



## BUFFET

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

**Actuator** 40.00

**Bread:**

Fresh baked **white rolls** with butter

**Mains:**

Slow roasted **Wagyu rump**, herbed mustard honey crust

Char grilled preserved lemon garlic **chicken thigh**, minted yoghurt

Rosemary & smoked tomato marinated **lamb skewers**

Petite smoked **cheese kranskies**

**Sides:**

**Hokkien noodle**, cashews, julienne vegetable salad, thai dressing

**Mesclun salad**, sesame ponzu dressing

**Mixed leaf salad**, honey mustard dressing

**Garlic roasted chats**, snow pea tendrils, toasted macadamia nuts, horseradish aioli

**To Finish:**

Sliced seasonal **fruit** platter

Duo of Australian **cheese** & dried fruit platter, nuts & crackers

*(v) vegetarian (gf) gluten free (df) dairy free*

Menu valid 01.03.2010 to 27.02.2011.

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](mailto:catering@winendinem.com) W: [www.winendinem.com](http://www.winendinem.com)



## Animator

54.50

### Bread:

Polenta dusted **corn rolls** & **wild seed bread rolls** with butter

### Mains:

Lemon myrtle BBQ roast **chicken pieces**

**Napoli vegetarian lasagne**, wilted native spinach, charred med veg, mozzarella gratin

Marmalade & thyme roasted boneless **leg of lamb**

Baked cashew crusted **barramundi**, dill hollandaise

### Sides:

**Roasted chats**, spinach, toasted macadamia nuts, horseradish aioli

Stuffed olive & **penne pasta salad**, rocket, parmesan & tomato balsamic dressing

**Pumpkin & spinach salad** with caramelized red onion & balsamic glaze (v)

**Cherry tomato salad** with roasted red capsicum & mixed leaves (v)

### To Finish:

Egg custard **dun tarts**

Duo of Australian **cheese**, dried fruit, nuts & crackers

Seasonal sliced **fruit** platter

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## Inspirer

68.00

### Bread:

Selection of **corn rolls** & **baguettes** with butter & e.v.o.o

### Mains:

Chilled **king prawns** with lemon & lime wedges

Gilled preserved lemon marinated **lamb cutlets**, minted greek yoghurt

Sweet soy & ginger **prawn skewers**

Dijon crusted oven roast **sirloin**

Macadamia nut & dill baked **salmon**, yuzu aioli

### Sides:

**Rocket & dried chilli pear salad**, palm vinegar dressing

Poached **roma tomato & basil salad**, red onion, aged parmesan & baby rocket, garlic parsley aioli

**Mixed leaf salad**, honey mustard dressing

**Hokkien noodle**, cashews, julienne vegetable salad, thai dressing

**Garlic roasted chats**, snow pea tendrils, toasted macadamia nuts, horseradish aioli

### To Finish:

Sliced seasonal **fruit platter**

Duo of Australian **cheese**, dried fruit, nuts & crackers

Boutique **bites platter** consisting of lamingtons, apple crumbles & petite lemon curd tarts

## Add-ons to Buffet Menu

Medium <b>Ocean King prawns</b> (per kg)	38.00
To have them peeled, please add (per kg)	4.50
<b>Rock oysters</b> (per dozen)	22.00
<b>Tasmanian pacific oysters</b> (per dozen)	24.00
Includes lemons, limes & cocktail sauce	

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