



LUXURY

BOAT HIRE

ELEMENT BUFFET MENU

\$74 per person
Minimum 10 guests

Selections of dips crudités and crackers on arrival

Salad Selection - select two

- Sugar snap, snow peas, pea shoot, orange and hazelnut dressing (GF)
- Rocket, fig and candied walnut salad with mustard dressing (GF)
- Heirloom tomato salad with peach, tarragon and bocconcini (GF)
- Warm chickpea salad roast capsicums, parsley, and feta (GF)
- Asparagus salad with French beans, soya beans, eshallots, chilli and sesame seeds
- Chilli roast sweet potato, zucchini, roast pears, hazelnuts and spinach
- Bloody Mary salad of tomato, celery and olives with black rice
- New season's potatoes in grain mustard dressing with capers, dill and parsley (GF)
- Eggplant, tomato, basil and mozzarella bake - served HOT
- Crispy new potatoes roasted with polenta and lemon zest - served HOT (GF)

Main Selection - select two

- King prawn, watercress and shaved fennel on redish salad with chardonnay vinaigrette
- Herb crusted salmon fillet on green beans, lemon and olives with cured cucumber (GF)
- Grilled Cajun chicken on corn, chia seed, coriander and lime salad
- Roast fillet of beef with roasted pumpkin, cherry tomatoes, Sicilian olives and pesto oil (GF)
- Chermoula lamb on sweet potato, feta, spinach, tomato, snowpea salad (GF)
- Baked ricotta with carrots, figs, baby kale, pickled cumquats and smoked almonds (GF, V)
- Chicken 'coq au vin' braised in red wine with mushrooms and onion - served HOT (GF)
- Slow-cooked shoulder of lamb, roast baby vegetables and borlotti beans - served HOT (GF)

Dessert Selection - select two

- Crunchy lemon meringue tarts
- Double chocolate and raspberry mini cakes with sour cream icing
- Dolce latte on biscotti with strawberry and walnut
- Salty caramel and chocolate tartlets with gold dust
- Raspberry and cream macaroons
- Tiramisu shots with chocolate coffee beans in espresso cups

Includes: Basket of breads and butter // Extras - prices upon request