



BUFFET DINING EXPERIENCE

TASTE OF ASIA

FLAVOURS OF INDIA

RUSTIC ROAST

OUTBACK BBQ

SEAFOOD TREASURES

CUSTOM BUFFET MENU

BUFFET DINING ENHANCEMENTS

Chilled Seafood Enhancements

Fresh Oysters with Condiments

3 oysters per person

Mooloolaba Chilled Prawns 3 prawns per person

Moreton Bay Bugs

2 halves per person

BBQ Enhancements

Whole Suckling Pig (LG/LD)

One pig per 50 people

Lamb Cutlets

BBQ Whole Prawns

Dessert Enhancements

Chocolate Fountain Station

Deluxe Dessert Buffet Station

BUFFET DINING EXPERIENCE

TASTE OF ASIA

Minimum of 30 guests

Starters

Assorted bread with condiments
Assorted sushi and maki rolls with condiments (LG/LD)
Gado Gado (Indonesian style vegetarian salad) (LG/LD)
Poached chicken, coconut, brown rice and broccoli salad (LG/LD)
Thai style beef, noodle and Asian green salad (LG/LD)
Korean style tofu and sesame salad (LG/LD)

Hero Dishes

Vegetable fried rice (LG/LD)
Malaysian red beef curry (LF)
Chicken Kung pao (LG/LD)
Steamed fish in soy and ginger (LD)
Stir fry Mongolia style lamb (LG/LD)
Sweet and sour pork (LG/LD)
Yakisoba with vegetables (LD)

Finishers

Mango and coconut sago (LG/LD)
Fruit jelly (LG/LD)
Rice pudding (LG/LD)
Green tea and cheesecake
Seasonal fruit salad (LG)

FLAVOURS OF INDIA

Minimum of 30 guests

Starters

Naan bread and pappadums
Curried potato, egg and spring onion salad (LG/LD)
Cumber and tomato salad (LG/LD)
Tandoori chicken, cucumber, Spanish onion with yoghurt sauce (LG)
Cumin roasted cauliflower salad (LG/LD)
Garden green salad (LG/LD)

Hero Dishes

Saffron rice (LG/LD)
Mixed vegetable korma (V/LG)
Vegetable samosa (V)
Onion pakora (V)
Butter chicken (LG)
Lamb rogan josh (LG)
Pork vindaloo (LG)
Goan fish curry (LG)
Beef korma (LG)
Mint raita and mango chutney

Finishers

Seasonal fruit salad (LG/LD/VG)
Gulab jamun (Cheese dumpling) (V)
Kesar Kheer (Rice pudding) (LG/V)
Najjar ka Halwa (Carrot pudding) (LG/V)
Black forest cake (V)

BUFFET DINING EXPERIENCE

RUSTIC ROAST

Starters

The baker's assortment of fresh breads with condiments

Antipasto boards with marinated vegetables, olives, pickled root vegetables and thyme infused feta (LG)

Rocket, roasted pear, semi dried tomato and parmesan salad

Panzanella salad

Baby potato, eggs, green beans, spring onion, cherry tomato and honey mustard mayo

Roasts

Your choice of three items

Oven baked reef fish with capers and tarragon sauce (LG)

Slow roasted beef striploin, Madeira jus (LG/LD)

Roasted chicken with pan jus (LG/LD)

Rosemary and garlic leg of lamb, mint jus (LG/LD)

Crispy skinned pork loin with a caramelized apple sauce (LG/LD)

Roast vegetable lasagna (V) - served as vegetarian option

Sides

Your choice of three items

Roast rosemary and garlic baby potato (V/LG/LD)

Honey glazed roast root vegetables (V/LG/LD)

Roasted paprika dusted pumpkin (V/LG/LD)

Corn on the cob, herb butter (V/LG)

Sautéed green beans, semi roasted tomato and almond (V/LG/LD)

Crushed potatoes with parsley (V/LG/LD)

Potato gratin (V/LG/LD)

Creamy mash potato (V/LG/LD)

Steamed seasonal vegetables (V/LG/LD)

Cauliflower mornay (V)

Finishers

Kenilworth selection of cheese with fig jam, dried fruit, muscatel and crackers (LG/V)

Pastry chef's selection of assorted pastries, cakes and mini tarts

Seasonal fruit salad (LG/V)

LG Low Gluten | LD Low Dairy | LGO Low Gluten
Options Available | LDO Low Dairy options
Available | V Vegetarian | VG Vegan

