



### **Buffet Menu 1 - \$38.00 per person**

**Entrée** - Duck and Orange Paté  
Tuna and Pineapple Mousse  
Blue Cheese Mousse

**Buffet** - Free Range Corn Fed Filleted Chicken Breast  
in a curry mayonnaise Sauce, served with  
rice tossed with toasted flaked almonds and grapes  
Leafy Green Salad with Herb Lemon Dressing  
Crusty, Freshly baked Bread

**Dessert** - Homemade Carrot Cake  
Tea or Coffee

### **Buffet Menu 2 - \$50.00 per person**

**Entrée** - Duck and Orange Paté  
Blue Cheese Mousse  
Hot Lamb and Chicken Satays

**Buffet** - Barbequed tenderloin, grass fed beef eye fillet with home-made bernaise sauce.  
Potato Salad with Basil and toasted pine nut sauce  
Leafy green salad with herb and lemon dressing  
Crusty, Freshly baked Bread

**Dessert** - Pecan Praline Cheesecake  
Chocolate Peppermint Cheesecake  
Tea or Coffee

### **Buffet Menu 3 - \$64.00 per person**

**Entrée** - Duck and Orange Paté  
Lumpfish Caviar Paté  
Tuna and Pineapple Mousse

**Buffet** - Home Roasted Turkey with Paté de fois gras and Chestnut Stuffing with Cranberry Sauce.  
Barbequed Glazed Ham\*  
Grass fed tenderloin beef eye fillet with home-made bernaise sauce\*  
King Prawns with Sundancer Sauce  
Sydney Rock Oysters with an optional vinaigrette dressing and limes  
Pasta Salad with basil dressing, sundried tomatoes and sugar snap peas  
Avocado, spinach, rocket, pinenut and mushroom Salad  
Crusty, Freshly baked Bread

**Dessert** - Hazelnut Meringue and Strawberry Gateau\*  
Pecan Praline Cheesecake\*  
Tea or Coffee



#### **Buffet Menu 4 - \$90.00 per person**

**Entrée** - Smoked Salmon and Dill Dip  
Pineapple and Tuna Mousse\*  
Prawn and Avocado Mousse\*  
Seafood Paté\*

**Buffet** - Lobster and avocado salad with ginger and pink peppercorn dressing  
King prawns with Sundancer sauce  
Sydney rock oysters served with an optional vinaigrette dressing and limes  
Balmain bugs with mango sauce  
Whole baked Tasmanian ocean trout or Tasmanian Atlantic salmon  
Potato salad with green pea and mint mayonnaise  
Tossed green salad

**Dessert** - Hazelnut meringue and strawberry gateau\*  
Pecan praline cheesecake\*  
Tea / Coffee

#### **Buffet Menu 5 - \$110.00 per person**

**Entrée** - Assorted Sashimi platter:  
Seared Tuna with Za'atar and an orange/soy dipping sauce  
Seared tandoori Kingfish and a yoghurt/cucumber dipping sauce  
Atlantic salmon sashimi  
Sydney rock oysters served with an optional vinaigrette dressing and limes  
Lobster with an optional macadamia, basil and honey Sauce

**Buffet** - King Prawns with Sundancer Sauce  
Smoked Tasmanian ocean trout with sweet Bavarian mustard sauce  
Whole baked Tasmanian ocean trout or Tasmanian Atlantic Salmon  
Seared, tenderloin grass-fed beef eye fillet marinated in lemon grass, ginger, lime juice and Asian spices  
Moreton Bay bugs with mango sauce  
Leafy salad with mango, avocado, bacon and pecans  
Spinach, rocket, roasted capsicum, avocado and toasted sesame seed salad  
Crusty, freshly baked bread

**Dessert** - Hazelnut Meringue and strawberry gateau  
Australian and French cheeseboard  
Platter of Fresh Fruits  
Belgian shell chocolates  
Tea/Coffee