetarian Napoletana pasta bake **NF V**

Duck fat roasted new potatoes with rosemary sea salt **DF GF NF**

Creamy mashed potatoes **NF GF V**

Fried rice with pork, spring onion and ginger **GF NF**

Steamed basmati rice **DF GF NF VG V**

Honey-glazed roasted root vegetables **GF NF**

Roasted pumpkin, garlic, sage and cream **GF NF V**

Garlic and ginger kailan **DF GF NF VG V**

String beans and pancetta **DF GF NF**

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# BUFFET DINNER SERVICE

## DESSERTS

Pistachio éclairs **V**

Lemon meringue tart **V**

Chocolate truffle and espresso gâteau **V**

Salted caramel popcorn brownie **V**

Jaffa mousse cake **V**

Apple and rhubarb crumble tart **V**

Cinnamon milk tart **V**

Assorted macarons **V**

Mini chocolate filled French donuts **NF V**

Assorted mini cheesecakes **V**

Sliced seasonal fruit **VG V**

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

## TWO COURSE

**\$75 PP**

Entrée / Main or Main / Dessert

## THREE COURSE

**\$85 PP**

Entrée / Main / Dessert

## FOUR COURSE

**\$95 PP**

Antipasto platter (per table) /

Entrée / Main / Dessert

### ALTERNATE SERVICE CHARGE

- \$7 per person, per course

### PRE-DINNER CANAPÉS

#### 30 MINUTE SERVICE - \$15 PP

Chef's selection of three items

*(two cold and one hot)*

#### BUFFET SERVICE INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Selection of petit fours

### MENU OPTIONS

- **Entrée**
- Main
- Dessert

## PLATED DINNER

### COLD ENTRÉE

Buffalo mozzarella, Serrano ham, avocado mousse and crème fraîche **GF**

Torched black cobia kingfish, lime miso vinaigrette, kimchi mayonnaise and fried capers **DF GF NF**

Ginger and soy glazed chicken, nori salt, pickled shimeji, kombu, Asian slaw and black sesame dressing **DF NF**

Baked beetroots, herb sauce, horseradish, gribiche, fetta and walnuts **V**

Seared tuna, horseradish cream, caper and parsley oil, buttermilk, shimeji mushroom and lumpfish caviar **GF NF**

Poached prawns, jamon Iberico, watercress pesto, celeriac and truffle velouté with a fig vincotto **GF NF**

Tea smoked duck breast, elderflower gelée, foie gras, rhubarb, pomegranate and port reduction, quince jam  
**GF NF DF**

### HOT ENTRÉE

Pepper-crusted Wagyu sirloin, green mustard vinaigrette and honey glazed turnips **GF NF**

Honey-glazed pork belly, apple and celery remoulade with Amatriciana sauce **GF NF**

Grilled Rottneest Island scallops, black pudding, white anchovy, celeriac purée, pickled mushroom and green oil  
**GF NF**

Seared artichoke, confit garlic, roast pumpkin purée, roast potato, quinoa and goat's cheese fetta **GF NF V**

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- Entrée
- **Main**
- Dessert

## PLATED DINNER

### MAIN

Cone Bay barramundi, cauliflower purée, whipped potato, broccolini and caper beurre blanc **GF NF**

Braised beef short rib, grilled beef tenderloin, fondant potato, broccolini and thyme jus **GF NF**

Oven-roasted lamb rack, confit lamb shoulder, cauliflower purée, charred shallot and roast potato **GF NF**

Black Angus beef fillet, celeriac gratin, baby leek, water chestnut, seeded mustard and confit garlic cream  
**GF NF**

Confit duck leg, sweet potato fondant, sautéed mushroom, blueberry gastrique and duck jus **GF, NF**

Herb-roasted chicken breast, butternut, red pepper purée, Spanish chorizo and Brussel sprouts **GF, NF**

Beer and honey glazed pork belly, burnt apple purée, compressed apples, red cabbage, kalettes, whole mustard and pork crackling crumbs **GF NF**

Seared Tasmanian salmon, charred spring onion, kipfler potatoes, lemon aspen sauce and saltbush **GF NF**

Braised lamb shank, confit garlic and mashed potato, roasted baby carrots and shiraz jus **GF NF**

Spiced pumpkin and fetta cannelloni, confit garlic sauce, arrabbiata, Parmesan and extra virgin olive oil **NF V**

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### MENU OPTIONS

- Entrée
- Main
- **Dessert**

## PLATED DINNER

### DESSERT

Passionfruit curd tartlet, mango sorbet, meringue shards and cream cheese mousse **NF V**

White chocolate panna cotta, banana cake, butterscotch and almonds **V**

Raspberry Bavaois, rhubarb and rosewater jelly and shortbread crumble **NF V**

Deconstructed Black Forest: Sachertorte sponge with cherries and chocolate crémeux **NF V**

Tiramisu, mascarpone, ladyfingers and hazelnut ice cream **V**

Blueberry and mascarpone mousse, almond dacquoise and berries **GF V**

Salted caramel cheesecake, popcorn, white chocolate milk clusters and vanilla pashmak **NF V**

Dark chocolate tart, whisky ganache, cacao nibs, wattle seed crème, tonka bean and raspberries

### SHARED DESSERT PLATTER WITH YOUR CHOICE OF THREE DESSERT CANAPÉS:

Pistachio éclairs **V**

Lemon meringue tart **V**

Chocolate truffle and espresso gâteau **V**

Salted caramel popcorn brownie **V**

Assorted mini cheesecakes **V**

Jaffa mousse cake **V**

Apple and rhubarb crumble tart **V**

Cinnamon milk tart **V**

Assorted macarons **V**