



## Give your guests the freedom of choice with our delicious buffet menu options.

#### **PLATTERS**

Turkish bread, hummus, tzatziki, marinated olives NF V

Tabbouleh, grilled artichokes, cherry tomates, fire-grilled capsicums, eggplant, zucchini, marinated feta cheese GF NF V

#### COLD BUFFET

Classic caesar salad with bacon bits, boiled egg, croutons, anchovy dressing NF DF

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

Maple-roasted pumpkin, rocket, cranberry, tri-colour quinoa, feta, citrus dressing GF NF V

Seafood platter of poached prawns, marinated Fremantle octopus, ginger steamed mussels, smoked ocean trout, cocktail sauce, caper gribiche, lemons, dill mayonnaise **GF NF** 

#### HOT BUFFET

Slow-cooked braised beef stroganoff, smoked paprika, mushrooms, crème fraîche **GF NF** 

Thai massaman chicken curry **GF NF DF** 

Truffled mushroom, parmesan cream, chive pasta **NF** 

Bourbon, honey and spiced apple glazed ham  ${f GF\,NF}$ 

Confit garlic and rosemary marinated turkey breast, cranberry sauce **GF NF DF** 



#### SIDES

Fragrant coconut rice **GF NF DF V VG**Herb-roasted sweet potatoes **GF NF DF V VG**Red wine braised red cabbage **GF NF DF V VG**Steamed Asian greens, ginger soy sauce **GF NF DF** 

#### CONDIMENTS

Turkey jus **GF NF DF** 

Fresh chillies

Lime wedges

Parmesan cheese

Selection of mustards

#### **DESSERTS**

Fruit mince pies V

Traditional Christmas pudding, custard  ${\bf V}$ 

Mini pavlovas with wattleseed, vanilla cream  $\operatorname{\mathbf{GF}}\operatorname{\mathbf{NF}}\operatorname{\mathbf{V}}$ 

Variety of chef's selection of desserts **V** 

Fresh fruit salad **DF V VG** 

# Plated

**TWO COURSE** 

\$80pp

Entrée & Main / Main & Dessert

THREE COURSE

\$92PP

Entrée, Main & Dessert

#### Plated service inclusive of:

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

- Entrée
- Main
- Dessert

#### **Alternating fees:**

LUNCH

Cost is per person, per course

DINNER

Cost is per person, per course





**DF** Dairy Friendly GF Gluten Friendly | NF Nut Friendly V Vegetarian | VG Vegan

Sous vide chicken, saltbush dukkah, warrigal saaq, Illawarra plum, shaved fennel GF NF DF

Maple-cured salmon, finger lime, dill, crème fraîche, warrigal moss, mustard NF

Smoked buffalo mozzarella, semi-dried tomato, curried mango, tomato dust, Cyprian salt, basil oil GF NF V

Shark Bay prawn, compressed watermelon, tomatillo salsa verde, radish, yuzu gel, coconut GF NF DF

Pork belly agrodolce, baby leeks, green apple gel, mustard seed GF NF DF

Peppered Wagyu beef striploin, chestnut cream, pickled onions, Tuscan kale, béarnaise sauce GF NF

#### MAIN COURSE

Miso and ginger glazed salmon, kipfler potatoes, charred sesame cabbage, fermented pumpkin purée, shiro miso, burnt butter GF NF

Slow-cooked braised pork, Pedro Ximenez glaze, celeriac, 'Nduja romesco, pickled fennel, chimichurri GF NF DF

Sous vide black Angus beef tenderloin, pommes anna, green pea purée, heirloom carrots, red wine jus GF NF DF

Confit duck lea, wilted kale, parsnip mash, shiitake mushroom, wattleseed plum jus GF NF

18-hour roast lamb, Jerusalem artichokes, baba ganoush, braised red cabbage, tabbouleh, rosemary lamb jus GF NF DF

Cauliflower purée, broccolini, black barley, pumpkin flower, sage burnt butter NF V

#### DESSERT

Dark chocolate tart, fleur de sel caramel, textures of hazelnut, candied, praline, ice cream V

Traditional Christmas pudding, gingerbread ice cream, rummed toffee sauce V

Fresh fruit pavlova, wattleseed cream with kalamansi curd, freeze dried raspberries, lemon balm GF NF V

Eggnog cheesecake, spiced caramel, gingerbread crumble, granola, tonka bean NFV

Chef's selection of mini desserts V



# We have several cocktail package options available to suit your budget.

### COLD CANAPÉS

Lemon and herb king prawns, cucumber ketchup, caper cream, charcoal brioche NF

Vegetable and tofu rice paper rolls with pickled vegetables, herbs, lime juice, lemongrass sauce GF NF DF VG

Wagyu beef, horseradish, cornichon and chive cream, onion toast NF

Herbed turkey mousseline, chestnut purée, smoked tomato jam, pistachio dukkah GF

Oysters, shallot and chive dressing **GF NF DF** 

Smoked ocean trout on mini bagel, dill crème fraîche, capers, sprouts GF NF

Compressed melon, Jamon Iberico, bocconcini, basil pesto GF

#### HOT CANAPÉS

Christmas ham, maple bacon, triple cream brie tartlet, cranberry jam NF

Grilled lemongrass pork belly, chilli and aniseed glaze, pickled vegetables, crispy onions, coriander NF DF