BUFFET DINING EXPERIENCE _

OUTBACK BBQ

Starters

The baker's assortment of fresh breads with condiments

Rocket, roasted pear, semi dried tomato and parmesan salad (V/LG)

Baby potato, eggs, green beans, spring onion, cherry tomato and honey mustard mayo

Greek salad (V/LG)

From the BBQ

Your choice of three items

Barramundi fillets (LG/LD)

Tasmanian salmon (LG/LD)

Sirloin steak (LG/LD)

Marinated beef rump (LG/LD)

Tuscan chicken supreme (LG/LD)

Thyme & garlic marinated chicken thigh (LG/LD)

Pork sausage (LG/LD)

Lamb rump (LG/LD)

Vegetable moussaka (V) – served as vegetarian option

Finishers

Fresh fruit pavlova (LG)

Salted caramel slice (LG)

Seasonal Fruit salad (V/LG)

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Gluten Options Available | LDO Low Dairy
options Available | V Vegetarian | VG Vegan

Sides

Your choice of three items

Roast rosemary and garlic baby potato (V/LG/LD)

Honey glazed roast root vegetables (V/LG/LD)

Roasted paprika dusted pumpkin (V/LG/LD)

Corn on the cob, herb butter (V/LG)

Sautéed green beans, semi roasted tomato and almond (V/LG/LD)

Crushed potatoes with parsley (V/LG/LD)

Potato gratin (V/LG/LD)

Creamy mash potato (V/LG/LD)

Steamed seasonal vegetables (V/LG/LD)

Cauliflower mornay (V)

BUFFET DINING EXPERIENCE

SEAFOOD TREASURES

Starters

Assorted bread with condiments

Mooloolaba prawns (LG/LD)

Freshly shucked oysters (LG/LD)

Moreton Bay bugs (LG/LD)

Smoked salmon with lemon (LG/LD)

Marinated green lipped mussel (LG/LD)

Mixed seafood and noodle salad with Asian greens

Fresh seasonal garden salad with dressings and vinaigrettes (LG/LD/V)

Tuna salad with black beans, red onion, green beans, chickpeas, pepper and apple cider dressing

Hero Dishes

Seafood paella

Baked salmon with capers and tarragon sauce (LG)

Barramundi fillet with coconut and lemongrass sauce

Goan fish curry (LG/LD)

Moqueca - South American style fish stew (LG/LD)

Penne pasta with pesto, char grilled capsicum and black olives (V) - served as vegetarian option

Sides

Steamed rice

Rosemary and garlic roast potato

Seasonal steamed green vegetables

Finishers

Pastry chef's selection of assorted pastries, cakes and mini tarts (LGO/LDO)

Seasonal fruit salad (LG)

BUFFET DINING EXPERIENCE

CUSTOM BUFFET MENU

Starters

Your choice of three items

Antipasto boards with marinated vegetables, olives, pickled vegetables and marinated feta (LG)
Rocket, roasted pear, sun-dried tomato and parmesan salad (V/LG)
Garden salad (VG)
Moroccan chickpeas and spinach salad (VG)
Panzanella salad (V)
Quinoa, roast fennel, pecan nuts and rocket with ranch dressing (LG)
Wild rice and citrus salad (VG)
Mediterranean style risoni pasta salad (VG)
Roasted beetroot, grilled haloumi, watermelon and mint salad (V/LG)
Grilled chicken, candied walnuts, poached pear and blue cheese coleslaw (LG)
Teriyaki chicken, glass noodles and Asian vegetables (LG/LD)
Tandoori chicken, spinach and cucumber with yoghurt dressing (LG)
Pesto chicken, artichoke, heirloom tomato and bocconcini (LG)
Moroccan couscous, chicken, sweet potato, pomegranate, red onion, honey mustard dressing (LD)
Thai style beef, sliced cucumber, tomato, Thai basil, red onion and Nam jim dressing (LG/LD)
Mixed beans, beef and parsley (LG/LD)
Japanese style papaya and beef salad with roast sesame sauce (LD)
Classic Caesar salad
Roast salmon, saffron potato, roast pepper, black olives and dill (LG/LD)
Tuna salad with black beans, red onion, green beans, chickpeas, pepper and lemon dressing (LG/LD)

