



SEVEN STAR BUFFET MENUS

(Chef required)

BUFFET MENU NO. 1 at \$100pp

A selection of Boutique Rolls with Butter Portions

Roast Pumpkin, Bocconcini and Baby Spinach Arancini

Herb and Pepper and Lemon Encrusted Salmon Fillet Le Chef Tartare Sauce

Chardonnay and Thyme Poached Chicken Breast with Risoni, Oven Roasted
Tomato and Baby Spinach

Fresh Pasta with Roasted Capsicum, Mushrooms and Semi-dried Tomatoes
tossed in a light Tomato Pesto Dressing

Kajun Rump surrounded with our Home-style Tzatziki Sauce

Tiger Prawn Platter with Herb and Lemon Aioli

Wild Rocket and Parmesan with Rock Salt and Black pepper

Dill, Red onion and Caper Berry Potato Salad

Fresh Seasonal Fruit Platter

Chefs selection of House Desserts



BUFFET MENU NO. 2 at \$125pp

A selection of Boutique Rolls with Butter Portions

Roast Pumpkin, Bocconcini and Baby Spinach Arancini

Chargrilled Beef Fillet and Field Mushrooms served with a Green Peppercorn Jus

Chardonnay and Thyme Poached Chicken

Roasted Herb and Garlic Chat Potatoes

Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea (2 per person)

Caprese Salad of Tomato, Bocconcini and Fresh Basil

Wild Rocket and Parmesan with Rock Salt and Black pepper

A selection of fine Australian Cheese's served with Dried Fruit and Deli Style Crackers

Fresh Seasonal Fruit Platter

Chefs selection of House Desserts



BUFFET MENU NO. 3 at \$145pp

A selection of Boutique Rolls with Butter Portions

Roast Pumpkin, Bocconcini and Baby Spinach Arancini

Chardonnay and Thyme Chicken

Rib Eye Fillet with Stuffed Field Mushrooms and Red Wine Jus with Roasted
Chat Potato

Whole Baked Tasmanian Salmon topped with Baby Spinach, Dill and Capers

Mussels with Garlic and Chilli Butter

Balmain Bugs Grilled with Garlic Lemon Butter

Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea.
(3 per person)

Tiger Prawn Platter with Herb and Lemon Aioli

Dill, Red Onion and Caper Berry Potato Salad

Caprese Salad of Tomato, Bocconcini and Fresh Basil

Assorted Australian Cheese board with Lavosh and Dried Fruits

Fresh Seasonal Fruit Platter

Chefs selection of House Desserts