



## Buffet menu

### Mains—Hot

Moroccan lamb tajine (gf)

Vegetable chermoula tajine (v) (gf)

Italian sausage ragu (gf)

Seafood, chicken and chorizo paella (gf)

Vegetable paella with broad beans, artichokes and olives (v) (gf)

Coq au vin with caramelized mushrooms (gf)

Adana kebabs with sumac yoghurt dressing (gf)

Fragrant lamb meatballs in a saffron-almond sauce (gf)

Duck tajine with green olives (gf)

Slow-cooked duck with fruit and star anise (gf)

Baked salmon with basil and roasted capsicum coulis (gf)

Beef Wellingtons with beurre blanc

Iranian vegetable stew with dried lime (v) (gf)

Beef cheeks in Pedro Ximinez sauce

## Mains—Room temperature

Thai beef salad with roasted peanuts (optional) (gf)

Chicken larb with roasted rice (gf)

Mediterranean roasted vegetables with pimenton and feta (v) (gf)

Sri Lankan aubergine pahi (dry curry) (v) (gf)

Caramelised fennel with walnuts and goats' curd (v) (gf)

Black pepper tofu in a soy glaze (v) (gf)

Gadogado vegetable salad with satay sauce (v) (gf)

**\$12.00 per item per person; \$18.50 for two items per person; \$25 for three items per person**

## Salads & sides

Modern Waldorf salad

Jeweled green salad with citrus, beetroot and pomegranate

Feta, baby beetroot and rocket salad

Sweet winter slaw

Pear, rocket and parmesan salad

Gratin dauphinoise (v) (gf)

Scented pilaf with barberries and pistachios (v) (gf)

**\$6 per item per person**

## Sweets (\$12 per item per person)

Chocolate roulade with raspberries (gf)

Chocolate hazelnut cake with ganache and cream

Citrus tart with passionfruit sauce and raspberry coulis

Orange almond cake with labne (gf)

Pavlova roulade with seasonal berries (g)