

Buffet Selection



As at 21 May 2026. Menus subject to change.

\$73.00 + GST per person

Minimum Numbers:

This package is designed for a minimum of 30 guests.

What's Included:

Basket of Artisan Breads, Butter

Choose: 3 Mains, 2 Hot Sides, 2 Salads, 1 Dessert

*note additional charge applies if fish or salmon is chosen

(v) Vegetarian | (nf) Nut Free | (nga) No Gluten Added | (df) Dairy Free | (h) Halal | (vg) Vegan

Buffet Signature - Bread

- Basket of Artisan Breads, Butter (v)

Buffet mains

- Pepper crusted sirloin (MR), chimichurri, beef jus (nf | nga)
- Oregano & lemon roasted chicken (df | h | nf | nga)
- Porchetta, apple jus (nf)
- Honey & maple mustard glazed ham, condiments (df | nf)
- Slow roasted lamb shoulder, rosemary, confit garlic (df | nf)
- Meat lasagne, bolognese, herbs, mozzarella & parmesan cheese (nf)
- Beef cheek bourguignon (df | nf | nga)
- Salmon, lemon caper butter (df | nf) - \$8.00
- Battered fish, lemon horopito mayo (df | nga) - \$4.00
- Kale, chilli, goat cheese, gnocchi finished with mint and lemon (v)
- Paneer saagwala with jasmine rice (df | nga | vg)
- Vegetarian lasagne, seasonal vegetables, rich tomato basil sauce and creamy béchamel, topped with melted cheese (v)
- Creamy pasta & seasonal vegetable bake (v)

Buffet sides

- Maple & rosemary roasted seasonal vegetables (df | nf | nga | vg)
- Potato gratin in a rich creamy sauce (nf)
- Steamed coconut rice (df | nf | nga | vg)
- Roast potatoes, garlic, onion & thyme (df | nf | nga | vg)
- Roasted corn on the cob, chipotle butter, soft herbs, spring onion (nf | nga | v)
- Maple roasted carrots & parsnips (df | nf | nga | vg)
- Steamed seasonal greens, lemon & thyme dressing (df | nf | nga | vg)

Buffet salads

- House Caesar salad— lettuce, bacon, egg, parmesan, anchovy dressing & croutons (nf)
- Penne pasta salad — roasted pumpkin, pesto, toasted pumpkin seeds & vegan mayo dressing (nf | vg)

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- Potato salad — red onion, dill, sundried tomato, olives, feta, red wine vinaigrette (nf | v | nga)
- Green — green oak, celery, apple, avocado, radish, goddess dressing (nf | vg | nga)
- Farro — broccoli, pesto & feta salad (nf | v)
- Bean — green bean salad with goat cheese, almonds & honey mustard dressing (nga)

Plated- Dessert

- Classic lemon tart, citrus curd, whipped mascarpone (nf)
- Strawberry sorbet, seasonal fruits, mint syrup (vg | df | nga)
- Dark chocolate mousse, seasonal berries, cocoa crumble (nga)
- Burnt Basque cheesecake, roasted rhubarb, vanilla crème fraîche (v)