



# Sample Buffet

## MAIN COURSE (CHOOSE TWO)

- Moroccan chicken & date tajine
- A side of ocean trout served with miso & honey braised eggplant and pumpkin
  - Slow cooked beef massaman curry
- Soba noodle and roast duck salad with sweet potato, Asian greens & and orange and sesame dressing
  - Slow roasted leg of lamb with roasted cumin, figs, garlic & caramelised onion
  - Root vegetable frittata on Ketaifi with brie and chilli jam
  - Spanokopita (Greek filo, spinach & cheese pie)

## SIDES (CHOOSE THREE)

- Giant couscous salad of spiced roast vegetables garnished with Persian feta
  - Caramelised leek, roasted capsicum & prosciutto warm potato salad
  - Baked buttered rice with walnuts & feta
- Roasted beetroot, tomato & capsicum salad served on mesclum leaves with Greek feta & a pomegranate citrus dressing
- Whip It Up green salad of avocado, soft boiled eggs, cucumber & toasted pinenuts
- Gado Gado (Indonesian salad of iceberg lettuce, warm potatoes, green beans and tofu with a peanut dressing)

## DESSERT (CHOOSE TWO)

- Traditional pavlova with seasonal fruit
  - Lemon curd meringue cake
- Spiced chocolate mousse double pavlova
  - Baked salted caramel cheesecake
  - Lemon curd tart
- Italian mascarpone & poached fruit trifle
- Ginger & pear upside down cake (served warm)

Menu is accompanied by homemade bread and condiments  
Homemade chocolates, cheese & fruit platter or fresh fruit platter also available

Price from \$40 per person (depending on items selected)  
Minimum 20 guests.

