



Buffet Menu



BUFFET PACKAGE

\$84.50 PER PERSON (MINIMUM OF 100 GUESTS)

SELECT 2 MAIN DISHES AND 2 SALADS FROM OUR CLASSIC RANGE.

BREAD ROLLS, BUTTER AND PETIT FOURS ARE INCLUDED

PETIT FOURS

(GF, All Contain Nuts)

BROWNIES
FLORENTINES
ROYALE NOUGAT

MAINS

CRISPY SKIN CHICKEN SUPREME WITH EGGPLANT & SAUTÉED RED CABBAGE, NORI BROWN RICE & TURMERIC SAUCE (GF)

BRAISED LAMB SHOULDER WITH PEARL ONIONS, BABY CARROTS, ROSEMARY & SWEET POTATO WITH WARM SPICED SUMAC & CUMIN RED RICE (GF)

GRILLED BEEF FLANK IN HARISSA MARINADE WITH SAUCE ROMESCO & CAULIFLOWER, TURMERIC FRIED RICE (GF)(N)

CHICKEN & CASHEW NUT CURRY WITH SWEET POTATO, JEWELLED COUS COUS & LEMON YOGHURT SAUCE (N)

HOME STYLE WAGYU BEEF MEATBALLS WITH OLIVES, PINE NUTS, RISONI PASTA & ROAST TOMATO SAUCE
MISO ROASTED EGGPLANT WITH PICKLED SPICY CUCUMBERS, STEAMED BROCCOLI & NORI BROWN RICE (VEGAN)(GF)

SPINACH & AMP; RICOTTA GNOCCHI WITH ROASTED PEPPERS, BRUSSEL SPROUTS, LEMON, ALMONDS & SALSA VERDE (V)(N)

ROASTED ZUCCHINI STEAKS IN SAUCE ROMESCO WITH LEEKS & AMP; CAULIFLOWER, TURMERIC FRIED RICE (VEGAN)(GF)(N)

ROASTED KENT PUMPKIN WITH CARDAMOM & NIGELLA SEEDS WITH SPICED RED PEPPER SAUCE, SAUTÉED SPINACH & CHERMOULA BROWN RICE (VEGAN)(GF)

ROAST SEASONAL VEGETABLES, GREMOLATA & BASIL WITH RISONI PASTA & ROAST TOMATO SAUCE (V)

SALAD

GREEN BEANS, SUGAR SNAPS, SOY BEANS, ASPARAGUS, LEEK, MINT, BASIL, PINE NUTS, GOATS CHEESE & OLIVE CRUMB (GF, V)

HERB ROASTED SEASONAL VEGETABLES WITH BABY LEAF SPINACH, SOY ROASTED PUMPKIN SEEDS & A LEMON SOY DRESSING (GF, VEGAN)

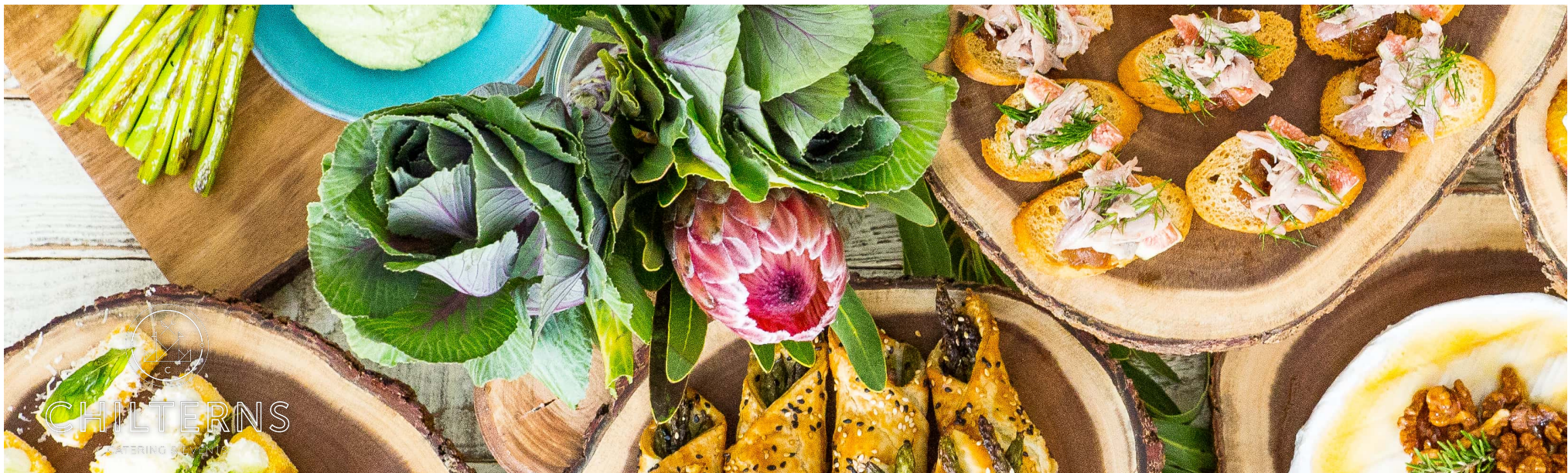
SHREDDED SUPER SLAW WITH HERBS, TOASTED SESAME SEEDS & TAHINI DRESSING – NO MAYO (VEGAN, GF)

POTATO SALAD WITH CAULIFLOWER, HEIRLOOM RADISH, SOUR CREAM, DILL & CHIVES (V)

GREEK SALAD WITH CUCUMBER, KALAMATA OLIVES, MARINATED FETA, CHERRY TOMATOES, FRESH PARSLEY & A BALSAMIC DRESSING (GF, V)

QUINOA SALAD WITH CAULIFLOWER, SLOW ROAST CHERRY TOMATO, SPICED CHICKPEAS, GREEN BEANS, HARISSA & ROMESCO SAUCE (GF, DF, VEGAN, N)

SWEET POTATO SALAD WITH CHARRED CORN, BABY TASTSOI & A SPICED YOGHURT DRESSING (V, GF)



Grazing Menus

A GOOD GRAZE

\$80.50 PER PERSON (MINIMUM OF 100 GUESTS)

FROM THE FARM

CHILTERN'S TART WITH BEETROOT, CARAMELISED ONION,
FETA & CANDIED WALNUTS
CROSTINI WITH DUCK RILLETTE & OUR HOUSE MADE CHUTNEY
BABY CARROT, ASPARAGUS & CUCUMBER CRUDITÉ WITH
OUR SPINACH DIP AND HUMMUS
FRESH STRAWBERRIES & GRAPES

FROM THE SEA

OUR CURED SALMON WITH DILL CRÈME FRAICHE ON POTATO
ROSTI
CRAB BRIOCHE CLUB ROLLS

FROM THE DAIRY

FRIED POLENTA WITH WHIPPED BLUE CHEESE,
TRUFFLED PECORINO & BASIL
WHEEL OF BRIE TOPPED WITH ROASTED WALNUTS,
FRESH ROSEMARY & HONEY

FROM THE BAKER

ARTESIAN SOURDOUGH, GRISSINI, CRISP BREAD, RICE CRACKERS
& LAVOSH

THE SYDNEY GRAZING TABLE

\$88.00 PER PERSON (MINIMUM OF 100 GUESTS)

FROM THE GARDEN

BROADBEAN SALSA, CHERRY TOMATO & BASIL SALSA & WHIPPED
GOATS CHEESE WITH OUR HERBED CROSTINI & SPICED TORTILLA
CRISPS
BABY GEM LEAVES WITH SOFT BOILED EGGS, BABY CAPERS,
PICKLED DILL CUCUMBERS & HEIRLOOM RADISH (GF) (V)

FROM THE SEA

KAFFIR LIME & LEMONGRASS POACHED KING PRAWNS WITH
SAFFRON AIOLI (GF)
CHERMOULA KINGFISH WITH RED RICE, GRAPES, SHAVED BRUSSEL
SPROUTS, CONFIT CHERRY TOMATOES, CORIANDER, MINT AND
LIME ZEST IN A PASSIONFRUIT, AGAVE & SHERRY VINEGAR
DRESSING (GF) (DF)

FROM THE PADDOCK

STICKY CHICKEN DRUMSTICKS WITH KOREAN RED BEAN PASTE,
HONEY & SESAME (GF) (DF)

FROM THE BAKER

CHOCOLATE MOUSSE WITH NOUGAT & BLACK SESAME PRALINE
(GF) (N)
ROSEMARY & OLIVE LOAF (V)



SEADECK



Grazing Menus



FORAGE & GRAZE

\$94.00 PER PERSON (MINIMUM OF 100 GUESTS)

FROM THE GARDEN

PICKLED NAVET

ROASTED ASPARAGUS, TARGET, YELLOW & EGYPTIAN BEETROOT,
PENCIL LEEKS, HEIRLOOM YELLOW & PURPLE DUTCH CARROTS

FROM THE FARM

18 MONTH CURED BANGALO PARMA HAM
DRY AGED WAGU BRESAOLA, AUSTRALIA
BEETROOT CURED SALMON GRAVLAX, AUSTRALIA

FROM THE DAIRY

FROMAGER D’AFFINOIS, FRANCE
HOLY GOAT, VICTORIA, AUSTRALIA

FROM THE BAKER

ARTISIAN SOURDOUGH, GRISSINI, CRISP BREAD & LAVOSHA

GRAZE & DINE

\$83.50 PER PERSON (MINIMUM OF 100 GUESTS)

FROM THE GARDEN

ROAST BEETROOT, CARROT & ORANGE SALAD WITH MARINATED
FETA, SPICED PEPITAS & TAMARI DRESSING (GF)(V)
HEIRLOOM TOMATO, RADISH & WATERMELON SALAD WITH DRIED
OLIVE & PALM SUGAR VINAIGRETTE (GF)(V)

FROM THE SEA

BEETROOT CURED SALMON GRAVALAX WITH BLINIS, LEMON
CRÈME FRAICHE & CAVIAR

FROM THE PADDOCK

SLOW ROAST WAGYU BEEF, SUMMER BEANS & SAUCE VIERGE
(GF)(DF)
CAJUN ROAST CHICKEN ON COUSCOUS WITH HARISSA, CHARRED
LEMON (GF)(DF)(N)

FROM THE BAKER

PECORINO, BASIL & MAYONNAISE MUFFINS WITH BBQ CORN &
CHICKPEA HOMMUS (V)
LEMON & PISTACHIO CANNOLI (N)(V)
ROSEMARY & OLIVE LOAF



Distinct Cocktail



CANAPÉS PACKAGES

\$80.00 PER PERSON

6 PIECES PER PERSON

\$89.00 PER PERSON

8 PIECES PER PERSON

\$101.00 PER PERSON

10 PIECES PER PERSON

\$126.00 PER PERSON

9 CANAPÉS, 2 SUBSTANTIALS & 2 DESSERTS PER PERSON

\$147.00 PER PERSON

5 HOUR COCKTAIL 11 CANAPÉS, 2 SUBSTANTIALS & 2 DESSERTS PER PERSON

POULTRY

COLD

CRISP QUAIL MIANG, ROASTED CHILLI, KAFFIR LIME, HERBS, FRIED SHALLOTS

PEKING DUCK JICAMA RAVIOLI, AVOCADO, SPRING ONION JAM, ORANGE PEARLS (LG)

DUCK PARFAIT, GINGERBREAD, HAZELNUT, GRAPE GEL

HOT

HOUSE MADE CHICKEN, MUSHROOM & ARTICHOKE PIE, CRANBERRY RELISH

KOREAN FRIED CHICKEN, TOASTED BUN, CUCUMBER KIMCHI, KEWPIE MAYONNAISE

SMOKED DUCK, SESAME TOASTED PUMPKIN, TRUFFLED TALEGGIO WHITE BEAN PURÉE, RHUBARB, WILD ROCKET

MEAT

COLD

SAKE CURED BEEF, WASABI CREAM, HERB SALAD, RICE PILLOW (LG) (DF)

BEEF TARTARE, CAPER BISCOTTI, EGG YOLK JAM (DF)

IBERICO HAM, SPANISH DOUGHNUT, ROCKMELON JAM, CANDIED OLIVE

HOT

BEEF BRIK PASTRY CIGAR, CELERIAC REMOULADE, PARSLEY PURÉE (DF)

SLOW COOKED LAMB SHOULDER & FETA SAUSAGE ROLL, BLACK OLIVE MARMALADE

CHINESE BBQ STEAMED PORK BUN, PONZU GEL, CUCUMBER PICKLE, SPRING ONION SALAD



SEADECK

SUBSTANTIAL

- (additional \$12.50 per item)
- SOY & ORANGE CURED KINGFISH, CUCUMBER, GREEN ONION, TAPIOCA, WASABI MAYONNAISE, NORI POWDER (LG)

BUTTER POACHED PRAWN, CHIVE OMELETTE, BABY CORN, PETITE HERB, BISQUE (LG)

