

FULL MENU SELECTION

Classic Buffet - Mains

Full Classic Buffet Selection

- Prawns & oysters with lemon wedges & cocktail sauce
- Smoked salmon with capers & Spanish onion
- Chicken chasseur
- Roast beef with red wine jus
- Roast chicken pieces
- Honey glazed ham with Dijon mustard
- Beef stroganoff
- Roast lamb with mint sauce
- Beef fillet with pepper sauce
- Chicken cacciatore
- Roast turkey with cranberry sauce
- Beef & beer casserole

FULL MENU SELECTION

Classic Buffet - Mains

CONTINUED

Full Classic Buffet Selection - continued

- Roast pork with apple sauce
- Seared salmon fillets with lemon & dill mayonnaise
- Corn beef with mustard sauce
- Barramundi fillets with herb sauce
- Slow-roasted beef with red wine jus and horseradish cream GF
- Slow-roasted lamb shoulder with preserved lemon, oregano and red wine jus GF DF
- Herb-roasted chicken with lemon, thyme and white wine jus GF DF
- Roast pork with apple-and-sage stuffing and cider jus
- Twelve-hour braised beef short rib with rosemary jus and gremolata GF DF
- Seared salmon fillet with cherry tomato, caper and olive salsa GF DF
- Barramundi with cucumber, mango and garden-herb salsa GF DF
- Tamarind-roasted cauliflower with tahini, pomegranate and herbs VG GF DF

DIETARY KEY

V Vegetarian VG Vegan GF Gluten-free DF Dairy-free

Please discuss allergies and dietary requirements with our team.

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Classic Buffet - Sides

Hot Sides

- Creamy gratin potatoes
- Roasted root vegetables
- Scented jasmine rice
- Asian greens stir-fried in garlic & ginger
- Roasted garlic mash
- Seasonal garden vegetables
- Cauliflower & broccoli mornay
- Mediterranean cous-cous
- Rosemary roasted baby potatoes **VG GF DF**
- Saffron and lemon rice with crispy onions and almonds **VG GF DF**

Fresh Salads

- Fresh leaf garden salad
- Chat potato salad
- Roasted vegetable salad
- Traditional Greek salad
- Caesar salad with pancetta
- Wild rice salad
- Thai noodle salad
- Roasted pumpkin, pomegranate, macadamia and garden herbs **VG GF DF**
- Heirloom tomato, bocconcini and basil oil **V GF**
- Baby leaves, avocado, cucumber and toasted seeds **VG GF DF**

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Dessert Selection

Full Dessert Selection

- Belgian chocolate tart with double cream
- Wild berry cheesecake
- Pear & Calvados tarte tatin with fig mascarpone
- Australian cheese & fruit platter
- Chocolate & hazelnut cake
- Baked almond & peach tart with blackberry glaze
- Lemon tart with King Island cream
- Assorted mini cakes & pastries
- Fruit platter
- Mini tartlets with assorted fillings
- Summer berry pavlova with vanilla cream GF V
- Sticky date pudding with butterscotch sauce and King Island cream V

REQUEST A PERSONALISED QUOTE

Tell us your guest numbers, venue and occasion. We will create a balanced selection and tailored quotation.

Life is an Event. Let's Make it Unforgettable.

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NSW LIQUOR ACT 2007

It is an offence to sell or supply to or obtain liquor on behalf of a person under the age of 18 years.
We practice the Responsible Service of Alcohol in New South Wales. Pinnacle Catering Liquor Licence Number: LIQO660032365