Hot Dishes

Your choice of three items

Grilled chicken with thyme jus (LG/LD)
Peri-peri chicken with roast pepper (LG/LD)
Dukkha crust chicken supreme with cumin yoghurt (LG)
Roast chicken thigh with cranberry jus (LG/LD)
Butter chicken curry (LG)
Thai red chicken curry (LG)
Chicken kung pao with Asian greens (LG/LD)
Roast chicken with jus liè (LG/LD)
Stir fry beef with Asian greens (LG/LD)
Beef bourguignon with mushroom (LG/LD)
Slow cooked beef with smokey demi-glaze (LG/LD)
Slow roasted beef striploin with jus (LG/LD)
Beef cheek lasagna
Char grilled beef rump with Madeira jus (LG/LD)
Beef meat balls with napoli sauce and pecorino cheese
Beef vindaloo curry (L)
Teriyaki pork belly with green beans (LG/LD)
Honey and sage glaze pork loin, mustard seed and grilled pineapple (LG/LD)
Rosemary and garlic porchetta with gravy (LG/LD)
Tuscan pork and chorizo ragout (LG/LD)

Hot Dishes (cont.)

Mustard and hum honey glazed roasted pork with cinnamon jus (LG/LD)
Sticky soy pork (LD)
Sausage and butter bean stew (LG/LD)
Pan fried Tasmanian salmon with beurre blanc, citrus salsa (LG)
Baked salmon with capers and tarragon sauce (LG)
Grilled salmon with marinara sauce (LG/LD)
Steamed fish with soy and ginger (LD)
Barramundi fillet with coconut and lemongrass sauce (LG/LD)
Grilled snapper with salsa verde (LG/LD)
Goan fish curry (LG/LD)
Moqueca - South American style fish stew (LG/LD)
Slow cooked lamb leg with mint jus (LG/LD)
Lamb rogan josh (LG)
Roast lamb leg with salsa verde (LG/LD)
Moroccan lamb tagine (LG/LD)
Char grilled harissa spiced lamb rump, lamb jus (LG/LD)

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BUFFET DINING EXPERIENCE

CUSTOM BUFFET MENU (CONT.)

Vegetarian Options

Your choice of one items

- Vegetable lasagna (V)
- Eggplant parmigiana (V)
- Vegetable biryani (VG)
- Middle eastern vegetable moussaka (V)
- Stir fry noodle with Asian greens (VG)
- Mixed vegetable korma (LG)
- Vegetables ratatouille (VG)
- Moroccan style vegetable Tagine (LG/LD)

Sides

Your choice of three items

- Rosemary and garlic chat potato (LG/LD)
- Roast pumpkin (LG/LD)
- Roast Hum honey glazed root vegetables (LG/LD)
- Roast dukkha eggplant wedges (LG/LD)
- Sweet potato wedges (LG/LD)
- Casava chips (LG/LD)
- Steamed rice (Jasmine/Basmati) (LG/LD)
- Cumin infused rice (LG/LD)
- Saffron rice (LG/LD)
- Wild rice (LG/LD)
- Truffle mash potato (LG/LD)
- Herb crushed baby potatoes (LG/LD)
- Hum honey glazed brussel sprouts (LG/LD)
- Steamed seasonal vegetables (LG/LD)
- Sauteed broccolini with toasted almonds (LG/LD)
- Cauliflower mornay (LG)
- Potato gratin (LG)
- Naan bread (LD)
- Pita bread (LD)
- Garlic bread

Finishers

Your choice of three items

- 60% dark chocolate mousse, milk chocolate zest (LG/V)
- Chocolate brownie, vanilla chantilly cream and chocolate waves (V)
- New York cheesecake, mixed berry coulis, raspberry dust (V)
- French bake house assorted profiteroles
- Mini lemon meringue tart, citrus dust (LG)
- Chocolate torte with dark chocolate glaze and curly chocolate
- Selection of assorted petit four
- Salted caramel slice (LG/V)
- Vanilla slice (V)
- Mini strawberry tart (LG/V)
- Seasonal fruit platter (LG/LD/VG)

BUFFET DINING EXPERIENCE

SAMPLE CUSTOM BUFFET MENU

Cold Selection

Antipasto boards with marinated vegetables, olives, pickled root vegetables and thyme infused feta (LG)
Panzanella salad
Grilled chicken, candied walnuts, poached pear and blue cheese coleslaw salad (LG)

Hot Selection

Lamb rogan josh (LG)
South American fish stew (LG/LD)
Slow roasted beef striploin with jus (LG/LD)

Vegetarian Option

Vegetable biryani (VG/LG)

Sides

Truffle mash potato (LG/LD)
Cassava chips (LG/LD)
Sautéed broccolini with toasted almond (LG/LD)

Dessert

60% dark chocolate mousse, milk chocolate zest (LG/V)
French bakehouse assorted profiteroles
Mini lemon meringue tart, citrus dust (LG)

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