

## Buffet Sample Menu

### A basket of select fresh breads

#### Fresh salads

Vine ripened tomatoes with basil, buffalo mozzarella and olive oil

Wild rocket, roasted kumera, beetroot, feta and pine nuts with balsamic

Kipfler potato salad with chive batons, walnuts and mustard vinaigrette

French beans with toasted slivered almonds and balsamic roasted tomatoes

Brown rice salad with wild grains, chick peas, currants and sweet corn

#### Premium meats

Smoked salmon, chive, dill and lemon salad

Churrasco style charcoal chicken

North Queensland king prawns

Rare roast beef with cornichons, onion jam and mustards

Shaved cured prosciutto with basil pesto and figs

#### Gourmet accompaniments

Antipasto of artichoke, kalamata olives, roasted peppers,  
char grilled eggplant, dolmades and Persian feta

Australian Cheese Board with muscatels and lavosh

Selection of dips and tapenades with bread sticks and pide

#### Fresh fruit

Seasonal fruit platter

#### Additional hot options

Arrancini with wild mushrooms and feta

Spiced lamb lady fingers with pine nuts

Spatchcock with lemon rub and parsley