



PREMIUM BUFFET MENU

TO START

Assorted stone baked breads, butter (gfo)

A selection of artisan inspired salumeria, air dried, smoked, salted & cured meats, potted duckling and truffle pate, with English style onions, dill cucumbers, dips, relishes and chutney (gfo)

LUNCH

Smoked, ginger beer and brown sugar glazed leg ham with tomato and capsicum jam (gf)
Free range lamb, rosemary, thyme, smashed confit potatoes, wilted spinach, garlic and dark vin cotto jus (gf)

Hand carved, free turkey breast with a farmhouse fig, date and sage stuffing, pan juices
Roasted heirloom potato medley with purple, sweet, gold and rose hues, fresh herbs (gf)
Buttered broccolini, green beans, sugar snaps with toasted almonds and a pomegranate reduction

SALADS

Sweet potato, baby spinach, pepita seeds, rolled in a bush honey dressing (v, gf)
Young mesculin leaves, red onion, classic raspberry vinaigrette (v, gf)
Heirloom tomatoes, flat parsley, cucumber, Spanish onion, olives and Persian fetta (v, gf)
Roasted baby beetroot, cherve, young rocket and toasted pine nuts (v)

PASTRY KITCHEN

A selection of indulgent desserts including cakes, gateaux, slices, white peach tartlets, coupes, choux, macarons, baked berry cheesecake, torn pavlova with passionfruit, buttery fruit mince pies, dusted with fine icing sugar

FRUIT AND CHEESE

Farmhouse triple cream 42 month vintage cheddar and french blue crisps breads, lavosh, medjool dates, roasted cashews and semi dried fruits
Fresh chilled Queensland fruits and strawberries

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day. This Menu is applicable from 1st June 2019 – 31st December 2019. Prices and menus inclusions outside of this time are subject to change.