

## Gold Buffet Selection

\$110 per person

3 Canapes + 8 platters + 3 Desserts

### CANAPES

Sydney Rock Oysters & Vintage Champagne Vinaigrette  
San Marzano Tomato Salad, Goats Feta & Young Basil  
Ranger Valley Seared Beef & Provencal Herbs

### PLATTERS

Berkelo Organic Sourdough Selection & Hand Churned Butter

Locally Caught Tuna Carpaccio & Citrus Yuzu Dressing  
Seared Aburi Salmon Sushi, Wasabi Aioli & Yarra Valley Caviar

Moroccan Couscous Summer Salad, Smoked Paprika & Lime  
Roast Root Vegetables, Garlic, Thyme & Olsson's Sea Salt  
Mixed Garden Salad & Aged Merlot Vinaigrette

12 hour Slow cooked Suffolk Lamb Shoulder & Salsa Verde  
BBQ Organic Chicken Thigh, Citrus & Galangal  
Baked Tasmanian Ocean Trout, Labne, Pomegranate & Torn Mint

### DESSERTS

Belgian Choc Hazelnut Squares & White Chocolate Ganache  
Deconstructed Lemon Tart

