

DINNER BUFFETS

Designed for a minimum of 50 guests

Buffets are served with freshly brewed coffee and assorted teas.

(V) Vegetarian
(GF) Gluten Free
(LAC) Lactose Free

AUSSIE BBQ \$73 PER GUEST

Add live BBQ for \$250 (3 hours) one chef needed for every 250 guests

SALADS

Potato salad with bacon, shaved parmesan cheese and mustard dressing (GF)

Grilled baby carrot with parsnip, baby beetroot and blue cheese dressing (GF, V)

Creamy coleslaw (GF, V)

Green beans salad with tomato, tuna, olives and lemon oil (GF)

Damper rolls

MAINS

Marinated sirloin steak with seeded mustard and caramelised onion (GF, LAC)

Spicy rub chicken with natural yoghurt and mint (GF)

Garlic infused prawn skewers with capsicum relish (GF)

Lamb sausages with charred cauliflower (GF, LAC)

SIDES

Pan roasted new potatoes with lemon myrtle (GF, V)

Corn cob with fresh chive butter (GF, V)

Steamed seasonal vegetables with parsley and olive oil (GF, V, LAC)

SWEET

Dark chocolate mud cake

Baked raspberry cheesecake

Pavlova with fruit and passionfruit sauce

Apple crumble slice with whipped cream

DINNER BUFFETS

Designed for a minimum of 100 guests

Buffets are served with freshly brewed coffee and assorted teas.

(V) Vegetarian
(GF) Gluten Free
(LAC) Lactose Free

A TASTE OF ASIA \$84 PER GUEST

APPETIZERS

Honey and soy chicken wings

Crispy tofu, sesame asparagus, sweet and salty sauce

SALADS

Gado Gado; Indonesian vegetable salad with peanut sauce and prawn crackers

Vietnamese chicken salad, shredded white cabbage with nuoc cham (GF)

Som tum; Thai green papaya salad with dry shrimp (GF)

DIM SUM

Prawn dumpling (xia jiao)

Prawn and pork dumpling (shao mai)

BBQ pork bun

MAINS

Steamed snapper, soya and green shallots

Spicy beef rendang

Sweet and sour pork

Black pepper honey chicken

SIDES

Fried rice and seasonal vegetables (V)

Asian greens, oyster sauce and fried shallots

Egg noodles with shitake mushrooms

SWEET

Coconut tapioca

Green tea and raspberry mousse slice

Lemongrass panna cotta, lychee and ginger

Selection of whole fruits and sliced seasonal fruits

THE STAR SIGNATURE BUFFET \$105 PER GUEST

Inspired selection of dishes from some of our signature restaurants

Cheese and charcuterie display

Chef's choice of salami and cured meats, local and international cheese's, fruit chutney, pickles, freshly baked breads, grissini and lavash
Classic Caesar with grilled chicken and condiments

Seafood display

Cooked prawns, freshly shucked oysters, lemons, limes, cocktail sauce and mingnonette dressing

MAINS

Cucina Vivo's Porchetta

Slow cooked high country stuffed pork belly, preserved figs, raisin relish, charred witlof, pork scratchings

Garden Kitchen & Bar's Southern fried chicken

Crispy fried chicken pieces and coleslaw

Mei Wei Sichuan Dan Dan noodles

Udon noodles with spicy sichuan style pork mince

SIDES

Sauteed new potatoes, garlic and herbs (GF, V)

Campanelle pasta with fennel sausage and rapini

Seasonal steamed vegetables (V)

PASTRY

Classic lemon tart, whipped cream

Baked vanilla bean cheese cake

Caramelised white chocolate mousse with chocolate shards