

BUFFET MENU

Minimum 20 people

We will create a unique dining experience for you and your loved ones.

We are a local produce first company and believe in using the best & freshest local produce to create our food. Our talented chefs have worked in some of the best fine dining establishments in Melbourne & we make each of the items on the menu with great passion in our kitchen.



All packages come with artisan bread rolls & butter portions

Pricing per person/ Excludes GST

2 mains, 1 salads & 1 hot side	\$31.99
2 mains, 2 salads & 2 hot sides	\$39.99
3 mains, 2 salads & 2 hot sides	\$51.50
4 mains, 3 salads & 3 hot sides	\$71.50

Main Meals

Warm dill cured salmon fillets, Pickled zucchini GF
Slow roasted Mt Leura lamb leg, peas, pepper jus GF
Grain fed Porterhouse tagliata, red wine jus GF (add \$4.50 PP)
Ras-al-Hanout spiced chicken breast, Macadamia dukkha GF
Tandoori Butter chicken curry, fenugreek GF
Glazed Beef short ribs, sweet spice
Master stock pork belly, caramelised orange
Pan roasted herb gnocchi, caramelised cauliflower puree, walnut pesto V
Lightly Charred cauliflower, golden raisins, rocket pesto, pinenuts VGN/ GF

Hot Sides

Pandan leaf steamed rice, toasted sesame GF/ V/ DF/ VGN
Roasted chat potatoes, rosemary GF/ V/DF/ VGN
Roasted cauliflower, fennel salt GF/ V
Baked button mushrooms, Balsamic butter GF/ V
Steamed Broccoli, toasted almonds, sherry GF/ V/ DF / VGN
Honey and Cumin carrots GF/ V
Grilled Corn on the cob, black salt, lime GF/ VGN

Salads

Potato, Dijon mustard, parsley & mayonnaise GF/DF
Cabbage, baby fennel & apple coleslaw GF/DF
Grilled broccoli, quinoa, rehydrated currants, mint, smoked almonds V/ GF/ VGN
Mix greens, red radish, lemon vinaigrette GF/ V/DF/ VGN
Edamame beans, rocket, iceberg, miso dressing V
Ancient Grain salad, farro, quinoa, kale, dill V/DF/ VGN
Grilled zucchini, piquillo peppers, wild rocket, herb pesto V/ GF

Petite desserts

Add for \$4.50 Per Person, Min 20 each

Tiramisu, Kahlua, cocoa
Pavlova, Chantilly, berries, fruit dust GF
Lemon curd tart, candied rhubarb, honey crumbs
Triple Chocolate brownie, caramelised walnuts
Baked raspberry cheesecake, chocolate chard
Coconut Panacotta, lemongrass, kaffir lime GF

Petit Fours Box

Typically Includes Berry cream, caramel coffee nut, mandarin, chocolate hazelnut praline & lemon curd

20 Pcs- \$86

40 Pcs- \$167

*Price for food only
Staff and equipment hire costs additional
Delivery Available for a fee
Minimum 48 hours' notice required*

V- Vegetarian GF- Gluten Free DF- Dairy free VGN- Vegan