

amaze in taste

BUFFET MENUS



Buffet Menu

MAINS

Pumpkin, pea and homemade semi dried tomato risotto v
Wok fried broccoli and cauliflower w carrots, dried chilli and cashew nuts v,GF
Beetroot gnocchi, salsa verde and air dried zucchini crisps v
Chickpea masala curry v
Zucchini fritters, caramelised eschalots and aged balsamic v
Roasted cauliflower and tomato, braised w chermoula v,GF
Mediterranean chargrilled vegetable rotolo, tomato and basil sauce v
Zucchini and chickpea balls w spiced tomato puree v
Slow braised smoked eggplant ragu in red wine sauce v,GF

Petuna ocean trout, mixed bean and lentil ragout, grilled lime, chimichurri P
Harissa crusted kingfish w five spice chat potatoes P,GF
Whole baby trout baked in salt w spicy nahm jim sauce P
Pan fried kingfish, smoked eggplant ragout and chilli sambal P
Five spiced seared tuna steaks, papaya and mango salsa P,GF
Steamed barramundi fillet, leek, soy and ginger glaze P

Aromatic spiced spatchcock, lemon peri peri M
Chargrilled chicken, pumpkin, rosemary puree and edamame M,GF
Sumac crusted chicken maryland, wild rice risotto cake, broccolini and tomato sauce M
Crispy duck, cannellini bean cassoulet M
Four hour slow roasted lamb shoulder in a mild Indian curry korma sauce M
Beef rendang with coconut pandan rice pilaf M
Beef scotch fillet medallions, wild mushrooms and rosemary jus M,GF

SIDES

Sumac spiced sweet potatoes v,GF
Smoked eggplant ragout w gremolata v,GF
Steamed broccoli and chilli sambal v,GF
Roast baby beetroots, rosemary and garlic confit v,GF
Wild rocket, semi dried tomato, parmesan cheese and walnut infused aged balsamic v,D
Raita coleslaw, chilli powder and mint puree v,D
Kipfler potato, caper and spanish onion salad, lemon zest vinaigrette v,GF
Mesclun salad, home pickled vegetables, smoked tomato coulis v,GF
Hot and sour fruit salad, crispy lime leaf, snake beans and chilli lime dressing v
Sauteed brussel sprouts and toasted almonds v,GF

Buffet Menu

DESSERT

Raspberry and coconut dome, pistachio brittle crumb, wild berry sorbet _D

Lemon meringue slice w lemon sorbet _D

Passionfruit chocolate mousse, brandy snap, vanilla bean ice cream, mars bar drizzle _D

Chocolate mousse slice, mixed berries w vanilla and berry ice cream _{P,GF}

Self-saucing chocolate pudding w vanilla and berry ice cream _{P,GF}

Pavlova, crème patisserie, mixed berries _{P,GF}

Profiteroles - coffee, thai tea, lemongrass and palm sugar, double chocolate and raspberry _D

Salted caramel terrine and candied pistachio nuts _{D,GF}

New York baked cheesecake _D

Sticky fig pudding w salted caramel and coconut topping _P

Lemongrass and kaffir lime poached pears w vanilla ricotta cheese _{D,GF}

DIETARY CODES

V - VEGETARIAN

P - PAREVE

M - CONTAINS MEAT

GF - GLUTEN FREE

D - CONTAINS DAIRY



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