



Brunch Buffet

On Arrival

[select 3]

Berry Compote shots
Bircher Muesli shots
Caramelised apple, yoghurt and date shots
Grilled sourdough with ricotta, walnuts and honey
Lychee or Mango Frappes
Papaya and Lime Shots
Mixed Melon and Mint Skewers

Buffet

Cut Fruit with Selection of Breads, Croissants, Pastries, Bulkas & Preserves
[Select up to 10 items from Cold and Hot dishes below]

Cold Dishes/Canapes

Fresh Prawn, Lychee and Mint Wrap with Rice Paper
Smoked Salmon on Semolina Blini with Crème Fraiche and Chives
Cornet of Beetroot Salad Salad with Goats Curd and Baby Herbs
Confit of Ocean Trout with Coriander, Walnuts & Tahini
Tartlet of green Asparagus, Persian Fetta and Fresh Thyme
Fresh Tuna Rice Paper Rolls with Soy Bean & Lime Sauce
Mini bagels with Smoked Salmon
Brushetta with Tomato, Garlic and Basil
Thai Beef Salad with Papaya & Thai Herbs
Antipasto Stack of Grilled Vegetables and Pesto Dressing

Hot Dishes/Canapes

Kumera and carrot latkes
Atlantic Salmon with Citrus & Orange Glaze
Barramundi with Ginger, Soy and Shallots
Double Smoked [or Turkey] Bacon, Onion and Mushroom Pie
Mild Thai Chicken Pie
Pocket Chicken Marinated with Ginger Wine and Oyster Sauce
Steamed Dumpling of Tofu & Spinach with Sesame Seeds & Soy Dressing
Penne Pasta with Fresh Tomato and Garlic
Rice Noodles with Beef and Bokchoi
Pan Fried Potato Gnocchi with Wild Mushrooms and Truffle Oil
Poached Quail Egg Tartlet with Sauteed Spinach & Hollandaise Sauce
Potato and Pumpkin Gratin
Twice Baked Cheese Souffle, Sauce Soubise,
Spring Vegetables with Olive Oil and Herbs
Sauteed Garlic Mushrooms



Buffet Upgrade Options

Omelette bar with fillings [smoked salmon, cheese, mushroom] - add \$5 per person

Asian Dumpling Bar - add \$6 per person

Teppanyaki [fish and meat] - add \$8 per person

Fishscape: Hot & Cold Smoked Atlantic Salmon, Sushi, Sashimi - add \$10 per person

Fine Cheeses, Muscatels, Dried Fruits, Branxton Brie, Millawa Blue, Tallegio with Mustard Fruits, Pyengana Cheddar - add \$7 per person

Plated Dessert

[Select one]

Zest Lemon Tart, Caramelised Oranges, Citrus Salad

Coconut Basket with Seasonal Fruits,
Lychee & Boysenberry Sorbet, Passion fruit Syrup

Blueberry & Macadamia Frangipani Tartlet, Mango Mint Salsa

Warm Self-saucing Chocolate & Honey Pudding, Espresso Custard
Fresh Berries, Almond Tuille

Semi-freddo of Fresh Mango, Passionfruit, Coconut, Spiced Pineapple

Sticky Date & Fig Pudding, Warm Fig Compote, Vanilla-bean Ice Cream, Toffee Shards

Chocolate Mocha Tart, Espresso Ice Cream, Fresh Fruit Compote

Plunger Coffee, Teas, Petit Fours

ALTERNATIVE DESSERT OPTIONS

Dessert Canapés

[select 4 per person – same price]

Zest Lemon Meringue Tartlets, Warm Chocolate & Honey Self-saucing Pudding, Layered Chocolate Delice, Raspberry & Vanilla Bean Pannecotta Sauterne Jelly, Sorbet Shots, Watermelon & Vodka Granita, Fresh Berry Compote, Pink Champagne & Strawberry Jelly Vanilla Sabayon, Chocolate Mocha Tarts, Passionfruit Brulee, Tiramisu, Mini Pavlovas, Mascarpone, Strawberries & Passionfruit coulis, Semi Freddo of White Chocolate, Pistachio & Praline with Gold Leaf, Cherry & Almond Clafoutis Crème Fraiche (hot), French lavender & Blood orange Crème Caramel.

Premium Cheese and Sweets Display

(add \$12pp)

Selection from: fine cheeses, fresh strawberries/blueberries/grapes [s/a], Californian dates, macadamia brittle, nougat, Turkish delight, sugared/cinnamon almonds etc.

Dessert Sampler Plate

(add \$5pp)

Mango & blueberry salad, berry sorbet, Chocolate mocha tart, Passion fruit Crème Brulee