



2009 / 2010

Plattered Style Main Courses

From \$ 59.50 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 . Italian Wood oven bread , dukkah & Adelaide Hills olive oil is served to your tables at sit down. Please note ** Wait & Drinks Staff extra to above. Kitchen Staff inclusive of Menu price.

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 pollonaise.



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