

The Epicurean

This is a modern, Australian style of menu with a wide variety of delicious epicurean dishes. It can either be served as a side buffet or on platters to the centre of each table. Either way guests can help themselves to suit their personal liking. Freshly brewed coffee and tea is included.

**\$55 Buffet per person/\$60 Shared Table per person
Minimum 60 Adult Guests**

***Pricing and menu subject to change**

MENU

Chicken, pistachio & mixed herb galantine with a beetroot, orange, spinach, caramelised walnut & feta salad

Atlantic salmon fillets served with a dill sour cream with a quinoa, lemon, currant, fresh herb & almond salad

Scotch fillet steak served with home-style tomato chutney with garlic & rosemary roast potatoes

Three cheese & garden herb tartlets with a rocket, pear & parmesan salad

MINI DESSERT PLATTERS

Belgian chocolate cream puffs

Flourless mandarin & almond cakes

Raspberry & pistachio teacakes

Fresh strawberries & chocolate fondue

A SELECTION OF CHEESES SERVED WITH LAVOCHE

FILTERED COFFEE & TEA