



Buffet Menu \$73

Fresh baked dinner roll

Hot Dishes

Lamb korma, mild lamb curry, coconut cream, tomato and coriander

Panko crumbed market fish, tartar sauce and lemon

Chicken cacciatore, Italian tomato, confit garlic, black olives and rosemary

Smokey BBQ pork spare ribs, ginger, orange and spring onion

Seasonal vegetables baked in light mornay sauce

Rosemary roasted gourmet potatoes, olive oil and flaky sea salt

Fragrant jasmine rice, baby green peas and toasted coconut

Carvery

Mustard and orange glazed Manuka smoked champagne ham

Cold Preparation

Baby red potato salad, fried capers, shallots, gherkin, italian parsley and aioli

Waldorf salad, jazz apples, celery, grapes, toasted walnuts and yoghurt mayonnaise

Garden salad, iceberg, mesculin, cucumber, radish, tomato, mint, basil and crispy shallots

Coleslaw salad, red & white cabbage, carrot, fennel, sultana and citrus mayo

Beetroot salad, spring onion, roasted hazelnuts, feta, basil and vincotto

Sweet corn salad, pancetta, red pepper, pinenuts, celery, cucumber and coriander

Desserts

Baked Alaska - Vanilla icecream wrapped in light sponge with italian meringue

Classic trifle - Layers of sherry soaked sponge, raspberries, golden peaches and custard

Fresh fruit salad - A selection of seasonal fruits dressed in a light sugar syrup

Peach & passionfruit cheesecake

Hazelnut Chocolate tart

Freshly brewed tea and percolated coffee
