

BUFFET

SET MENU

BUFFET 1

Bread rolls, flat bread, butter and condiments ^V

Chicken thigh cacciatore, olives, capers, chili, baby spinach, tomato ragout ^{G, D}

Penne, Italian parsley, parmesan, olive oil ^V

Roasted skin on kumara, cauliflower, carrots, silverbeet ^{VG, G}

Lettuce, pickled cucumber, red onions, mint, olive oil ^{VG, G}

BUFFET 2

Bread rolls, flat bread, butter and condiments ^V

Slow braised hoisin 5-spiced beef rump, bok choy, cabbage, chili, ginger ^{G, D}

Steamed egg noodles, sesame oil, sesame seeds

Cauliflower rice, peas, corn, coriander, crispy shallots, ginger dressing ^{G, VG}

Stir-fried vegetables, whom bok, ginger, coriander, miso ^{G, VG}

Lettuce, pickled cucumber, red onions, mint, olive oil ^{G, VG}

Chef's selection of sweet treats ^{30% G, VG}

MINIMUM ORDER OF 20 GUESTS

This excludes all chef and wait staff, setup, food labels, catering tables and linen, crockery, cutlery and water.

UPGRADES	TABLES	LINEN	PLATES	CUTLERY
	+ PER TABLE	+ PER TABLE	+ EACH	+ EACH

V = Vegetarian G = Made without Gluten D = Made without Dairy VG = Vegan

AVAILABLE ON REQUEST: GO = Made without Gluten Option DO = Made without Dairy Option VGO = Vegan Option

PLEASE NOTE: Our meals are prepared in a kitchen that also handles Gluten, Wheat, Milk/Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites, and Lupin, and may contain traces of allergen residues.

BUFFET

BUILD YOUR OWN BUFFET

INCLUDED

Selection of dinner rolls ^{V, GO}

Selection of condiments ^V

MAIN

Chicken thigh cacciatore, olives, capers, chili, baby spinach, tomato ragout ^{G, D}

Slow braised hoisin 5-spiced beef rump, bok choy, cabbage, chili, ginger ^{G, D}

Char sui braised pork belly, choy sum, whom bok, coriander ^{G, D}

Lamb Rogan Josh, smoked paprika, chickpea, capsicum, tomato, coriander ^{G, D}

Eggplant, black bean, tomato ragout lasagna ^{G, VG}

Tofu, chickpea tikka masala, coconut cream, chili, coriander ^{G, VG}

FARINACEOUS

New potato, smoked paprika, thyme ^{G, VG}

Turmeric rice, cardamon, cumin ^{G, VG}

Dukkha rubbed beauregard kumara, carrots, burnt cauliflower, baby spinach ^{G, VG}

Tumeric pearl cous cous, tomato, peppers, rocket, confit garlic dressing

Penne, Italian parsley, parmesan, olive oil ^V

Steamed egg noodles, sesame oil, sesame seeds

MINIMUM ORDER OF 20 GUESTS

1 × Main

1 × Farinaceous

1 × Vegetables

1 × Salad

1 × Dessert

BAR SERVICE

Up to 50 ^{PAX}

50-100 ^{PAX}

101+ ^{PAX}

CHEF RECOMMENDS

LIGHT DINNER:

1 × Main

1 × Farinaceous

2 × Vegetables

2 × Salad

1 × Dessert

SUBSTANTIAL DINNER:

2 × Main

1 × Farinaceous

2 × Vegetables

2 × Salad

1 × Dessert

Excludes labour, equipment etc.

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BUFFET

VEGETABLE

Roasted skin on kumara, cauliflower, carrots, silverbeet ^{G, VG}

Stir-fried vegetables, whom bok, ginger, coriander, miso ^{G, VG}

Baby peas, toasted cumin, mint ^{G, VG}

Skin on sweet potato, baby spinach, capsicums ^{G, VG}

Baby carrots, maple, sage ^{G, VG}

**MINIMUM ORDER
OF 20 GUESTS**

SALAD

Lettuce, pickled cucumber, red onions, mint, olive oil ^{G, VG}

Cauliflower rice, peas, corn, coriander, crispy shallots,
ginger dressing ^{G, VG}

Peas, mint, baby spinach, roasted red capsicum, herbed oil ^{G, VG}

Sweet corn, pickled onions, semi-dried tomato,
leaf, citrus vinegar ^{G, VG}

New potatoes, scrambled egg, peas, spring onion,
honey mustard mayonnaise ^{G, VGO}

DESSERT

Apple, cranberry, cinnamon strudel, vanilla custard ^V

Sticky date and pear pudding, salted caramel ^V

Smashed meringue, fresh fruit, vanilla cream ^{G, V}

Boysenberry cheesecake, shaved chocolate, compote ^V

Chef's selection of sweet treats ^{30% G, VG}

UPGRADES	SET UP WITH LABELS	SERVICED	TABLES	LINEN	PLATES	CUTLERY
	+ PRICE VARIES	+ PRICE VARIES	+ PER TABLE	+ PER TABLE	+ EACH	+ EACH

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