

— The 4 B * —

You surely wonder what this little * stands for,
& the answer is...

***Breakfast, Brunch, Buffet (& Grazing Tables) & Barbecues**

gf - gluten free gfo - gluten free option v - vegetarian vn - vegan
Additional special dietary will be individually catered for. Ask us for more details.

Breakfast & Brunch

Minimum 25 guests

(From \$25 pp)

- Assorted Mini French Pastries (Croissants, Chocolate Croissants, Escargots..)
- Mini Waffles with Melted Belgium Chocolate
- Seasonal Fruit Platter
- Raspberry Friands
- Frittata
- Rolled Savoury Crêpes
- Assorted Finger Sandwiches (Smoked Salmon, Eggs, Cucumber & Cream Cheese..)
- Assorted Mini Muffins (Caramel, Raspberry, Choc Chip)
- Bircher Muesli Verrine with Greek Yogurt & Strawberry
- Fresh Scones with Jam & Cream
- Mini Croissants Collection (Ham/Cheese, Tomato /Rocket, Salmon/Avocado..)
- Brie & Strawberry Baguette Canapé
- Toasties with Bacon, Eggs, Tomato & Home-made Bbq Sauce
- Assorted Mini Quiches - gfo
- Assorted Macaroons
- Petit-Fours Selection

But also... **The Traditional Big Breakfast**

Bacon & Eggs, Gourmet Sausages in a Fresh Roll with Condiments

Fresh Coffee, Tea, Orange Juice \$3.50 pp

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Buffet & Grazing Tables

Food Dressed on One or Few Tables, Self-service Style
Let's Design & Choose your Options Together..

Minimum of 40 guests
(From \$35.00 per person)

Savoury Options

- Sliced Small Goods (Ham, Prosciutto, Salami, Sopressa, Coppa)
- Pâtés, Rillettes & Condiments
- Mixed Marinated Olives
- Marinated Grilled Vegetables (Semidried Tomatoes, Artichokes, Peppadews) - gf, v
- Cheese Board: Camembert, Double Brie, Blue, & Cheddar - v
- Dry fruits, Nuts, Pastes & Preserves
- Boconccini & Cherry Tomato Mini Kebabs with Fresh Pesto - gf, v
- Vietnamese Duck Rice Paper Rolls with Ursin sauce
- Fresh Vegetables & Dips (Humus, Guacamole, Red Capsicum) - gf, v
- Watermelon & Feta Cubes Canapés - gf, v
- Multicolored Finger Sandwiches (Chicken, Egg, Roast Beef, Vegetarian)
- Teriyaki Tofu Sushi with Pickled Ginger & Soy Sauce - vn, gf
- Prawns Rice Paper Rolls with Ginger & Mint Dipping Sauce - gf
- Smoked Salmon Sliced with Condiments, Capers, Sliced Red onions - gf
- Fresh Asparagus & Salmon Roulades with Dill sauce
- Traditional Quiche Lorraine
- Pissaladière - *Provençale Onion & Anchovies Tart*
- Grilled Asparagus & Red Capsicum Involtnis wrapped with Prosciutto - gf
- Sweet Potatoes, Spinach & Fetta Frittata - gf, v
- Roasted Beef Tenderloin with Shiraz Demi-Glace served with Diced Gourmet Potatoes
- Whole Honey Glazed Ham sliced onsite by Chef
- Selection of Breads & Crispbreads, Crackers



Verrines Apéro

Chic & Delicate Shot Glasses & mini Fork, with Your Choice of Salad

Smoked Duck & Prosciutto/ Salmon & Mixed Citrus/ Caesar Salad/Beetroot, Avocado &
Coriander/Classic Prawns Cocktail /Waldorf Salad



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Gourmet Salads

- Traditional French Salad "Nicoise"(eggs, greens beans, tuna, potatoes, olives, cherry tomatoes)
- Crispy Rocket & Roasted Pear Salad, Parmesan Flakes & Toasted Pine Nuts, served with Truffle oil Dressing - gf, v
- Ultimate Potato Salad Sour Cream, Capers & Chives - v
- Roasted Beetroot & Green Bean Salad, Caramelised Walnuts, with Aged Balsamic & Xvoo Dressing - gf, v, vn
- The Classic "Caesar"
- Mixed Beans Salad with Pomegranate Dressing - gf, v, vn
- Grated Carrots & Crystallised Ginger Salad served with Coconut Vinaigrette - gf, v, vn



Sweets Options

- Fruit of the Season Platter
- Strawberries dipped in Chocolate
- Eric's Chocolate Brownies - gf
- Profiteroles with Caramel Topping
- Mini Crème Brûlée Tart Shells
- Assorted Macarons
- Mini Chocolat Mousse
- Tarte aux Pommes - *Apple Tart*
- Tarte au Citron - *Lemon Tart*
- Eric's Chocolate brownies - gf
- Assorted Mini Tartlets (*Strawberry , Lemon, Mixed Berry, Chocolate*)
- Mini Mille-Feuilles
- Fruit Salad Verrine
- Fruit Kebabs



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Barbecue

Minimum 25 guests
(From \$50 pp)

Main (with your choice of Salad Below)

- Lamb Kofta Kebabs with minted Yoghurt Sauce
- Cajun Marinated Chicken Tenderloin
- Sirloin Steak cooked to your preference
- Glazed Beef Steak
- Grilled Tasmanian Salmon with Lemon & Coriander
- Grilled Jumbo Tiger Prawns with Sweet Chili sauce
- Smokey Tennessee Pork Ribs
- Marinated Prawns Skewers Chili & Garlic
- Grilled Vegetables of the Season - v, vn
- Grilled Marinated Haloumi with Spicy Tomato Relish - v, vn
- Field Mushrooms with Balsamic & Thyme - v, vg

Gourmet Salads

- Crispy Rocket & Roasted Pear Salad, Parmesan Flakes & Toasted Pine Nuts, served with Truffle oil Dressing - gf, v
- Ultimate Potato Salad Sour Cream, Capers & Chives - v
- Roasted Beetroot & Green Bean Salad, Caramelised Walnuts & Xvoo - gf, v, vn
- The Classic "Caesar"
- Mixed Beans Salad with Pomegranate Dressing - gf, v, vn
- Grated Carrots & Crystallised Ginger Salad served with Coconut Vinaigrette - gf, v, vn
- Spicy Grilled Vegetables with Smoked Paprika dressing
- Tabbouleh - Bulgur with Parsley, Diced Cucumber, Red Onions, Tomatoes & Fresh Lemon Dressing

Dessert Options

- Fruit of the Season Platter
- Strawberries dipped in Chocolate
- Eric's Chocolate Brownies - gf
- Profiteroles with Caramel Topping
- Mini Crème Brûlée Tart Shells
- Assorted Macarons
- Mini Chocolat Mousse
- Tarte aux Pommes - *Apple Tart*
- Tarte au Citron - *Lemon Tart*
- Eric's Chocolate Brownies - gf
- Assorted Mini Tartlets (*Strawberry, Lemon, Mixed Berry, Chocolate*)
- Mini Mille-Feuilles
- Fruit Salad Verrine



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