



Buffet

CHARCUTERIE BOARD

a selection of local cured meats, baby courgettes and warm olives

CAESAR SALAD

coz lettuce, parmesan, crispy bacon pieces, crunchy croutons with a zesty dressing

NICOISE SALAD

blanched green beans, capsicum, coral lettuce, sliced red onion and lemon herb dressing
(side of grated carrot and boiled eggs) GF DF



MEDITERRANEAN SALAD

roasted capsicum and eggplant, roasted almonds,
orange couscous and chermoula dressing DF



FRESH COOKED LOCAL PRAWNS

with cocktail sauce and lemon wedges GF DF

AUSTRALIAN OYSTERS

with red onion vinaigrette GF DF

GRILLED HARISSA CHICKEN

served with fresh coriander and chilli GF DF

OVEN BAKED BARRAMUNDI

with herb crust and house made hollandaise sauce GF

MOUSSAKA EGGPLANT VEGGIE BAKE

served with vegan cheese, spinach and red onion GF DF



VEGGIE STIR FRY NOODLES

served with kecap manis and fresh coriander GF DF



CRISPY SALT & PEPPER SQUID

served with green goddess sauce and lemon wedges GF DF

POTATO GRATIN

thinly sliced potato, cheese and garlic cream sauce,
sprinkled with thyme



INDIVIDUAL WHITE CHOCOLATE & KAHLUA CHEESECAKE

MINI PAVLOVAS served with mixed berries GF DF

MANGO MOUSSE with fresh strawberries GF DF



MACADAMIA BLONDE

FRESH FRUIT PLATTER GF DF



LOCAL CHEESES

a selection of local gallo cheese