



Dinner Buffet Station

\$40 pp (minimum 35pp)

Select any 3 proteins

Canadian maple syrup & bourbon roast leg of ham w a seeded mustard mayo

Dark Ale braised lamb shoulder, seeded mustard, confit onions, glazed baby carrots, wild mushroom jus

Roast pork, crispy baby potatoes, apple & speck compote w sage jus

Roasted salmon fillets, sugar snap peas, shaved fennel, spice mango dressing

Chimichurri rubbed scotch fillet

Accompanied by

Crusty Artisan Baguette from our own Bakehouse

Salads

Quinoa, red grape, kale, roasted corn, Spanish onion, carrot, fetta, chorizo crumbs & saffron vinaigrette

Cherry tomato, watermelon, sour onion, green beans, beetroot, shaved fennel, baby spinach, snow pea tendrils preserved lemon dressing

Broccoli, candied walnuts, Roquette, golden raisin, pickled red cabbage, marinated chick peas, roasted pumpkin, pepitas, tahini yoghurt dressing

Dessert Optional \$12pp

Chocolate Nemesis, praline, mousse, raspberry compote & chocolate crumbs (gf)

or

Mango and Tropical Coconut Bliss served w pistachio cremeux & summer berries