



## FAMILY STYLE SHARE/BUFFET FEASTING

**Mains and sides \$130.00 per person**

**Entrées, Mains and Sides \$170.00 per person**

**Add dessert a course \$12.00 per person**

**Prices exclude GST**

**Minimum 15 pax**

**Can accommodate all dietaries**

Sourdough rolls and cultured butter

### **Entrées**

**Your choice of 3**

**Additional entrees \$10.00 per person**

Butterflied whole King prawns in champagne beurre noisette (GF)

Byron Bay Buffalo burrata, stone fruit, basil, pomegranate molasse, EVO (GF)(V)

Spanakopita cigars with dill tzatziki and caramelised lemon (V)

Green olive and mint tapenade bruschetta topped with charred piquillo peppers and manchego chorizo crumbs

San Danielle ham, melon, purple basil and aged balsamic (GF)(DF)

Beetroot and gin cured Ocean trout (compressed watermelon for a vegan alternative), remoulade and fried capers (GF)

Malay curried pork scotch eggs, sweet tomato kasundi, celery salt

Grilled lamb cutlets, mint salsa verde, dukkah (DF)(GF)

## **Mains**

### **Your choice of 2**

#### **Additional mains \$12 person**

- Rotisserie Greek style flat-iron chicken marinated in preserved lemon, garlic and oregano (GF) (DF)
- Spanish style baked chicken, chorizo, Spanish green olive, piquillo peppers (DF) (GF)
- Rase el hanout slow cooked lamb shoulder, pepperberry labne, coriander and pistachio zataar (GF)
- Baked tahini crusted salmon, rose harissa kasundi drizzle and toasted almonds (GF) (DF)
- Spice rubbed fillet of beef, horseradish béarnaise and watercress (GF)
- Crispy Twice cooked pork belly, mandarin gastrique, crispy shallots, mustard cress, (GF) (DF)
- Marmalade ginger beer glazed baked free-range leg ham (DF) (GF)
- Eggplant parmigiana (v) (Can be vegan)
- Aromatic pumpkin, swede, plum tomato, date tagine (VEGAN) (GF)

## **SIDES**

### **Your choice of 4 from either the Hot or Cold selections**

#### **Additional sides \$7.00 per person**

#### **Cold**

- Red slaw, creamy tahini and orange dressing, toasted almonds and sumac (GF)(V)
- Green goddess potato salad (GF)(V)
- Garden pea, asparagus, fetta and mint (GF)(V)
- Roasted Mediterranean vegetables, micro basil and vincotto (VEGAN)
- Roasted Root Vegetable salad with lemon thyme and citrus zest (GF)(DF)(V)
- Green bean, toasted pine nut, drunken sherry vinegar raisin, roasted red onion, toberries (GF) (VEGAN)
- Baby cos wedge Caesar salad
- Crunchy village style Greek salad (GF)(V)

## Hot

Twice cooked Parmesan, whole wild garlic, lemon thyme chat potatoes (GF)

Garden roasted root vegetables with gremoulata and garlic oil (GF)(DF)

Maple confit pumpkin sprinkled with dukkah (GF)(DF)

Bush honey glazed Dutch carrots cinnamon toasted almonds (GF) (DF)

Balsamic beetroot, candied walnuts, saltbush goat's cheese, sorrel (GF)(DF)

Seasonal garden greens tossed in yuzu salt flakes and cold pressed olive oil (GF)(DF)

## Sweets

### Choose 2

Cassia bark sugar dusted churros with spiced dark chocolate fondue

Nutella French toast fingers

Individual Key lime tarts

Mini lemon curd pavlova, passionfruit praline

Salted dulce de leche chocolate brownie

Strawberry and cream shortcake

Assorted Macaroons

Shared Premium Australian and International cheese plate with accompaniments,  
fresh seasonal fruit and crispbreads