

GOURMET PALETTE

BUFFET MENU

SIT DOWN LUNCH / DINNER

Traditional Buffet

Carvery

Choice of 2 Roast Meats

Peppered Crusted Scotch Fillet
Garlic & Rosemary Infused Leg of Lamb on the Bone
Chinese Marinated Loin of Pork
Spicy Seasoned Turkey Breast on the Bone
Herb and Garlic infused Roast Veal
Baked Ham with Orange Glaze

Served with:

Roast Seasonal Vegetable
Oven Baked Potatoes with Rosemary

Hot Dishes

Beef Panaeng Curry
Pork Provençal with Shallots and Mushrooms
Sweet potato and Spinach ravioli in a cream and wine sauce
Steamed Coriander & Garlic infused rice

Salads

Assorted mixed Leaf and Garlic Crouton
Tomato, Cucumber & Onion with an Italian Dressing
Potato Salad
Red Cabbage Coleslaw

Freshly baked bread rolls and a selection of condiments

GOURMET PALETTE

BUFFET MENU

SIT DOWN LUNCH / DINNER

Continental Buffet

Freshly Carved

Selection of cold sliced meat
Select 3 meats

Rare roast beef served with horse radish sauce
Turkey breast with an orange and cranberry stuffing
Asian marinated leg of lamb with a Vietnamese mint sauce
Honey roasted loin of bacon
Mixed continental meats
Herb crusted roast veal

Tuna Nicoise Seared Tuna, Green Beans, Cherry Tomatoes, Olives, Cucumber, Koffler Potatoes, Fresh Parsley and a boiled egg , French dressing

Bocconcini Salad Marinated Bocconcini Tossed in a Tabouli and Three Bean Salad

Hot Dishes

Stir Fried Beef with Basil and Chilli
Vegetable Moussaka
Chicken Tikka Marsala
Steamed Jasmine Rice infused with Pandanus Leaf

Salads

Assorted mixed Leaf and Garlic Croutons
Cucumber, Tomato & Onion with Italian Dressing
Roasted Beetroot and Capsicum
Sweet Potato and Potato

Freshly baked Breads.
Selection of condiments

GOURMET PALETTE

BUFFET MENU

SIT DOWN LUNCH / DINNER

Mediterranean Buffet

Plated Entrée Anti pasta plate

Chefs selection of Continental Meats, Marinated Vegetables, Seafood, Crisp Breads

Carvery

Choice of 2 Roast Meats

Peppered Crusted Scotch Fillet

Garlic & Rosemary Infused Leg of Lamb on the Bone

Chinese Marinated Loin of Pork

Spicy Seasoned Turkey Breast on the Bone

Herb & Garlic infused Roast Veal

Baked Ham with Orange Glaze

Roasted Potatoes with Rosemary

Roast vegetables

Hot dishes

Seafood Spanish Paella

Beef Staffado

Vegetable Lasagna

Salads

Rocket and Parmesan salad with a Balsamic dressing

Greek Salad.

Roasted Beetroot and Capsicum

Waldorf Salad

Freshly baked breads

Selection of Condiments

GOURMET PALETTE

BUFFET MENU

SIT DOWN LUNCH / DINNER

Master Buffet

Plated Entree

Chef selection of handmade Terrines, Pates and Mousses with Crisp Breads

Carvery

Choice of 2 Roast Meats

Peppered Crusted Scotch Fillet

Garlic & Rosemary Infused Leg of Lamb on the Bone

Chinese Marinated Loin of Pork

Spicy Seasoned Turkey Breast on the Bone

Herb & Garlic infused Roast Veal

Baked Ham with Orange Glaze

Bakes New Potatoes with fresh Rosemary

Mixed Seasonal Vegetables

Whole poached dressed Salmon

Hot dishes

Veal Escalopes with a Bacon & Mushroom Stuffing, braised in a Veal, Basil & Tomato Stock

Thai Green Chicken Curry with Egg Plant and Asian Greens

Spinach & Ricotta Cannelloni in Tomato Napolitana Sauce

Garlic and Coriander Infused Rice

Salads

Assorted mixed Leaf and Garlic Croutons

Cucumber, Tomato & Onion with Italian Dressing

Roasted Beetroot and Capsicum

Potato and Egg

Freshly baked Breads

Selection of Condiments

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BUFFET MENU

SIT DOWN LUNCH / DINNER

Extras

Dessert Buffet

Selection of four desserts or Select one Buffet dessert for Individual plated service.

Chocolate Mouse
Apple and Rhubarb Strudel
Tiramisu Cake
Hazelnut & Wattle Seed Pavlova Roulade
Fresh Fruit Platter
Black Forest Gateaux
Profiteroles
Cheese Cake
Sticky Date & Walnut Pudding
Pouched Fruits in a Cinnamon, Star anise Syrup

Individual Dessert Selection

Steamed Kaffir Lime leaf Pudding with Thai Basil Ice Cream, Coconut Cream Anglaise

Coffee Crème Brulee with Macadamia Nut Biscotti

Dark Chocolate Mousse with Peppermint and Strawberry Syrup

Vanilla Mascarpone and Ricotta Cheesecake, Summer Fruits Poached in Vera Juice

Sticky Date Sponge Pudding with Butterscotch Sauce

Coconut Meringue Ginger Bread Pie with Lychee Vermouth Syrup

Apple, Blackberry Crispy Wonton with Vanilla Bean Ice Cream

Poached Pear on Spiced Carrot Cake, Hot Chocolate Fudge Sauce

Iced Peach Soufflé, Raspberry Compote

Caramel and Baileys Tiramisu