



\$59 BUFFET

Entrée

Hot canapés

- Broccoli & cheese croquettes, aioli
- Spicy jerk chicken skewers, natural yoghurt
- Quinoa & feta falafels, garlic yoghurt
- Lemongrass, chilli & coriander fish cakes, sweet chilli mayo
- Venison & fig meatballs, sweet chilli glaze, aioli
- Beef & blue cheese mini pies, ketchup
- Steamed pork & chive dumplings, black vinegar, sesame

Choose 3 options

Cold canapés

- Goats cheese tartlets, sundried tomato
- Cheese puffs, blue cheese mascarpone, quince paste
- Crudités, hummus with dukkah
- Vegetable summer rolls, sweet chilli mayo
- Market fish ceviche, coconut cream, lime & chilli
- Salmon on cucumber, sour cream & chives

Mains

Choose 3 options

- Roasted Angus sirloin, horseradish crème & red wine jus
- Slow-cooked pork belly, sweet & sour apple relish, apple syrup
- Roast chicken with chicken gravy, sage & onion stuffing
- Braised lamb shoulder with orange kumara & star anise
- Baked Champagne ham with honey mustard (hot or cold)
- Grilled salmon with sweet chilli glaze, aioli
- Penne pasta with bacon, leeks, peas & Chardonnay cream sauce
- Cauliflower risotto, edamame, roasted cauliflower, truffle oil

Choose 5 options

- Potato wedges with sweet chilli & sour cream
- Baby potatoes with preserved lemon, parsley & olive oil (hot or cold)
- Roasted pumpkin or kumara, sweet soy & yoghurt
- Cauliflower gratin with parmesan béchamel
- Steamed seasonal greens
- Spinach salad, red cabbage & walnuts, feta, lemon dressing
- Mixed salad, Champagne vinaigrette
- House slaw, parmesan, lemon dressing

Dessert petit fours

Choose 2 options

- Chocolate truffles
- Vanilla bean macarons
- Lemon Meringue pies
- Raspberry marshmallows
- Cinnamon cream oysters

Add on's

with Entrée, Main or Dessert

- Dockside antipasto board \$8pp
- Cheeseboards \$10pp
- Fruit platters \$10pp