THE Island Fusion Buffet MENU

{V} - Vegetarian
{VG} - Vegan
{GF} - Gluten Free
{DF} - Dairy Free

CANAPES

A selection of eight canapes are served at the completion of your ceremony:

- Antipasto grazing platter
- Arancini (fillings vary) {V}
- Truffle mac n cheese with Balsamic reduction {V}
- Combination platter of rare roast beef on toasted crostini with horseradish mayo & smoked salmon, cream cheese on blinis

Please select an additional four canapes:

- Korean fried chicken with gochujang sauce {GF} {DF}
- Goujons of house panko crumbed fish with tartarë sauce
- Polenta chips with a sundried tomato tapenade {VG} {GF} {DF}
- Eggplant togarashi {VG} {DF}
- Pesto and ricotta pinwheel {V}
- Lamb & cumin croquettes {DF}
- Petite potato cakes with avocado {VG} {GF} {DF}
- Miso mayo tofu with asian pickles {VG} {GF} {DF}

OPTIONAL SEAFOOD BAR DISPLAY

Add on for $15pp (minimum charge of $1000):

- Salmon gravlax fillet, tuna sashimi with wasabi, seaweed & soy sesame (or kingfish ceviche), honey mustard baked salmon, oysters with red wine & shallot vinaigrette, mussels with chilli & lime

YOUR BUFFET MAIN MEAL

Served as a Buffet with freshly baked bread rolls

Beef, lamb & chicken are halal

Carvery

Please select two of the following:

- Seared and roasted fillet of beef | Yorkshire pudding | jus & horseradish crème fraîche {DF}
- Grilled scotch fillet with a Moroccan crust finished off in the oven {DF}
- Roasted pork shoulder with almond, apricot & sage {GF} {DF}
- Roasted lamb shoulder with crumbled pinenuts & fresh herbs accompanied with mint & cranberry chutney {GF} {DF}
- Glazed champagne ham with apricot | soy and seeded mustard with star anise {GF} {DF}

You can substitute carvery items with the below options:

- Croatian macaroni | finely diced beef with a tomato base
- Slowed cooked lamb curry with basmati rice {GF} {DF}
- Lamb ragu shepherd's pie {GF}

Pasifika inspired options:

- Fijian beef curry and rice{GF} {DF}
- Hawaiian pork (sweet and sour) {DF}

Chicken & Fish Selection

Please select one chicken and one fish from the following:

- Bacon wrapped chicken thigh on a potato cake with sofrito {GF} {DF}
- Citrus chicken thigh on garlic mash with salsa verde {GF}
- Roasted chicken thigh served on a bed of citrus risotto with a sundried tomato salsa {GF}
- Lemon pepper seared & baked salmon fillet served on a bed of risotto {GF}
- Pan fried market fish with a herb crumb on cauliflower puree with citrus, caper & butter sauce
- Creamy garlic tuscan salmon with sundried tomatoes & spinach {GF}

Pasifika inspired options:

- Hawaiian chicken (sweet and sour) {DF}
- Salmon poached in lemon and lime coconut milk {GF} {DF}
- Seafood pasta bake

Vegetarian Selection

- A medley of fresh seasonal vegetables {VG} {GF} {DF}

Please select one of the following:

- Braised harissa chickpea tagine {V} {GF} {DF}
- Pumpkin & pine nut risotto with parmesan {V} {GF}
- Vegetarian moussaka with oven roasted tomato salsa sauce {V}
- Mushroom, spinach & ricotta pasta bake {V}
- Spinach & feta cannelloni {V}
- Vegetarian ravioli in a pesto sauce {V}
- Roasted butternut squash on a white bean puree with fermented soybean & chilli oil {VG} {DF}
- Char-grilled portobello mushrooms on garlic baby potatoes {VG} {DF}
- Chickpea curry with steamed jasmine rice {VG} {DF}
- Eggplant and capsicum lasagne {VG} {DF}
- Vegetable au gratin {V}

Pasifika inspired options:

- Taro (with or without coconut milk) {V} {GF} {DF}
- Chop suey {V} {GF} {DF}

Please select one of the following:

- Potato & kumara gratin {V} {GF}
- Roasted garlic potatoes {VG} {GF} {DF}
- Roasted root vegetables {VG} {GF} {DF}
- Crushed potatoes with herbs & garlic mayo {VG} {GF} {DF}

Pasifika inspired options:

- Potato and cheese bake {V}

Salad Selection

Please select four of the following:

- Chickpea & char-grilled vegetables with moroccan dressing {V} {GF} {DF}
- Greek with tomato, feta, olive, cucumber, red onion, fresh herb dressing {V} {GF}
- Caesar with baby cos, egg, bacon, parmesan dressing {GF}
- Waldorf with apple, celery, walnuts, lemon mayonnaise {V} {GF} {DF}
- Potato with grilled kumara, spring onion, deli mayonnaise {V} {GF}
- Pasta with char grilled vegetables, chorizo, bacon, sundried tomato pesto
- Beetroot with spinach, roasted pumpkin, feta & caramelised walnuts {V} {GF}
- Broccoli, cranberry almond & orange poppyseed dressing {VG} {GF} {DF}
- Feta, pomegranate & couscous salad {V}
- Butternut squash, brussels sprouts, pumpkin seeds & cranberry salad {VG} {GF} {DF}
- Quinoa with pumpkin {VG} {GF} {DF}
- Grilled carrots on hummus, pinenuts & tahini {VG} {GF} {DF}
- Raw fish with coconut cream, tomato, cucumber, spring onion & citrus {GF} {DF}
- Mussels with red onion, capsicum, lemon dressing {GF} {DF}
- Seared tuna with green beans, potato, olive & onion {GF} {DF}
- Prawn salad & cherry tomato, avocado with marie rose sauce {GF} {DF}

Pasifika inspired options:

- Macaroni and pineapple salad {V} {DF}
- Crab salad {DF}
- Coleslaw {V} {GF} {DF}

DESSERT

Served as a Buffet

- Crème brûlée
- Cheese & cracker selection
- Fresh fruit platter
- A selection of ice-cream
- Chefs premium selection of petit fours (bite sized sweet treats)

Please add to the menu above and select one of the following:

- Apple crumble
- Sticky date pudding
- Traditional trifle
- Eton mess
- Tiramisu

Pasifika inspired options:

- Panipopo (bread rolls cooked in coconut milk)
- Koko Samoa (chocolate cake whipped cream)
- Faausi (bread and pumpkin Cooked in coconut caramel) {DF}
- Panikeke (banana fritters) {DF}

BEVERAGES

Beverages included in the inclusive beverage package are:

- Oyster Bay Wines - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato Rose
- Heineken, Stella Artois, Steinlager Classic, Speight's Gold, Speight's Summit Ultra, Export Citrus 2.5% and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection



