

BUFFET MENU



Fun and Relaxed Buffet Events

For your private event, we set up, serve up and clean up. We do everything so you can just relax and enjoy.

*We can provide extra staff for bar service - please enquire regarding fee

*Minimum spend: \$1500 for a buffet event and can include items from the grazing menu.

*Travel & staffing costs may be additional (please enquire)

*Ecoware serviettes, plates & cutlery included

*If you would like something a little different, please enquire. We are happy to custom build a menu for you

Canapes

All our buffet events include a selection of artisan breads and dips to share on the table. If you are wanting something a little extra, choose a selection of platter options from our Grazing Menu to kick start your event

Buffet Menu Options

Please choose six options for your event menu. If you would like more or less than six options, please enquire regarding fee.

Sticky & Sweet Pork Spare Ribs

Delicious slow cooked spare ribs with all the stickyness, sweetness and goodness required for a good rib

The Chicken

Indulge in our perfectly secret spiced chicken portions cooked to perfection on the grill (GF)

Beef Tataki

beautifully seasoned and sparingly grilled beef eye fillet, dressed with ginger, citrus, chili and infused with rice wine vinegar soy sauce (GF)

Marinated Sticky Beef

beef eye fillet lovingly marinated in chili, garlic, ginger & rosemary, grilled to sticky perfection (GF)

Ruby Red Curry

medium spiced thai inspired red curry with chicken, capsicum, red onion & fresh coriander served with rice (GF)

Green Goddess Curry

medium spiced thai inspired green curry with mushroom, capsicum, red onion & fresh coriander served with rice (Veg & GF)

Chicken Larb

thai marinated chicken with pickled cucumber, fresh coriander, mint, spring onions & a nouc cham sauce (GF)

Vietnamese Noodle Salad

carrot, cucumber, spring onion, bean sprouts and coriander tossed through vermicelli noodles with a nouc cham dressing (Veg & GF)

Pesto & Feta Pasta Salad

tomato, spinach, basil pesto & feta tossed through pasta with olive oil & lemon dressing (Veg)

Zesty Quinoa Salad

bell peppers, red onion & parsley tossed through quinoa with a zesty olive oil & honey dressing (Veg & GF)

Tomato, Cucumber & Mint Salad

tomato, cucumber, fresh mint and lemon juice - a refreshing summer salad (Veg & GF)

Price

\$65 per person

includes breads and dips to share and up to six buffet menu options

*Please let us know if you or your guests have food allergies or preferences and we can custom build you a menu to suit.