

# Buffet

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Minimum guest numbers 20

Please choose two (2) main & three (3) sides

## Main Dishes

Fancy | \$37 per person

### Summer/Room Temperature

Vietnamese chicken salad with peanuts, chilli & coriander

Carved & glazed ham with mustard & relish

Thai beef salad with green beans & coconut lime dressing

Roasted pumpkin with feta, french lentil dressing & dukka

Hot smoked salmon with fattoush salad with dill yoghurt

### Winter/Warmed, Served Hot

Seafood jambalaya with mussels, chorizo & prawns (gf)

Beef shin goulash with potatoes, sour cream & chives

Persian chicken with cardamom, almonds & coconut milk

Nihari lamb curry with tamarind chutney & roti (mild)

Sicilian caponata with white beans (vegan, gf)

Roasted pork neck with red cabbage & crackle (gf)

bern the chef

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## Main Dishes

A little bit fancier | \$44 per person

### Summer/Room Temperature

Whole poached ocean trout with dill & mustard cream & cucumber  
Rare roasted fillet of beef with bearnaise, carved over spinach  
Crispy pork belly with caramelised pineapple & soy ginger sauce  
Poached chicken breast with champagne vinaigrette, basil & lychees  
Charred lamb fillet with mediterranean vegetables, pomegranate & mint  
Yarra valley goats cheese tart with red peppers, artichoke & basil

### Winter/Warmed, Served Hot

Flaky fish pie with scallops, prawns, snapper in white wine & dill sauce  
Slow roasted lamb shoulder with rosemary, served with carrot puree  
Crispy duck breast on roasted parsnips with balsamic cherries  
Signature beef cheeks with stout, horseradish & dijon  
Kurobuta pork loin, roasted & served with celeriac & cider glaze  
Portabello mushrooms with fontina, wilted spinach & pine nuts  
(Free-range chicken can be substituted with the duck breast)

bern the chef

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## Sides

**Sides for fancy and a little bit fancier are the same**

Rock salt roasted baby potatoes

Israeli couscous with mint, pomegranate & preserved lemon

Truss tomato salad with basil & fresh mozzarella

Roasted sweet potato with maple syrup & pecans

Shaved fennel, pink grapefruit, avocado & walnut salad

Classic potato salad with sour cream, dill & shallots

Spinach, hazelnuts, strawberries & goats cheese dressing

Old school coleslaw, cabbage, carrot, apple & mint

Seasonal green vegetables with pesto

Charred sweetcorn, red pepper & black beans

Rocket, shaved parmesan, truss tomatoes & balsamic

Wedge salad with blue cheese dressing, chives, lemon & radish

**All buffets are accompanied with fresh bread & butter,  
and a large green salads**

bern the chef