SLOW COOKED SALMON, GRILLED ZUCCHINI, PEA, SALTED SMOKED RICOTTA, LEMON GEL (LG)

CHICKEN CEASAR SALAD CROQUETTES, BABY COS, QUAIL EGG, CRISPY KAISERFLEISCH BACON JAM, WHITE ANCHOVY DRESSING, PARMESAN CHEESE (LG)

VANILLA SALT DUCK BREAST, CHARRED CORN, PINE NUTS, ORANGE (LG)

BEEF RENDANG, JASMIN RICE, SMASHED CUCUMBER, COCONUT, KAFFIR LIME (LG)

PEPPER RUBBED BEEF, COMPRESSED SHIITAKE, FIG PURÉE, WATERCRESS, FRIED PUMPKIN SEEDS, FENNEL SLAW (LG)

PASTRAMI LAMB, PUMPKIN HUMMUS, MACADAMIA, PARMESAN CRUMB, PICKLED FENNEL, SORREL (LG)

PUMPKIN & SAGE TORTELLINI, WHIPPED FETA, BROWN BUTTER LEEK, FRIED WALNUTS (V)

SEAFOOD

- COLD

SALMON KIBBEH NAYEH, POMEGRANATE, RADISH, CUCUMBER (LG)

DUKKAH RUBBED TUNA, YUZU MAYONNAISE, RADISH, DILL SABLÉ

TOASTED CORN TOSTADA, SNAPPER, LIME, CORIANDER, AVOCADO
- HOT

PANCETTA WRAPPED MISO GLAZED SCALLOP, NASHI PEAR PURÉE, FRIED THAI BASIL (LG) (DF)

PRAWN HOT DOG, WASABI TOMATO MAYONNAISE, EGG YOLK MUSTARD, PICKLED CUCUMBER

STEAMED CRAB DIM SUM, WHITE MUSHROOM & SEAWEED POWDER, BLACK VINEGAR, CHILLI OIL

VEGETARIAN

- COLD

BLUE CHEESE ROLLED GREEN GRAPE, MASCARPONE, PISTACHIO V (LG)

APPLE JELLY, BEETROOT RELISH, GOAT’S CHEESE, CARAWAY TUILE (V)

CEREAL TUILE, SHADOWS OF BLUE, PISTACHIO CRUMB, GRAPE FLUID GEL (V)
- HOT

CAULIFLOWER GRUYÈRE & OLIVE CROQUETTE, GREMOLATA MAYONNAISE (V)

LEEK & MASCARPONE GALETTE, DRIED TOMATO, CHERVIL, PURPLE BASIL (V)

FRIED MOZZARELLA, PEA PESTO, GRILLED ZUCCHINI, SWEET ONION PICKLE (V)
- SWEET

ORANGE CURD TART, HAZELNUT SALTED CARAMEL, SMOKED ITALIAN MERINGUE

YUZU CURD, GINGER OAT CRUMBLE, MATCHA SPONGE, WHITE CHOCOLATE, MANGO PEARLS

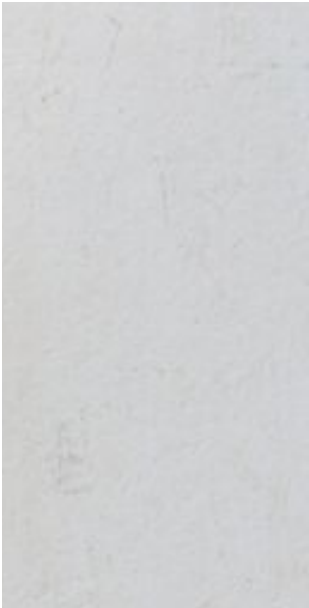
PINK PEPPERCORN PAVLOVA, LIME ZEST MASCARPONE, GRILLED PINEAPPLE (LG)

DARK CHOCOLATE MOUSSE, KIRSCH JELLY, CHERRY SPHERE, SHAVED CHOCOLATE, SHAVED SPONGE FINGER, BABY MINT

TOASTED BANANA BREAD, CONDENSED MILK CARAMEL, BRÛLÉED BANANA, VANILLA FAIRY FLOSS



Premium Cocktail



MEAT	POULTRY	CANAPÉS PACKAGE
COLD SAKE CURED BEEF, WASABI CREAM, HERB SALAD, RICE PILLOW (LG) BEEF TARTARE CAPER BISCOTTI, EGG YOLK JAM (DF) IBERICO HAM, SPANISH DOUGHNUT, ROCKMELON JAM, CANDIED OLIVE PORK FLOSS, CHILLI INFUSED SALSIFY (LG) GRILLED ANGUS BEEF, ENGLISH MUSTARD SCONE, CAULIFLOWER CREAM, WATERCRESS FRIED TENDON PUFFS, CARROT HUMMUS, AIR DRIED BEEF, HAZELNUTS (DF)	COLD PETER ROWLAND’S CHICKEN SANDWICH CRISP QUAIL MIANG, ROASTED CHILLI, KAFFIR LIME, HERBS, FRIED SHALLOTS (LG) (DF) PEKING DUCK JICAMA RAVIOLI, AVOCADO, SPRING ONION JAM, ORANGE PEARLS DUCK PARFAIT, GINGERBREAD, HAZELNUT, GRAPE GEL TEA SMOKED CHICKEN, PISTACHIO SABLÉ, FETA CUSTARD, CHERRY GEL, BASIL CORN TUILE, AVOCADO MOUSSE, CHIPOTLE CHICKEN, GRILLED PINEAPPLE & GREEN TOMATO SALSA, CORIANDER (LG) (DF) SMOKED DUCK, SESAME TOASTED PUMPKIN, TRUFFLED TALEGGIO WHITE BEAN PURÉE, RHUBARB, WILD ROCKET	\$82.50 PER PERSON 6 PIECES PER PERSON \$93.50 PER PERSON 8 PIECES PER PERSON \$107.00 PER PERSON 10 PIECES PER PERSON \$147.00 PER PERSON 9 CANAPÉS, 2 SUBSTANTIALS & 2 DESSERTS PER PERSON \$158.00 PER PERSON 11 CANAPÉS, 2 SUBSTANTIALS & 2 DESSERTS PER PERSON
HOT BEEF BRIK PASTRY CIGAR, CELERIAC REMOULADE, PARSLEY PURÉE (DF) SLOW COOKED LAMB SHOULDER & FETA SAUSAGE ROLL, BLACK OLIVE MARMALADE CHINESE STEAMED BBQ PORK BUN, PONZU GEL, CUCUMBER PICKLE, SPRING ONION SALAD PARMESAN CRUSTED VEAL SCHNITZEL ROLL, LEMON & FENNEL SLAW, PROSCIUTTO MAYONNAISE CHORIZO & POTATO CROQUETTE, SPICED TOMATO GEL, SAFFRON MAYONNAISE STICKY CARDAMOM BRAISED BEEF CHEEK, PRESERVED LEMON, HORSERADISH & CELERIAC PURÉE, TAPIOCA CRACKER (LG)	HOT HOUSE MADE CHICKEN, MUSHROOM & ARTICHOKE PIE, CRANBERRY RELISH KOREAN FRIED CHICKEN, TOASTED BUN, CUCUMBER KIMCHI, KEWPIE MAYONNAISE DUCK & CHERRY RAVIOLI, CONFIT SWEET POTATO, PEAR JUS PURÉE STAR ANISE CONFIT DUCK STEAMED BUN, RAW GREENS, STICKY ORANGE GLAZE PEPPERED DUCK MIGNON SKEWER, ORANGE MUSTARD FRUIT, MIZUNA (LG) (DF) QUAIL SCOTCH EGG, QUAIL MINCE, ONION, HERB CRUMB, QUINCE AÏOLI	

SUBSTANTIAL
(additional \$12.50 per item)
SOY & ORANGE CURED KINGFISH, CUCUMBER, GREEN ONION, WASABI MAYONNAISE, NORI POWDER, TAPIOCA (LG)
BUTTER POACHED PRAWN, CHIVE OMELETTE, BABY CORN, PETITE HERB, BISQUE (LG)
SLOW COOKED SALMON, GRILLED ZUCCHINI, PEA, SALTED SMOKED RICOTTA, LEMON GEL (LG)
CHICKEN CAESAR SALAD CROQUETTES, BABY COS, QUAIL EGG, CRISPY KAISERFLEISCH, BACON JAM, WHITE ANCHOVY DRESSING, PARMESAN CHEESE
CORN FEED CHICKEN, CHIMICHURRI CORN SALAD, SMOKED ALMONDS, AVOCADO, TABASCO GEL (LG)
VANILLA SALTED DUCK BREAST, CHARRED CORN, PINE NUTS, ORANGE (LG)
BEEF RENDANG, JASMINE RICE, SMASHED CUCUMBER, COCONUT, KAFFIR LIME (LG)
PEPPER RUBBED BEEF, COMPRESSED SHIITAKE, FIG PURÉE, WATERCRESS, FRIED PUMPKIN SEEDS, FENNEL SLAW (LG)
PASTRAMI LAMB, PUMPKIN HUMMUS, MACADAMIA, PARMESAN CRUMB, PICKLED FENNEL, SORREL (LG)
CRISP LAMB BELLY, CASHEW BUTTER, BABY ONIONS, BRINE FRIED EGGPLANT
CHARRED BROCCOLINI, FETA, CHILLI, LEMON, PARSLEY, SOURDOUGH, POMEGRANATE
PUMPKIN & SAGE TORTELLINI, WHIPPED FETA, BROWN BUTTER LEEK, FRIED WALNUTS (V)

