



## BUFFET

All buffets include freshly baked bread baskets, butter & condiments.

- The Roasting                      Roast of the day (lamb, beef, chicken), salad and veggies
- The Quick Nosh                      Craves selection pasta dish, meat dish, salad and veggies
- The Summer Haze                      Choose two mains (below), salad and veggies
- The Whole Nine Yards                      Choose three mains, salad, veggies and two canapé sized desserts

<u>Pricing</u>	<u>10-30 pax</u>	<u>31-60pax</u>	<u>61-90pax</u>	<u>91+pax</u>
The Roasting	\$33.30	\$31.40	\$30.90	\$28.90
Quick Nosh	\$35.40	\$32.70	\$31.00	\$30.50
The Winter Warmer	\$44.30	\$41.50	\$39.80	\$39.40
The Whole Nine Yards	\$55.50	\$52.70	\$51.00	\$50.60

Decadence - Add dessert to any of the above menus additional \$9.50 per person (2 choices)

## MAINS

Herb and lemon crusted lamb, au jus

Grilled porterhouse, red onion and baby caper sauce

Barramundi, blue cheese and dill sauce

Ricotta and basil stuffed conchiglioni, tomato sugo

Oven baked salmon, lime, coriander and honey vinaigrette

Gippsland eye fillet, tarragon and mustard sabayon (Add \$2 p.p.)

Tea smoked chicken tikka marsala, cumin rice, lentil poppadum GF

Sicilian chicken with black olives and a passata sauce

## SIDES

Potato fondant GF & DF

Steamed broccolini and slivered almonds GF

Classic potato gratin GF

Roasted Dutch carrots

Creamy mashed sweet potato



## SALADS

Roast Pumpkin, radicchio and ricotta salad, lime and chilli

Roasted bell pepper and cous cous salad

Quinoa salad, beetroot, pumpkin, Persian feta

Sugar snap pea salad, shaved onion, radish, basil and mint

BBQ asparagus salad, spinach, quinoa, goats curd, peach

Sumac dressed roast root vegetable salad

Baby spinach, beetroot, asparagus and goats cheese, preserved lemon vinaigrette

Caprese salad of vine ripened tomatoes, torn basil, buffalo mozzarella, balsamic drizzle

Caramelised squash, white quinoa, toasted pine nuts, feta, sage dressing

Potato, chorizo, watercress salad, green peppercorn emulsion



## DESSERT

Rosemary, olive oil and chocolate mousse

Espresso and hazelnut mini burger

Belinni macaron – champagne and peach cream

Walnut chocolate brownie, coffee mascarpone

Salted caramel panna cotta, almond tuille, chai tea syrup

Frangelico cream meringue, hazelnut toffee dust

Crave's baby choc tops – assorted flavours

Lemon curd and vanilla creamed white chocolate lamington

Summer berry trifle, panatone and anglaise.

Peach frangipani tartelette, clotted cream

Orange and almond tea cake, orange blossom crème anglaise

