

Buffet Carvery

Signature Buffet | 50

2x butcher or fishmonger, 3x hot greengrocer, 2x cold greengrocer

Abundance Buffet | 70

3x butcher or fishmonger, 3x hot greengrocer, 2x cold greengrocer, dessert tasting board

TO START

Warm dinner rolls, butter | v

Upgrade to warm sourdough, cultured sea salt butter | v +2

BUTCHER

Dardanup roast beef, braised onions in gravy | gf, df

Slow cooked beef brisket, sweet paprika & Davidson plum rub | gf, df

Lamb shoulder, rosemary & confit garlic | gf

Slow cooked pork, herb & fennel rub | gf, df

Pork belly, crackling, old vine Shiraz apple sauce | gf, df

Roast jointed free-range chicken, sage & lemon zest | gf

Additional butcher option | +10

FISHMONGER

Cone Bay barramundi, red wine braised cherry tomatoes, native oregano | gf, df

Atlantic salmon fillets poached in white wine cream, dill, capers | gf

Goan market fish curry, coconut cream, tamarind | gf, df

Chilli mussels, tomato sugo, birdseye chili | gf, df

Additional fishmonger option | +10



Vegetarian | v
Gluten Free | gf
Dairy Free | df

Buffet includes serveware and service team.
Minimum guests applies.

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HOT GREENGROCER

Charred cauliflower, honey, pine nut crumbs | gf, df, v
Kent pumpkin, barrel aged feta, toasted rice, plum vinegar | gf, v
Garden peas, courgette, tendrils, goat feta | gf, v
Baby carrots, onion soubise sauce, whitlof, tarragon | gf, v
Brussels sprouts, broccoli, juniper, chervil | gf, df, v
Steamed new potatoes, cultured butter, Ollson's sea salt | gf, v
Quinoa, beans, red onion, tuscan cabbage, citrus dressing | gf, df, v

Additional hot greengrocer option | +6

COLD GREENGROCER

Garden green leaf salad, fennel, orange, kohlrabi, Persian feta | gf, v
Ceaser salad, lemon myrtle mayo, parmesan chips | gf, v
Kale & green apple slaw, green onion sour cream dressing | gf, v
Potato salad, bacon, spring onion, spinach, Kakadu plum mayo | gf
Cracked farro, falafel, orange crisps, almonds, tahini cheese | gf, v
Pasta salad, olives, sundried tomato, pistachio pesto | | gf, df, v
Classic Greek salad | gf, v

Additional cold greengrocer option | +5



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DESSERT

Ambrosia Shared Tasting Board

Churros donuts, cinnamon sugar, chocolate sauce | v
Chocolate profiterole, vanilla crème | v
Mini lemon myrtle meringue pie | v
Mango & macadamia trifle cup | v
Carrot & walnut cake slice | v
Caramel slice, orange glaze | gf, v
Cherry & coconut slice | v
Finger lime & coconut brûlée tart | df, v
Petite glazed donuts | v
Red velvet cupcake | v
Fresh seasonal fruits | gf, df, v

Cambray Cheese Platter | v +75
Suitable for 8 people

Selection of artisan, crisp bread, crackers, lavosh
Camembert, orange marmalade
Farmhouse gold, dates
Blackwood blue, quince paste
Fresh seasonal fruit

Whole Cakes | +90
16 serves

Apple pie | v
Orange & almond, flourless cake | gf, df
Passionfruit rolled pavlova | v
Chocolate devil mud cake | v
Choc caramel sponge cake | v
Black forest torte | gf, v
Red velvet torte | v
Beesting cake | v



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Gluten Free | gf
Dairy Free | df

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