



# BUFFET

A minimum order of 20 of any package menu applies with the exclusion of the Inspirer package which requires a minimum of 30.

## Actuator 40.00

### Bread:

- Fresh baked white rolls with butter

### Mains:

- Gremolata marinated whole rump (gf)
- Peri peri chicken pieces with citrus yoghurt
- Soy & plum slow braised pork belly
- Grilled Mediterranean vegetable & haloumi stacks with preserved lemon (v, gf)

### Sides:

- Hokkien sesame & coriander noodles, Asian beansprout salad
- Shaved coleslaw, garlic mayonnaise & fresh herbs (gf)
- Tossed cous cous, charred capsicum, feta, olive & snow pea tendrill salad
- Selection of condiments

### To Finish:

- Sliced seasonal fruit platter
- Duo of Australian cheese & dried fruit platter, nuts & crackers

(v) vegetarian (gf) gluten free

Menu valid 30.05.2011 to 27.05.2012.

All pricing is per piece/menu, exclusive of GST & food only. Products may contain traces of nuts & gluten unless otherwise noted.

Please contact an Event Consultant for a comprehensive quote on staff, beverage, equipment & delivery requirements.

T: 07 3844 7810 F: 07 3844 9964 E: catering@winendinem.com W: www.winendinem.com



## Animator

50.00

### Bread:

- Pumpkin sourdough & polenta rolls with butter

### Mains:

- Macadamia, herb & chilli pepper baked reef fish (gf)
- Szechuan chicken pieces (gf)
- Slow roasted grain fed rump (gf)
- Spiced vegetable moussaka w sweet potato & parmesan (gf)

### Sides:

- Satay pumpkin, eggplant, snow pea tendrils & tatsoi salad, crispy fried shallots, sweet chilli peanut dressing
- Greek style feta insalata, preserved lemon dressing (gf)
- Crisp baby Caesar salad, soft boiled eggs, paprika smoked bacon, garlic croutons, house Caesar dressing
- Selection of condiments

### To Finish:

- Petite sweets platter (gluten free options available)
- Seasonal sliced fruit platter

(v) vegetarian (gf) gluten free

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## Inspirer

60.00

### Bread:

- Variety of Vienna loaves & bread rolls with butter

### Mains:

- Black bean & ginger whole baked reef fish
- Tomato, mustard & mamasita roast leg of lamb
- Grass fed Scotch fillet (gf)
- Salsa verde barbecued vegetable skewer

### Sides:

- Broccolini & oyster mushroom hokkien noodle salad, Thai dressing
- Satay pumpkin, eggplant, snow pea tendril & tatsoi salad, crisp fried shallots, sweet chilli peanut dressing (gf)
- XO pork mince & green bean salad & crispy shallots
- Roasted kipfler potatoes, cherry tomatoes, basil, caramelized onion & Persian feta (gf)

### To Finish:

- Petite sweets platter (gluten free options available)
- International cheese boards, lavosh, quince paste & dried fruits
- Sliced seasonal fruit platter

(v) vegetarian (gf) gluten free

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