

# Dinner Menus

## BUFFET DINNER MENUS

### Crowne Carvery Buffet

Minimum 30 guests

Selection of freshly baked gourmet bread rolls

#### SALADS

Marinated Mediterranean chicken salad V GF  
Pontiac potatoes with shallots and sesame seed dressing V GF DF  
Handpicked green leaves, cucumber, duo of tomato and house dressing V GF DF

#### WHOLE ROASTED MEATS

Dukkah spiced roasted lamb shoulder GF DF  
Mustard and herb crusted rare roast sirloin of beef GF DF  
Dijon mustard, seeded mustard, horseradish cream, jus, minted yoghurt

#### HOT DISHES

Baked whole snapper in a lemon and herb butter sauce GF  
Glazed honey carrots with fennel seeds and herbs V GF DF  
Baked pumpkin and sweet potato with wild garlic and rosemary V GF DF  
Cheesy cauliflower and broccoli gratin V

#### DESSERTS

Vanilla cream berry pavlova GF  
Black Forest cake  
Crème caramel GF  
Blueberry baked cheesecake  
Tropical fruit salad with Greek yoghurt and coulis GF DF  
Freshly brewed Vittoria coffee and a selection of tea



### Barbeque Buffet

Minimum 30 guests

Freshly baked damper bread rolls

#### SALADS

Seasonal mixed baby leaves with avocado and lime vinaigrette V GF DF  
Roma tomatoes, Spanish onion, fresh basil with a balsamic dressing V GF DF  
Locally grown red and white cabbage with a remoulade dressing V GF  
Green beans with navel orange segments and sun dried sultanas V GF DF

#### HOT BARBEQUE SELECTION

Pepper crusted Black Angus sirloin steak with a caramelized onion compote GF DF  
Grilled merguez lamb sausages and zesty lemon gremolata DF  
Cajun spiced free range chicken tenderloin skewers with Pascagoula Mississippi sauce  
Polenta dusted Tasmanian salmon skewers with a saffron mayonnaise GF DF  
Lockyer Valley Nicola potatoes with sour cream, chives and double smoked bacon crisps GF DF  
Balsamic marinated zucchini, peppers and eggplant V GF DF  
Corn on the cob with herb butter V GF

#### DESSERTS

Mixed berry trifle GF  
Caramel slice with Tamborine Mountain macadamias  
Pistachio macarons GF  
White chocolate and berry mousse cups GF  
Sliced seasonal Queensland fruit platter GF DF  
Freshly brewed Vittoria coffee and a selection of tea

# Dinner Menu

## BUFFET DINNER MENUS

### Gourmet Buffet

Minimum 30 guests

Selection of freshly baked gourmet bread rolls

### SALADS

Roasted sweet potato, baby spinach and balsamic glaze with almond flakes V GF DF

Pearl couscous with peppered watermelon, mint leaves and feta V

Vermicelli noodles in a fragrant chilli, lime and coriander dressing with sesame seeds V GF DF

Mixed garden leaf salad, avocado, duo of tomato and house dressing V GF DF

Green peas and lightly pickled cauliflower with a Jindi blue cheese dressing V GF

### HOT DISHES

Harissa spiced roasted rack of lamb GF DF

Braised Bangalow pork belly with a five spice jus DF

Black Angus beef tenderloin with a chilli glaze DF

Marinated chicken breast with Kalamata olives and capers GF DF

Pacific king prawn paella with green pea and asparagus spears

Thyme roasted baby chat potatoes V GF DF

Seasonal sautéed green vegetables with wild butter and toasted macadamia V

### DESSERTS

Chocolate Sachertorte with berry compote

Vanilla and lime panna cotta GF

Kahlua crème brulee GF

White and dark chocolate profiteroles

Tropical fruit salad with Greek yoghurt and coulis GF DF

Freshly brewed Vittoria coffee and a selection of tea



### Fresh Seafood Upgrade

Queensland prawns

Spanner crab

Tasmanian smoked salmon

Moreton Bay bugs

Selection of condiments and lemon

### Oyster Station Upgrade

Freshly shucked Pacific oysters with lemon

Oysters Kilpatrick

Oyster shooters served three ways:

- Watermelon margarita
- Cucumber and mint
- Bloody Mary

### Prawn and Oyster Upgrade

Queensland prawns

Freshly shucked Pacific oysters

Selection of condiments and lemon

### Cheese Upgrade

Selection of Jindi cheeses to include brie, cheddar and blue served on the dessert buffet or served on platters to your table

