



# Premium Buffet Menu

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Dietary Requirements can be accommodated if advised no later than one week prior to event.

Dietary requirements cannot be accommodated if advised on the day of the event.

## To Start

Artisan salumi, air dried, hot smoked, salted & cured meats, duckling, smoked pork & truffle pate, vintage cheddar, w english style onions, dill cucumbers, mustard pickles, relishes, chutneys  
assorted stone baked crusty breads (gfo)

## The Main Affair (service from 1.00pm-1.45pm)

### Fresh Seafood

Fraser coast run prawns, classical rose tomato brandy dipping sauce, lemon wedges (gf)  
Freshly shucked natural 'pacific' oysters w assorted condiments (gf)  
Wood roasted 'tassie' salmon, crowned w shaved fennel, purple onion, shallot ribbons wasabi crème fraiche (gf)

### From the Chafer

Twin bone lamb rack w crushed thyme potato and baby spinach (df)  
Flash fried, wild caught barramundi fillet, colourful straw cut vegetables, pea tendrils, pickled ginger, chilli, coriander, dark palm sugar broth (gf, df)  
'Pollo alla pizzaiola' grain fed chicken rolled in lemon, garlic & oregano, braised tomato, capsicum, baby capers, split kalamatta (gf, df)  
Soft potato gnocchetti tossed through 18 hour slow cooked pasture fed beef cheek, forest mushrooms, black truffle & marsala ragout...shaved parmesan (gf)  
Sous vide 'south burnett' pork sirloin, asian vegetables, hoisin varnish, crispy refried shallot, sesame (gf df)  
Long stem broccolini & green beans, pomegranate vinegar, extra virgin olive oil (v, gf, df)  
Twice baked, three cheese au gratin  
Butternut, golden kumera, desiree, roasted onion, vintage cheddar rolled in double cream (v, gf)

### Salads

Baby potato, grain mustard, crème fraiche, spring onion, (v, gf)  
Nonna's grilled mediterranean vegetable salad, leaf spinach, classic vinaigrette (v, gf, df)  
Middle eastern chick pea salad, tomato, cucumber, onion, flat leaf parsley, lemon dressing (v)  
Roasted beetroot, goats curd, young rocket & toasted pepitas (v, gf)

## To Finish from the Pastry Kitchen (service from 3pm)

A selection of indulgent desserts, assorted cakes, tortes, slices, mixed berry tartlets, lindt milk chocolate mousse, choux, french raspberry macaron, lemon meringue curds (gf)  
Chilled fresh seasonal queensland fruits (gf)  
Selected farmhouse cheeses w condiments & crackers  
Warm coconut & swiss milk chocolate custard filled bombolini rolled in cinnamon sugar

Please note: This Menu is applicable from 9<sup>th</sup> March 2019 – 31<sup>st</sup> August 2019. Prices and menu inclusions outside of this time are subject to change.