

Gold Buffet Package

\$120 per person

– Minimum 20 guests / Maximum 80 guests

2 canapés on arrival + 4 Mains + 4 Sides + 1 Dessert

Canapés

MINIATURE SHORTCRUST TART WITH HUMMUS AND SPICED BUTTERNUT PUMPKIN (V)

CHIILI LIME FREE RANGE CHICKEN, BABY GREENS,

Mains

ROASTED (MED-RARE) PEPPER-CRUSTED BLACK ANGUS SIRLOIN WITH LOCAL MUSHROOMS AND
CHIMICHURRI (GF)

POACHED YAMBA PRAWNS, CHILLED AND SERVED WITH SHAVED FENNEL, WATERCRESS AND RUBY
GRAPEFRUIT SALAD

HOUSE-SMOKED PETUNA OCEAN TROUT WITH PICKLED RED ONION, CAPERS AND HORSERADISH
CREAM FRAICHE (GF)

FREE-RANGE DE-BONED CHICKEN WITH SUMAC, BLACKENED CORN, RED PEPPER, RAINBOW CHARD
AND HARISSA-SPIKED YOGURT

Sides

HEIRLOOM TOMATO MEDLEY WITH TORN BUFFALO MOZZARELLA, HAND-MADE BASIL PESTO (GF)

GREEN MICRO SALAD WITH SHAVED RADISH, RED ONION AND COLD-PRESSED DRESSING

FRESH BAKED BREAD ROLLS AND PEPE SAYA BUTTER

STEAMED BABY POTATOES WITH PARSLEY BUTTER AND LEMON

Dessert

LOCAL AND IMPORTED CHEESE SERVED WITH SPICED APPLE CHUTNEY, MARINATED FIGS AND
FLATBREAD

Dietary Requirements

If your clients/guests have any dietary requirements, please advise us at least 10 days in advance so that we can ensure that they are catered for. Additional charges may apply.

Likewise, please advise of any allergies. Our menu offers items with peanuts, tree nuts, soy, milk, eggs, wheat and shellfish. While we take steps to minimise the risk of cross contamination, we cannot guarantee that any of our products are free of potential allergens.

Public Holidays Surcharge

Menu Surcharge is 25%

Chef Surcharge is 100%

Chef Fees:

One chef is required for every 50 guests

0-50 guests = \$450 for 4 hours

51-100 guests = \$900 for 4 hours

\$85 / hour for each additional hour thereafter

Public Holiday Surcharge is 25% on Food & Beverages

Public Holiday Surcharge is 100% on all staff