

# BUFFET MENUS



## GOURMET BBQ OPTION Minimum of 30 people – Available at the Resort only

\$60pp

Beef sirloin steaks **LG ND**

Blacken ocean trout fillets **LG ND**

Spice rubbed lamb cutlets **LG ND**

BBQ vegetables **LG ND V**

Grilled corn **LG ND V**

**Salads** (Choice of three salads)

Pesto chicken penne pasta, semi dried tomatoes, baby spinach, parmesan

Baby potato salad with aioli, seeded mustard, cornichons and parsley **LG ND**

Garden salad **LG ND V**

Caesar salad, crispy bacon, garlic croutons, parmesan and hens egg with creamy dressing

Asian slaw, wombok, red cabbage, spring onion and crispy noodle with chili sauce and lime **ND**

Roasted pumpkin, fetta, olives, spinach, roasted cherry tomatoes, cous cous **V**

**Accompaniments – sauces, mustards and pickles**

**Selection of breads, buns and sourdough**

**Desserts additional \$10pp** (choice of 2 alternating)

- Vanilla cheesecake – strawberries, sesame hazelnut crumb, raspberry coulis, elderflower gel, freeze dried blackberry
- Crème caramel – blueberry and poppy compote, orange gel, mascarpone **LG**
- Yoghurt pannacotta – pineapple tuille, passionfruit fluid gel, roasted coconut **LG**
- Chocolate raspberry tart– chocolate soil, freeze dried raspberries, Meander Valley Double Cream
- Citrus bavarois – mandarin mirror glaze, white chocolate soil, sugared mandarin, pepperberry gel, mint **LG**