

Buffet menu

Please select from one of the following options

\$25.99-1 main, 1 salad and 1 side

\$32- 2 main, 2 salads and 2 sides

\$36.50- 3 main, 2 salads, 2 sides

\$42- 4 main, 3 salads and 3 sides

All buffet selections come with bread rolls and butter portions

Minimum 10 people



Main Meals

- Beef massaman curry, asian veg GF/DF
- Barramundi fillet, Chorizo and corn salsa GF
- Braised lamb leg on the bone, peas and pancetta, rosemary and pepper jus GF
- Roasted Porterhouse, caramalised shallots, horseradish cream, natural jus GF
- Grilled poussin, miso, edamame and grilled lemon
- > Tandoori Butter chicken curry, fenugreek leaves GF
- Dill cured salmon fillets, macadamia nuts, pickled daikon, burnt butter GF
- Masterstock pork belly, kale, swiss chard, coriander dressing
- Braised pork shoulder, Guangdong sauce
- Pan roasted herb gnocchi, pumpkin puree, pepitas, smoked almonds, parmesan cheese V
- Farfalle pasta, seasonal vegetables, tomato sugo, basil, aged parmesan V

Salads and sides

Hot

- Pandan Steamed rice
- Herb roasted chats
- > Roasted Brussel sprouts, bacon batons, Canadian maple
- Roasted button mushrooms, Paris butter
- Potato and celeriac gratin
- ➤ Broccoli polonaise



Cold

- Potato, mustard, mayo and parsley GF/DF
- Cabbage fennel and apple slaw GF
- Salad of grilled broccoli, grains, pickled onions, dehydrated currants, herbs, lemon, smoked almonds
- Salad of mixed greens with grilled zucchini, tossed mushroom, red radish & Spanish onions GF
- Salad of edamame beans, cucumber, cherry tomatoes, roquette, iceberg, herbs, miso dressing
- Zucchini and squash salad, rocket pesto, piquollo peppers, parmesan cheese GF

Canape style dessert menu- add for \$4.50 pp

- > Tiramisu, berries and chocolate twirl
- Pavlova, seasonal fruits & coulis GF
- Assorted Choc truffle
- > Lemon curd tarts, candied rhubarb, honey crumble
- Chocolate brownie, caramelised pecan, fruits
- Sticky date pudding, butterscotch sauce, strawberry dust, seasonal berries
- Baked lemon cheesecake, white chocolate, raspberries and dust
- Coconut panacotta, candied lime, lime ash, chocolate mint
- Mini Red velvet cake, vanilla mascarpone, white and dark chocolate twirl



All items exclusive of GST.

We require minimum 2 days' notice for all orders.

No cancellation within 2 days of the event.

We are able to accommodate dietary requirements on request.

*In case of unavailability of a product, we will provide a replacement product of either same or higher quality.

If you can't find what you are looking for please get in touch with us on 03 99961655 or email us on enquiry@bigflavours.com.au and we can customise the menu for your event to give it your personal touch!

V- Vegetarian

GF- Gluten Free

DF- Dairy free