Shark Bay scallops, macerated apple, truffle aioli, prosciutto crumb GF NF

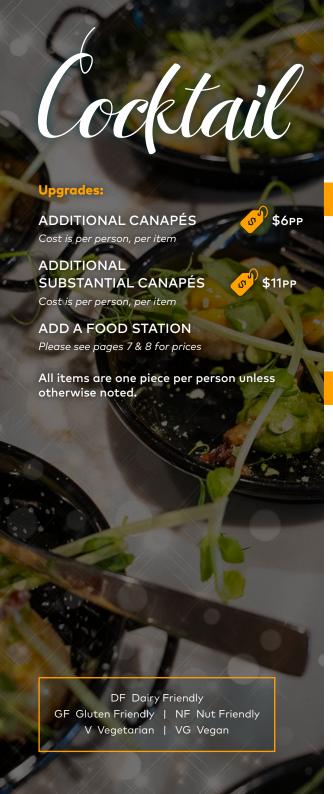
Mini beef Wellingtons, béarnaise sauce NF

Taco-spiced chicken and chorizo mini slider, Mexican salsa, nacho cheese, mini brioche buns NF

Korean fried cauliflower popcorn, gojuchang sauce, sesame seeds NFV

Wild mushroom and taleggio cheese croquette, arrabbiata sauce GF NF V

Mini lamb shish kebab, garlic yoghurt, mint relish GF NF



#### SUBSTANTIAL ITEMS

Roasted cashew butter chicken, basmati rice, garlic naan

Smoked pulled ham slider, seeded mustard and maple dressing, pickles, slaw, pineapple ketchup NF

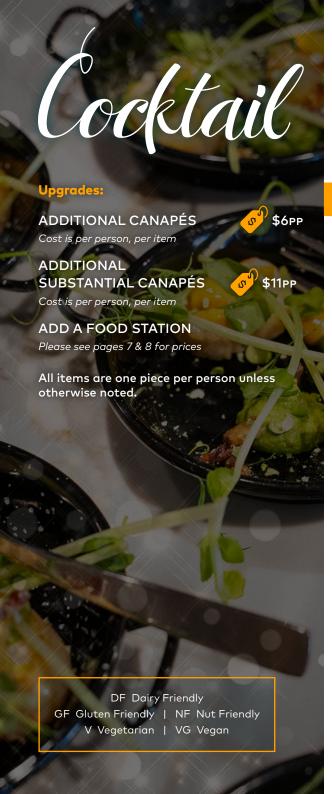
Plant-based grilled sausage, caramelised onion, sauerkraut, honey mustard, tomato sauce, brioche bun NF V

Wagyu beef slider, caramelized balsamic onion, tomato relish, cheddar cheese, pickles, brioche bun NF

Shepherd's pie filled yorkshire pudding, mash potato, gravy NF

#### **DESSERTS**

Almond-topped fruit mince pies **V**Custard filled chocolate profiteroles **NF V**Triple layer opera cake **V**Red velvet cake, cream cheese frosting **V** 



#### **FOOD STATIONS**

#### Let's Taco 'bout Christmas | 6 +\$21pp



Nachos: tortilla chips, chilli con carne, sour cream, guacamole and Mexican cheese NF

Soft tortilla, taco-spiced lamb shoulder, cumin yoghurt with pickled red cabbage NF

Chicken fajita burrito bowl - grilled chicken, guacamole, black beans, sour cream, corn, jalapeño, pico de gallo, rice GF NF

#### Salami Get This Straight | 6 +\$17PP



Cheese and charcuterie:

Salami, coppa, prosciutto, bresaola, chorizo, mortadella NF

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

#### You're Un-Burger-Lievable | 60 +\$20pp



Slider duos:

Wagyu beef patty, bacon, cheese, tomato relish and pickle on brioche bun NF

Tex-Mex pulled beef brisket and pork rib slider, cheese sauce, coleslaw and charcoal brioche bun NF

#### You're Second to Naan

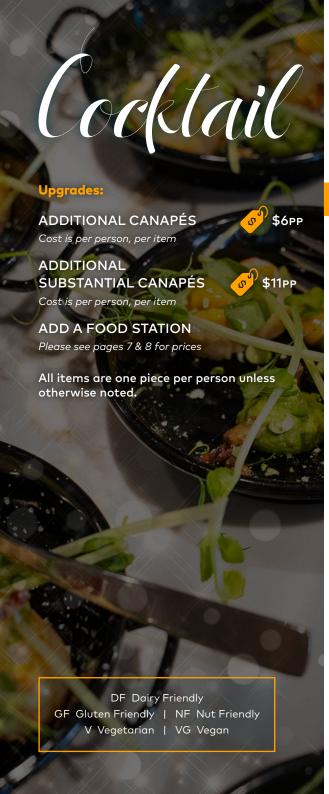


Cashew butter chicken GF

Chickpea and lentil dhal NF V

Naan bread and pappadums NFV

Raita **GF NF V** 



## FOOD STATIONS CONT. >>

Pasta La Vista, Baby\* | 6 +\$20pp



Fusili pasta, meatballs, passata arrabiata, basil and ricotta NF

Penne aglio olio, roasted garlic, extra virgin olive oil, sundried tomato and pecorino NFV

Italian breads with balsamic, olive oil NF

The World Is Your Oyster\* | 6 +\$27PP

4 oysters per person

Freshly shucked oysters, lemon, lime, red wine and shallots, tabasco, bloody mary, ponzu and wasabi DF GF NF

Donut Worry, Be Happy | 6 +\$15PP

Chef's selection of glazed donuts, mini chocolate-filled French donuts NF V

Assortment of Iollies

All You Can Sweet | 6 +\$16PP

Chef's selection of three decadent desserts, cookies, lolly jars and other delights V

Ice Cream Cart\* | 69 +\$7PP

Chef's selection of ice cream and sorbet served in a cup or cone

