

Buffet Service Options 2020.

Standard Buffet

Canapé's

On arrival

Buffet Selection

Oven basted South West beef with garlic, thyme and rosemary (GF)

Thai chicken curry & jasmin rice, coriander and coconut cream (GF)

Crispy whiting, galley aioli

Roasted gourmet potato, coated with olive oil on a bed of sea-salt

Panache of seasonal vegetables

Bakery loaves

North West king prawns

Chef's salad selection

Dessert Selection

Petites fours

Éclairs, Dessert shots

Selection of Twining's teas and coffee

Gourmet Buffet

Canapé's

On arrival

Entree

Fresh Linguini, prawns, basil and tomato

Buffet Selection

Slow roasted Lamb, pomegranate & mint jus

Moroccan chicken, olive & preserved lemons, seasoned cous cous

Herb crusted roughie, garlic butter (GF)

Roast potato, roast pumpkin

Panache of seasonal vegetables

North west king prawns

Bakery loaves

Chef's salad selection

Dessert Selection

Platters of petite desserts

Selection of Twining's teas and coffee

Buffet Service Options 2019

Seafood Buffet

Canapé's on arrival

Buffet Selection

North west king prawns

Salt and pepper squid

Fresh oysters, lemon juice/tabasco/horseradish

Roast leg of south-west lamb, mint sauce (GF)

Crusted fish, native lemon myrtle (GF)

Harvey beef ragout, Margaret River Cab (GF)

Golden roast potato, roast pumpkin cauliflower,

Broccoli, carrot, yellow squash and snow pea
panache

Cos lettuce, roast cumin, pumpkin, garlic,

Romano cheese, aged balsamic

Swan Valley olives, fetta, romany tomatoes, red
onion & baby cucumber (GF)

Garden salad (GF)

Tomato and bocconcini salad with apple balsamic
dressing (GF)

Bakery loaves

Dessert Selection

Petits fours, Éclairs, Dessert shots

Selection of Twinings teas and coffee

Other dishes available

Roasted rump with a pepper crust on a bed of
caramelized onions (GF)

Oven basted South West beef with garlic,
thyme and rosemary(GF)

Roasted pork loin with red wine, honey and
spice jus (GF)

Butter basted herb and parmesan crusted
chicken breast

Rosemary roasted chicken supreme with
roasted garlic and wild mushroom ragout (GF)

Green fish curry with baby eggplant, Thai basil
and fried shallots (GF)

Vegetarian moussaka with layers of roasted
Mediterranean vegetables (V)

Thai chicken curry with lemongrass and
lychees, served with coconut rice (GF)

Seafood pasta tossed with chilli and parsley

Beef bourguignon (GF)

Spinach and ricotta ravioli with sundried tomato
cream (V)

Slow cooked beef Ragù (GF)