



CORROBOREE

## **GOLD BUFFET PACKAGE**

**\$95 PER PERSON**

Selection of 2 canapés on arrival, 2 warm canapés,  
2 platters, 1 dessert platter

## **PLATINUM BUFFET PACKAGE**

**\$115 PER PERSON**

Selection of 3 canapés on arrival, 4 warm canapés,  
4 platters, 2 dessert platters

## **BUFFET MENU**

### **Cold Platters**

Pepper-seared Black Angus carpaccio with celeriac remoulade, fresh watercress and lemon (gf)

House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)

Shaved Jamon Serrano layered with fresh peach or melon slices (seasonal), wild rocket, aged balsamic and cold-pressed organic olive oil dressing (gf)

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

### **Warm Platters**

Whole poached Tasmanian salmon with grilled leeks, crisp fried caper and lemon cream fraiche (gf)

8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous  
Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Free-range de-boned chicken roasted with butternut pumpkin, Persian fetta and Harissa (gf)

Crispy-skinned W.A Cone Bay barramundi with cherry tomatoes, olives, shaved zucchini and basil (gf)



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### **Dessert Platters**

Valrhona Dark chocolate pave candy peanuts  
shortbread crumble vanilla ice cream

Strawberry cheesecake coconut crumble  
strawberry ice cream

Handmade Pavlova nests mango passionfruit  
curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced  
apple chutney, marinated figs and flatbread

### **Platters Include**

Green micro salad with shaved radish, red onion  
and cold-pressed dressing Fresh baked, bread rolls  
and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon

### **Add-Ons**

Maple and mustard Glazed Ham - served on the bone  
for carving - \$15 per person

Seafood Extravaganza Buffet - selection of cold and  
hot local seafood - Market Price