SEAFOOD
COLD
SALMON KIBBEH NAYEH, POMEGRANATE, RADISH, CUCUMBER (LG)
DUKKAH RUBBED TUNA, YUZU MAYONNAISE, RADISH, DILL SABLE
SNAPPER TOASTED CORN TOSTADA, LIME, CORIANDER, AVOCADO
SQUID INK CROISSANT, CRÈME FRAÎCHE, SMOKED OCEAN TROUT, ROE, PICKLED CUCUMBER
COMPRESSED WATERMELON, CRAB, HOT MINT SALAD (LG) (DF)
KINGFISH, ROMESCO, PICKLED SHALLOT, SEAWEED CRACKER (LG)
HOT
PANCETTA WRAPPED MISO GLAZED SCALLOP, NASHI PEAR PURÉE, FRIED THAI BASIL (LG) (DF)
PRAWN HOT DOG, WASABI TOMATO MAYONNAISE, EGG YOLK MUSTARD, PICKLED CUCUMBER
STEAMED CRAB DIM SUM, WHITE MUSHROOM & SEAWEED POWDER, BLACK VINEGAR, CHILLI OIL
CRUMBED LOBSTER BRIOCHE ROLL, TRUFFLED MAYONNAISE, CHERVIL
PRAWN SPRING ROLL, SWEET & SOUR SAUCE
LOBSTER BISQUE, POACHED LOBSTER, SAFFRON CRÈME FRAÎCHE, CHIVES (LG)

VEGETARIAN
COLD
BLUE CHEESE ROLLED GREEN GRAPE, MASCARPONE AND PISTACHIO (LG)
APPLE JELLY, BEETROOT RELISH, GOAT’S CHEESE, CARAWAY TUILE
CEREAL TUILE, SHADOWS OF BLUE, PISTACHIO CRUMB, GRAPE GEL
GOAT’S CURD & BEETROOT RAVIOLI, BLACK OLIVE SALT
GOAT’S CHEESECAKE, FIG & GRAPE RELISH
RED PEPPER TUILES, OLIVE FOAM
HOT
CAULIFLOWER GRUYÈRE & OLIVE CROQUETTE, GREMOLATA MAYONNAISE
LEEK & MASCARPONE GALETTE, DRIED TOMATO, CHERVIL, PURPLE BASIL
FRIED MOZZARELLA, PEA PESTO, GRILLED ZUCCHINI, SWEET ONION PICKLE
POTATO & PARMESAN VELOUTÉ, SHAVED TRUFFLE (LG)
MUSHROOM & PINE NUT SAN CHOY BOW, SHIITAKE SOY PURÉE (LG) (DF)
CRUMBED SMOKED MOZZARELLA, MILK BUN, CORIANDER,
SWEET
ORANGE CURD TART, HAZELNUT SALTED CARAMEL, SMOKED ITALIAN MERINGUE
YUZU CURD, GINGER OAT CRUMBLE, MATCHA SPONGE, WHITE CHOCOLATE MANGO PEARLS
PINK PEPPERCORN PAVLOVA, LIME ZEST MASCARPONE, GRILLED PINEAPPLE (LG)
DARK CHOCOLATE MOUSSE, KIRSCH JELLY, CHERRY SPHERE, SHAVED CHOCOLATE, SHAVED SPONGE FINGER, BABY MINT
TOASTED BANANA BREAD, CONDENSED MILK CARAMEL, BRÛLÉED BANANA, VANILLA FAIRY FLOSS