

BUFFET



CUISINE ON CUE

• EVENT CATERING •

BUFFET

Minimum 20 guests. Served with freshly baked bread rolls and butter.

MAIN (SELECT 2)

Red wine braised beef, bacon, button mushrooms (gf df)
Slow cooked spiced chicken, chickpeas, mint, harissa (gf df)
Lamb Shepherd's pie, rosemary gravy, buttery mash potato
Chicken penang, choy sum, baby corn (gf df)
Slow cooked lamb shoulder mac & cheese, rosemary parmesan crust
Spinach ricotta cannelloni, rich tomato Napoli, mozzarella (v)
Chicken thigh, pesto, bacon, white wine cream (gf)
Bacon mushroom carbonara, penne, shredded cheese
Crumbed white fish, mushy pea, pea tendrils, lemon
Slow cooked sweet potato, butternut squash chilli (gf vg)
Smoked eggplant, white bean, roast tomato salsa, herb dressing (gf vg)
12 hour Stockyard bolar blade, smoked tomato, Italian parsley (gf df)

SIDES (SELECT 1)

Steamed Jasmine rice (gf df vg)
Garden harvest greens, sherry vinegar (gf vg)
Country roast vegetables, rosemary oil (gf df vg)
Crushed potato, rosemary salt (gf df vg)
Citrus cous cous, sundried tomato, fresh herbs (df vg)

SALADS (SELECT 1)

Quinoa, tomato, parsley salsa, red wine vinegar onion pickle (gf df vg)
Potato, celery, toasted mustard seed mayonnaise (gf df)
Roasted beets, pepitas, coconut yoghurt (gf df vg)
Mixed leaf, cucumber, cherry tomatoes, olives, feta, balsamic (gf v)
Pearl cous cous, pumpkin, roast capsicum, herb vinaigrette (df vg)
Fresh garden greens, verjuice dressing (gf df vg)

V vegetarian | VG vegan | GF gluten free | DF dairy free

All prices are inclusive of GST. Sunday events will incur a 10% surcharge. Public Holiday events will incur a 15% surcharge. Prices are for food only. This menu requires the minimum guests and selections as listed. Staffing and equipment charges are in addition to the prices listed. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

PREMIUM BUFFET

Minimum 20 guests. Served with freshly baked bread rolls and butter.

MAIN (SELECT 2)

Roasted Barramundi, almond basil sauce, lime avocado oil (gf df)
Preserved lemon, oregano rubbed lamb shoulder, rosemary jus (gf df)
Wilson's porchetta, apricots, sage, leatherwood honey glaze (gf df)
Stockyard bourguignon, grilled green onion, gremolata (gf df)
Roasted chicken, truffle butter, crispy kale (gf)
Sous vide rump cap, smoked eggplant, cognac jus (gf df)
Grilled salmon fillet, spiced orange miso (gf df)
Cauliflower steak, cauliflower velouté, pistachio crumble (gf df vg)

SIDES (SELECT 1)

Garden harvest greens, broccolini, beans, sherry vinegar shallot dressing (gf vg)
Gai lan, candied garlic, sesame crunch, soy dressing (gf df vg)
Roast pumpkin, barley, soft fetta, herbs, lemon honey (gf v)
Crushed potato, rosemary salt, mountain pepper oil (gf df vg)
Casarecce pasta, bacon, green pea, oregano butter
Balsamic roast carrot, cumin coconut yoghurt, sunflower seeds (gf df vg)

SALADS (SELECT 1)

Cypriot grains, molasses pumpkin, pomegranate, smoked almonds, sherry onion pickle (gf df vg)
Desiree potato, basil chimi churri, roasted broccoli, golden pinenut (gf vg df)
Southern spiced roast sweet potato, charred corn, dried tomato, coriander, buttermilk dressing (gf v)
Romaine leaf, truffle pecorino, Kalbar speck, black garlic mayonnaise (gf)
Cucumber, cherry tomatoes, olives, fetta, mint leaves, tomato emulsion (gf v)
Piccolo salad, crunchy legumes, fresh avocado, green goddess vinaigrette (gf df vg)
Shaved pointed cabbage, kale, asparagus, green bean, radish, herb Dijon mayonnaise (gf v df)

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ADDITIONAL

CANAPES

Chef's selection of three canapes

CHEESE PLATTER

Serves approximately 10

Selection of Australian cheeses, fruit paste, grapes, dried fruits, walnuts, lavosh, grissini (v)

GRAZE IN THYME STATION

Minimum 30 guests

Selection of Australian cheeses, prosciutto, pastrami, salami, marinated artichokes, semi dried tomato, grilled red peppers, feta, olives, gourmet dips, fruit paste, grapes, dried fruit & walnuts, crackers, lavosh, lightly toasted flatbread.

SWEET CANAPES

Minimum 20 per selection

Cinnamon sable, yoghurt pannacotta, spiced date (v)

Raspberry coconut mousse, dark chocolate shell, raspberry crispy (gf df vg)

Soft caramel, banana, vanilla whip, short crust (gf v)

Honey sponge, lemon curd, torched meringue (gf)

Meringue nest, cherry gel, Chantilly, pistachio crumb (gf)

Coffee, couverture layered opera, toasted hazelnut

Warm donut holes, cardamon sugar, saffron custard

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READY TO IMPRESS YOUR GUESTS?

Contact us for a quote today

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