

Note: Surcharges apply on public holiday

Rushcutters Bay Buffet \$40 per person

On Arrival

Assorted Mini Quiches

From The Buffet

Moroccan infused chicken gf

Beechworth honey & whisky glazed ham gf

Slow roasted Australian beef, bush pepper & mustard crust gf

Smashed baked potatoes, lemon myrtle & garlic gf v

Bay leaf mushroom ratatouille gf

Melody of steamed greens

Rocket, pear & parmesan salad, white balsamic dressing

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Sourdough Rolls for the table

Cheese

Chef's selection of Australian cheese gf v

Salad of dried fruit, quince paste & crackers

Rose Bay Buffet \$48 per person

On Arrival

Assorted mini-Quiches



Harbour Spirit

From The Buffet

Whole baked salmon, lemon & dill crème v carved at the buffet

Eye fillet of Australian beef, café de Paris butter gf

Sundried tomato & fetta chicken supreme, saffron & Cointreau glaze gf

Kale, apple & Shiitake risotto gf v

Lyonnais potato gratin gf

Melody of steamed greens

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Rocket, pear & parmesan, white balsamic dressing

Sourdough Rolls for the Table

Dessert

Chef's selection of decadent cakes gf v

Menu Package \$65.00 per person

Canape Menu Included

Spring Rolls vegetable with sweet chilli sauce (v) (vg)

Gourmet savoury pastries beef & pea, ricotta vegetarian

Bruschetta tomato with crumbed fetta on ciabatta (v)

Charcuterie Gourmet Grazing Boards included

Antipasto platter gherkins, artichoke, sun dried tomato, olives (v) (vg) (gf)

Turkey cold cut, cranberry Sauce (gf)

Cold meat platter includes prosciutto, Danish salami, leg ham, silverside (gf)

Cheese Platter, fetta, blue vein, brie, gouda, Swiss dried fruits, Crackers (v) (gf)

Rocket & pear salad with balsamic dressing & shaved parmesan (v) (gf)



Harbour Spirit

Garden salad with Italian dressing (v) (vg) (gf)

Substantial Grazing Station Menu included

Lightly herbed crumb chicken & salsa (gf)

Medley of roasted Mediterranean vegetables with herbs (v) (vg) (gf)

Roasted Cauliflower, broccoli drizzled with evo vinaigrette (v) (vg) (gf)

Lasagne Beef, Lasagne Vegetarian

Thai sweet chilli chicken (gf)

Stir fried rice & seasonal vegetables (v) (gf)

Fresh King Prawns with lemon cocktail sauce

Desserts Included (Chefs Selection)

Delicious Dessert Chefs selection – Mousse, tarts, slices

Platter - Fruit Salad – seasonal fresh fruit platters (v) (vg) (gf)

