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\$38 per person

Selection of freshly baked breads

Pumpkin green bean fetta and rocket salad with lemon dressing

Traditional Caesar salad with anchovy's prosciutto parmesan croutons and aioli

Selection of roasted root vegetables with confit garlic and herbs

ROAST MEAT PLEASE SELECT TWO

Apple and thyme roasted pork with crackling

Rosemary and Dijon crusted beef

Garlic and sage chicken

Roasted leg of lamb with mint sauce

Assorted condiments





GRAZING MENU

Choice of 3 Noodle Boxes Minimum 20 People / \$18.5 Per Person

Lamb Tagine with Cous Cous & Coriander Shoots

Battered King George Whiting with Pomme Frits & Sauce Grebiche

Spanish Paella with Pilaf Rice Chorizo Mussels Prawns & Blue Eyed Cod

Smoked Salmon Caper Slow Roast Tomato & Feta Salad

Grass Fed Angus Beef Burguignon Fondant Potatoes & Glace Eschallots

Pork Fennel & Chilli Sausage with Fussilli Pasta Spinach Olives & Pomodoro Sauce

Dill Crusted Haloumi with Ratatouille Greek Yogurt & Oregano

Duck Shanks with Preserved Lemon & Pumpkin Salad & Spiced Raisin Jus

Rare Tuna Soba Noodle Daikon & Coriander Salad with Miso Dressing





TAKE HOME PLATTER

Luxe Brekkie Baguettes (10)	\$76
Bacon & Egg Tarts with Tomato Relish (10)	\$48
Traditional Greek Salad	\$49
Pumpkin Green Bean & Feta Salad	\$49
Caesar Salad with Smoked Chicken	\$42
Assorted Café Loaf Sandwiches (10)	\$65
Assorted Wraps (10)	\$65
Chefs Selection of Sushi with Soy Wasabi & Pickled Ginger (30)	\$35
Chicken & Avocado Vietnamese Rice Paper Rolls with Ponzu Sauce (20)	\$45
Antipasto	\$69
Australian Cheese & Dried Fruits with Lavosh	\$69
Pork Fennel Mini Sausage Rolls (10)	\$20
Curried Chicken Samosa (10)	\$20
Smoked Salmon & Cream Cheese Pinwheel Sandwiches (10)	\$35
Pumpkin Feta Roast Capsicum & Basil Arancini Balls (10)	\$30
Beef & Burgundy Pies (10)	\$40
Mini Quiches Sundried Tomato Spinach & Feta (10)	\$35
Selection of Luxe Made Breads & Dips	\$35
Portuguese Tarts (10)	\$35
Chocolate Truffle Tarts (10)	\$38
Fresh Seasonal Fruit Platter	\$49





SAVOURY CANAPE

12 x Selections \$39.5 per/ person 8 x Selections \$29.5 per/person
6 x Selections \$24.5 per/person 4 x Selections \$17.5 per/ person

Seared Tuna with Chilli Bamboo Nori & Lime Mayo
Rare Angus Beef en Crouete with Onion Jam & Radish Sprouts
Crab Remoulade with Cucumber Chives and Chilli
Hastings River Oysters with Bloody Mary Jelly and Celery Curls
Smoked Salmon Pin Wheel Sandwich with Cream Cheese Roquette Capers and Dill
Ricardo's Tomato Bruschetta with Chevre Basil and Confit Garlic
Cumin Spiced Duck with Binori Labne Naan Bread & Coriander
Olive Tartlet Anchovies Grana Padano & Thyme
Tempura Prawn Skewers with Tom Yum Sauce
Mini burger with Beef Tomato Relish Swiss Cheese and Roquette
Mini burger with Tandoori Chicken Tzatziki Cucumber Ribbons & Sesame
Mini Burger with Salmon Avocado & Brie
Satay Chicken Skewers with Coriander
Lamb kofta with Tomato Raita
Slow Roasted Duck Shanks with Sticky Date dipping Sauce
Prosciutto & Asparagus Bundles with Aioli
Chicken & Avocado Rice Paper Rolls with Nahm Jim
Pate Mille Fuille with Pickled cherries & Port Syrup
Beef Bourgeon Pie with Tomato Chutney
Pork & Water Chestnut Gyoza with Palm sugar Chilli Sauce
Mushroom & Thyme Tart with Gorgonzola & White Truffle Essence
Seared Scallops with Cauliflower Fritters & Ground Hazelnuts
Ocean Trout Gravlax with Blini Roe & Crème Fraiche
Pork Medallion with Caramelised Fennel Melba Toast & Pernod
Pumpkin Fetta & Roasted Pepper Arancini with Asiago Cream
Harissa Spiced Lamb Cutlet with Cumin Yogurt (market price)





LUXE DINING

Two Course \$45.5 / Three Courses \$61.5 / Includes Choice of Two from each Course

ENTRÉE

Searched Scallops with Speck Hazelnuts Cauliflower & Truffle Emulsion (GF)
Confit Ocean Trout Tomato Concasse Brie Tortellini & Chive Essence
Rabbit Terrine with Pickled Beetroot Roquefort Cheese & Toasted Luxe Sour Dough
New Season Asparagus with Endive Brioche Poached Egg & Parmesan Foam (V)
Tomato & Olive Tart with Mache Leaves Basil Oil & Tapenade (V)
Prosciutto wrapped Prawns with Pea Risotto Chervil & Salmon Roe
Salmon Gravlax with Romesco Sauce Cucumber Spaghetti & Dill Cream
Duck shanks with spiced pilaf rice beet shoots & date jus
Berkshire pork belly with savoy cabbage caraway & apple balsamic
Beef Carpaccio with garlic crostini basil ricotta and preserved lemon

MAINS

Gippsland Eye Fillet with Potato Roesti Wild Mushroom & Cepe Veloute
Crispy Skin Duck with Riettes Port Jelly Beans & Chambord Jus
Corn Fed Chicken with Parsnip Puree Red Cabbage Macerated Figs & P X Reduction
Veal Back Strap Pistachio Dijon Crust Sweet Potato Gratin & Sauce Soubise
Grilled Sword Fish with Chive Crepe Butternut Pumpkin Beure Blanc & Petite Herbs
Osso Bucco with Herb Gnocchi Lardons Tomato Poached Leeks & Salsa Verde
Free range pork cutlet with chilli jam prawn mousse & Kim chi
Ocean trout with rosemary kalamata kipflers snow pea tendrils & sundried tomato puree
Lamb cutlets with polenta Dutch carrots crisp basil lemon thyme demi-glaze
Crisp skinned barramundi with celeriac puree enoki mushrooms speck & truffle emulsion



continued over...



— ◆ — LUXE DINING — ◆ —

Two Course \$45 / Three Courses \$58 / Includes Choice of Two from each Course

DESERTS

Chocolate Marquise with Tuilles Raspberries & Sesame

Passionfruit Pannacotta & Lychee Crème Anglaise

Espresso Brulee Biscotti & Frangelico Cream

Citrus Tart with Passionfruit Jelly & Mint Essence

Mille Fuille of Black Berries Pastry Cream & Chamboard

Almond Cake with Macerated Apple & Rhubarb

Rosewater sponge with pistachio and pomegranate merengue

Cherry & white chocolate parfait with ganache & sable biscuit

Tiramisu layers of espresso sabayon biscuits and cocoa

