

# Banquet & Buffet Menu



## Main Dishes

Garlic studded lamb leg, espresso mustard, cabernet jus  
Szechuan beef, tomato and olive jus  
Coq au vin, free range chicken, button mushrooms, smoked tomato  
Roasted Barramundi, fennel remoulade, citrus soy  
Roulade of truffled chicken, parmesan, grain mustard, sour cream  
Baked reef fish, lemon, chilli, roma tomato, dill  
Black angus beef, forest mushrooms, wasabi jus  
Shellfish bouillabaisse, mussels, cockles, reef fish, squid, black bean, tomato, lotus root, chilli  
Red miso pork belly, pickled wombok, apple marmalade

## Salads and Vegetables

Cucumber yellow curry, coconut, water melon, coriander  
Coleslaw- wombok, carrot, shallots, caper, miso, smoked paprika, yoghurt  
Wok fried Ice burg, capers, tomato, basil  
Burnt cauliflower, lotus root, shallots, basil, capsicum  
Heirloom tomato, cucumber, feta, rocket, lemongrass balsamic  
Roasted root vegetables, artichokes, thyme, ginger, aged balsamic

## Desserts

Petite slices of, coconut ice, gooey chocolate fudge, citrus tart  
Wild berry, caramelised peanut, toasted puff pastry, popcorn Chantilly  
Tropical fruit skewers mint, Sichuan pepper lime glaze  
Apple Tarte Tatin, salted caramel, burnt marshmallow, Daintree vanilla  
Malt biscuits, gorgonzola mousse, dried apricot  
Milk chocolate, white cacao, coffee cream, cinnamon crumble



## Pricing

**Starting from 89.00 + gst Per Person (based on 12 people or more)**  
**Choose 3 hot main dishes, 3 salad or vegetable dishes and 2 desserts.**

**Starting from 99.00 + gst Per Person (based on 11 people or less)**  
**Choose 2 hot main dishes, 2 salad or vegetable dishes and 1 dessert.**