

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