



## **SAMPLE DINNER BUFFET MENU**

### **CANAPES**

#### **Grilled Artichokes on Toast**

w/ grantinated emmental cheese + house made pickled onions

#### **Moroccan Spiced Chicken Skewers**

w/ herbed yoghurt + saffron dipping sauce

#### **Watermelon & Feta Skewers**

w/ fresh mint + 25yr aged balsamic

### **MAINS**

#### **Slow Cooked Leg of Lamb**

w/ house made salsa verde

#### **Pan-Seared Free Range Chicken Bread**

w/ slow roast butternut & barley risotto

#### **Flame Grilled Giant Tiger Prawns**

w/ roast garlic, chilli, mint + ginger

### **SIDES**

#### **Roasted Rainbow Carrots**

w/ cumin + honey

#### **Roasted Pink Fur Potatoes**

w/ black olives, aioli + north african dukkah

#### **Scented Basmati Rice**

w/ fresh coriander

#### **Moroccan Style Fattoush Salad**

w/ torn pita + buttermilk dressing

#### **Green Salad**

w/ dried figs + toasted macadamia nuts

### **DESSERT**

#### **Blueberry Financier**

w/ almond brittle + candied lemon ice cream

#### **49% Milk Chocolate Pots**

w/ macadamia nut brittle + biscotti

#### **Seasonal Fruit Salad**

w/ litchi granita + fresh mint

# DEVOUR