



Buffet Lunch & Dinner

2018

Our menus have be specifically designed to be balanced meals while giving you as much freedom of choice as possible.

We use fresh, local and seasonal produce where possible and most dishes are made in house by our team of dedicated chefs.

To try to cater for as many of our guest's requirements as possible we have included a large number of gluten free, dairy free, vegetarian and vegan dishes.

We aim to give you the ability to offer any delegates with dietary requirements as much selection as possible.

These options are indicated by the following icons next to the food items



Gluten free



Dairy free



Vegetarian



Vegan



Contains nuts

Buffet Lunch & Dinner Selections

LUNCH PRICING

includes rustic rolls

Chef's Selection \$29 pp

one main, one vegetarian, one side,
two salads, one sweet item

Your Choice \$32.50 pp

one main, one vegetarian, one side,
two salads, one sweet item

Mojo coffee

& selection of teas \$4.50 pp

DINNER PRICING

includes rustic rolls

\$55 pp

Three mains, one vegetarian,
one side, three salads,
two sweet items

\$67.50 pp

Three mains, one vegetarian,
one side, three salads,
three sweet item

Mojo coffee

& selection of teas \$4.50 pp

MAINS

Thai fish curry, lemon grass, ginger, lime  

Chicken Tikka Masala, coconut, chilli, coriander  

Chinese BBQ chicken, chilli plum dressing, orange, mint  

Grilled beef sausages, crispy onion rings, pepper jus 

Beer braised beef, tomato, mushroom, rosemary, garlic  

Moroccan lamb tagine, apricots, prunes, lemon 

Seared Lamb cutlets, roasted garlic, mint jus  

Lamb Rogan Josh, tomato, garlic, ginger coriander  

VEGETARIAN

Chickpea cauliflower curry, spinach coconut, chilli  

Pumpkin feta pine nut lasagne, pomodoro sauce, mozzarella, basil

Chilli spiced mexican beans, sweet corn, herbed sour cream 

Fried gnocchi, spinach, sundried tomato, shaved parmesan,
truffle scented olive oil

Spiced potato pea curry, cumin yoghurt, coriander  

White bean cassoulet, tomato, mushroom, spinach, parmesan crust 

SIDES

Caramelised root vegetables, thyme, garlic, olive oil 🚫🚫🌿

Potato onion gratin, shaved parmesan, thyme 🚫🚫🌿

Oven roasted potatoes, garlic, smoked paprika oil 🚫🚫🌿

Fragrant rice, crispy shallots 🚫🚫🌿

Steamed almond, cous cous, mint 🚫🌿🌿

Seasonal vegetables, sesame oil, sprouts, soy glazed seeds 🚫🚫🌿🌿

SALADS

Californian coleslaw poppy seed dressing 🚫🚫🌿🌿

Iceberg, smoked chicken garlic croutons, shaved parmesan, Caesar dressing

Market salad tomato, cucumber, sprouts, capsicum, red onion, house dressing 🚫🚫🌿🌿

Indian spiced cauliflower salad red onion, sweet chilli, sliced almonds, mint 🚫🌿🌿🌿

Harbourside Greek salad tomato, cucumber, red onion, pitted olives, persian feta, thyme, olive oil 🚫🌿

Panzanella croutons, tomato, cucumber, red onion, sherry vinegar, olive oil, basil 🌿

SWEET

Mini pavlova, white chocolate, maraschino cherry 🚫

Double chocolate brownie, nutella cream 🚫

Carrot cake, cream cheese icing

Mini berry meringue tartlets

Baked citrus cheesecake, lemon curd

Spiced apple and raisin strudel, whipped cream

Maple walnut tartlets

Chef's selection of assorted sweet slices 🚫

Diced tropical fruit cocktail, passion fruit syrup 🚫🚫🌿🌿

BUFFET ADDITIONS

CARVERY SELECTIONS / \$7.50 per person

Garlic rosemary studded lamb leg, mint jelly, rosemary jus 🍷🍷

Char sui marinated pork loin, ginger pear puree, 5 spice jus 🍷🍷

Chimichurri beef sirloin, horseradish cream, smoked paprika jus 🍷

Manuka honey glazed smoked champagne ham, peach & apricot relish,
pan gravy 🍷🍷

BUFFET ACCOMPANIMENTS

Served to the buffet or table

House made dips, toasted rustic breads / **\$5.50pp**

NZ Antipasto platter / **\$12.50pp**

NZ Cheese selection / **\$15.50pp**

Diced tropical fruit selection / **\$7pp**

Whole orchard fruit selection / **\$5.50pp**
