



2008

Plattered Style Main Courses

From \$ 55.00 All Inc per head. (Minimum 70 Pax)

N.B *Some Items may be subject to seasonal variations in price

Perfect for that Larger function or where you want to enjoy the sharing & diversity of multiple main dishes served to your table Buffet Style. We suggest you select 2 dishes from the choices below (1 meat & 1 Seafood) and team them up with 3 side dishes.

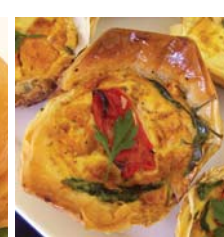
With this as the centrepiece to your event, start the show off with 1 Hour of our fabulous fingerfood, served Standup (4 selections from our Fingerfood list, 1 Seafood choice) & finish off with 3 of our sweet selections from the Finger dessert menu, plattered for each table . Wood oven bread, dukkah & Red Creek olive oil is served to your tables at sit down. Please note ** Wait & Drinks Staff extra to above.

Main Courses

- BBQ quails in chermoula marinade with brandied figs
- Whole baked baby barramundi with asian vegetables & sweet & sour lemon glaze
- Red braised szechuan pork fillet in master stock & bok – choy
- Seared turkey breast medallions on orange, shaved fennel & hazelnut salad
- Griddle seared prawn tails & calamari in chilli jam with peanuts & baby spinach
- Double cooked split spatchcock in seeded mustard & honey on fried sweet potato
- Atlantic salmon steaks on kipfler potatoes & chervil & caper cream
- Classic beef tenderloin medallions with onion jam , game chips & béarnaise
- Sea perch in saffron & tomato concasse on spinach & pine nut risotto
- Chicken breast tenderloins in Moroccan spice with spiced chick peas, scented yoghurt & preserved lemon
- Baby lamb rumps in olive oil, lemon & rosemary with pot roasted onions & port wine jus
- Cajun Crisp Chicken Breast on Refried Beans, Chilli Salsa & Lemon /Lime Glaze

Side Platters & Accompaniments

- Oven Roasted Baby jacket potatoes with rosemary, Lemon Zest & olive oil
- Steamed asian greens with oyster sauce & ginger
- Savoury cous – cous with mint, pistachio & currants
- Roasted Japanese pumpkin & date salad
- Spring roasted vegetable bake
- Slow cooked onion, sage & roast tomato tart
- Our gourmet Greek salad
- Porcini mushroom risotto
- Garden salad of radicchio, baby spinach & endive
- German fried potatoes
- Steamed green vegetables in herb butter
- Trio of mushrooms in garlic butter
- Rocket, Pear & Parmesan Salad
- Cauliflower au gratin
- Broccoli & broad bean pollonnaise



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