

Buffet Menu Selection

Selection of Freshly Baked Breads and Dips

Please Select 3 Meats, 3 Cold Salads, 3 Hot Vegetables, and 4 Desserts

Meats

Pork:

- Sage and Garlic roasted Pork Loin with Fig and Apple Compote
- Thyme, Almond and Date stuffed Pork Loin with Apple Sauce
- Piri Piri Pork Belly with Smoked Paprika and Salted Crackling

Beef:

- Rosemary Roasted Sirloin with Caramelised onion and Pan Juices
- Roasted Beef, Yorkshire Pudding and Gravy
- Roast Loin of Beef with Pomegranate Molasses and Dukah Spice

Chicken:

- Sticky Chicken glazed with BBQ sauce
- Red Thai Chicken Curry with Roasted Coconut and Coriander
- Sage and Onion Marinated Whole Chicken with Cherry Tomato, Lemon and Oregano

Lamb:

- Garlic and Coriander Roasted Leg of Lamb with Salsa Verde
- Basil Pesto Roasted Lamb Leg with Pinenut and Parmesan Crumble
- Rogan Josh Spiced Lamb Leg with Poppadom

Seafood:

- Whole Fish Baked in Garlic Butter and Fennel Seed
- Miso Marinated Salmon with Seaweed, Sesame Seed and Spring Onions
- Green Lipped Mussels in a Lime Leaf and Coconut Cream

Ham:

- Glazed Champagne Ham with bourbon and maple syrup served with a selection of mustards

Cold Salads

- Panzenalla Salad – Cherry Tomato, Semi Sundried Tomato and Tomato Wedges with Basil, Spanish Onions and Garlic Roasted Croutons
- Roasted Kumara Salad - with Mint and Honey Dressing, Spring Onions , Baby Spinach, Golden Sultanas, Coriander, Curry Powder and Spanish Onion
- Pasta Salad - Charred Corn, Red Onion, Spanish Chorizo , Celery, Italian Parsley, Charred Peppers with Seeded Mustard and Smoked Paprika Dressing
- Salad Nicoise – Green Beans, Gourmet Potatoes, Peppers, Kalamata Olives, Soft Boiled Egg, Basil, Cherry Tomatoes and Tuna Dressing
- Shrimp and Pistachio Tabouli – Bulgah Wheat, Lemon, Flat Leaf Parsley and Mint
- BLT Salads – Crispy Bacon, Cos Lettuce, Cherry Tomatoes and Garlic Roasted Croutons with Basil Dressing or Mayo

- Quinoa Salad – Charred Corn, Red Peppers, Roasted Kumara, Rocket, Pomegranate and Feta Mint and Coriander Dressing
- Asian Slaw – Shaved Cabbage, Mung Beans, Spring Onions, Roasted Cashews, Pineapple, Fried Shallots, Asian Herbs, Lime and Ginger Dressing
- Potato Salad – Potato and rocket salad with pancetta and aioli
- Beetroot Salad – Roasted beetroot with fresh basil, spinach onion, feta and a white wine dressing
- Broccoli Salad – Broccoli bacon salad with toasted pumpkin and sunflower seed and a lemon mayo
- Ceasar Salad - Woodside Ceasar salad, baby cos, crispy bacon, shaved parmesan, croutons, boiled egg and ceasar dressing

Hot Vegetables

- New season gourmet potatoes with fresh Mint and Melted Butter
- Roasted root vegetables with Rosemary and Garlic
- Beans wrapped in Bacon with Hollandaise Sauce
- Seasonal Green Vegetables with Buttered Almonds
- Field mushrooms and parmesan arancini (risotto balls)
- Crumbed Cauliflower with Dukah Oil
- Saut éed Asian Vegetables with a Hoysin Sauce and Fried Shallots
- Ratatouille – Char grilled Eggplant, Courgette, Roasted Peppers and Cherry Tomatoes in a rich Tomato and Basil sauce
- Creamy Potato Gratin – thinly sliced Potato ,layered with Thyme, Garlic and Seeded Mustard Cream
- Truffle Mash – Mash Potato whipped with Butter Truffle Oil, Flakey Salt and Cracked Pepper
- Hassel Back Potatoes – Crispy Panchetta, Sour Cream and Spring Onions on Baked Potatoes

Dessert Canapés (choose 4 from the following)

- Raspberry Lamington
- Lemon meringue pie
- Chocolate fudge brownie
- Tiramisu
- Pecan pie
- Banoffi pie
- Cheese cake/ Passion fruit
- Chocolate Strawberries
- Chocolate Mousse pots & salted caramel with candy pistachio
- Meringues with passion fruit custard cream and mandarin dust
- Vanilla Bean Panacotta with strawberry jelly, balsamic syrup and basil

BUFFET MENUS FROM \$75.00 per person (excluding Canapés selection)