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**Buffet/BBQ Menu**

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| **Red Pine**  Breads and dips or soup  2 mains from **Option One**  1 savoury **Option Two**  3 sides  Selection of breads  **$58.00 plus GST** | **Paper Birch**  3 canapés  3 mains from **Option One**  1 savoury **Option Two**  3 sides  Wedding cake  (Supplied by client)  Berry compot, yoghurt & cream  Selection of breads  Teas and coffee (50%)  **$70.00 Plus GST** |
| **Silver Birch**  3 canapés  3 mains, 2 from **Option One**  & 1 from **Option Three**  1 savoury **Option Two**  3 sides  3 desserts  Selection of breads  Teas and coffee (50%)  **$83.00 plus GST** | **Black Walnut**  5 canapés  3 mains, 2 from **Option Three**  & 1 from **Option One**  1 savoury **Option Two**  3 sides  3 desserts  Selection of breads  Teas and coffee (50%)  **$96.00 plus GST** |

**Canapés**

1. Potatoes rosti with harissa rubbed sirloin of beef & garlic aioli C GF
2. Teriyaki lamb fillets with pickled ginger & courgette C GF HF
3. Spicy bang bang chicken in a cucumber cup C GF HF
4. Mushroom risotto cake topped with mushroom ragout C GF V
5. Tortilla cup filled with chipotle prawn cocktail C
6. Slow cooked BBQ pulled pork in a Mexican corn cake H C GF HF
7. Herb pikelets topped with smoked chicken & cripsy beetroot chips C
8. Parmesan shortbread with fresh pesto, roasted tomatoes & feta cheese CV
9. Spanish frittata of potato & caramelised onions topped with chilli jam & crispy chorizo sausage C GF
10. Crepe pinwheels filled with herb cream cheese, julienne of vegetables and mustard beef (C)(vegetarian available)
11. Tartlets filled with roasted cherry tomato & brie, or caramelised red onion & blue cheese or mushroom & sour cream H C V
12. Thai chicken on a lemon grass stick with coconut dukkah H C GF H

**Mains Option One**

1. Home made beef burgers served with our own relishes and soft buns
2. Lamb kofta balls on sticks with minted yoghurt
3. Thai Pork balls on kebabs sticks served with coconut satay sauce
4. Free range premier chicken thighs in our own rich tandoori yoghurt marinade
5. Chicken breasts marinated in Jamaican jerk sauce GF
6. Tenderloin of pork in our own sticky BBQ marinade
7. Best butchers sausages with our own relishes
8. Chick pea and lentil falafels with our own relishes served with a soft bun
9. Roast pork with crackling, apple and gravy
10. Honey spiced whole ham with home made chutneys
11. Italian beef meatballs stuffed with mozzarella, covered in rich tomato sauce and parmesan cheese.
12. Slow cooked braised beef in stout with root vegetables.
13. Lamb hotpot of diced lamb with leeks, carrots, turnips and herbs topped with sliced potatoes.
14. Fricasse of chicken cooked in a creamy wine sauce with tarragon.
15. Breasts of chicken marinated in fresh orange, ginger and cumin.
16. Breasts of chicken in our own Jamaican jerk marinade.

**Savoury Options Two**

1. Spinach and feta strudel
2. Pumpkin and sweet potato taco bake GF
3. Spanish frittata- potato, onion and pepper layers GF
4. Vegetable filo pie filled with seasonal vegetables and cheese
5. Caramelised red onion and blue cheese tarts
6. Mushroom and sour cream tarts
7. Courgette, lemon and brie tart
8. Tomato, olive and basil tart tatins
9. Asparagus, lemon and parmesan tart tatin (when available)
10. Leek and blue cheese roulade filled with cream cheese
11. Pumpkin roulade filled with herb cream cheese
12. Mexican vegetable pie

**Mains Option Three**

1. Butterflied legs of lamb marinated in rosemary, lemon and garlic   
   served with tzatziki
2. Beef Sirloin with herb butter
3. Whole fillets of beef rubbed with herbs and spices   
   and roasted on the BBQ served with a béarnaise sauce (excess $5.00pp)
4. Roast pork sirloin with a chimi chouri rub
5. Fresh salmon fillets rubbed with lemon and fennel seeds   
   served with a red pepper mayo.
6. Monkfish tails stuffed with caramelised onions and coated in crushed peppercorns
7. Venison kebabs with baby beetroots and onions with a red currant and orange sauce

**Sides**

**Hot Sides**

1. Dauphonoise potatoes – sliced potatoes in a rich, nutmeg and cream sauce
2. Hot baby new potatoes with minted butter
3. Roasted potatoes in polenta and duck fat
4. Roasted sweet potato with fresh herbs
5. Hot roasted seasonal vegetables tossed on the BBQ
6. BBQd asparagus drizzled with balsamic dressing (Seasonal)
7. BBQd Corn on the cob served with smoked paprika butter (Seasonal)
8. Ratatouille of courgette, aubergine, peppers, onions in a rich herb tomato sauce
9. Steamed French beans and baton carrots tossed in a orange butter

**Salads**

1. Pearl barley, soya beans, peas, red onion and baby spinach tossed in red wine vinegar dressing
2. Tuscan salad of tomatoes, olives, peppers, cheese, focaccia croutons dressing of olive oil.
3. Orzo, black beans, roasted courgettes, watercress and roasted red peppers drizzled with verjus
4. Ratatouille salad, with fragrant wild oregano
5. Winter slaw with red and white cabbage, mandarins and roasted nuts in a red wine vinaigrette
6. Moroccan roasted vegetable couscous with Italian parsley and balsamic vinegar
7. Fennel, beetroot and watercress with zesty orange dressing
8. Austrian salad of roasted potatoes with red onion and gherkins in a mustard sour cream dressing.
9. Roasted beetroot with baby spinach leaves, feta cheese, mint and roasted hazelnuts in a lemon vinaigrette.
10. Asparagus with cherry tomatoes, shaved parmesan and oregano in a lemon dressing (Seasonal)
11. French bean virgin nicoise with red onions, tomatoes, olives and soft boiled eggs
12. Chick peas and roasted Mediterranean vegetables tossed in a rocket pesto
13. Beetroot, Orange, almond and chickpeas with a Dijon vinaigrette
14. Tagliatelle, With fresh roasted and sundried tomatoes, olives and basil
15. Mescuile salad leaves with dressing
16. Rocket with roast pears, crispy celery, cucumber and shaved parmesan with a cider vinaigrette

**Desserts:**

1. Chocolate and almond torte (gluten free)
2. Three chocolate terrine, plain, white & milk chocolate mousse layered (gluten free)
3. Chocolate roulade with fresh cream & berries covered in chocolate ganache
4. Chocolate, orange and Cointreau mousse
5. Lemon soufflé (gluten free)
6. Mille Fuelle filled with crème patisserie, fresh fruit and cream drizzled with lemon icing (think layer of puff pastry filled and then another thin layer of pastry)
7. Pecan and maple syrup tart
8. Lemon tart with fresh cream
9. Fresh berry tart filled with crème patisserie
10. Plum and almond franchipan tart
11. Banoffee pie (biscuit crumb base with caramel toffee, sliced banana, whipped cream   
    and finished with dusting of chocolate)
12. Poached pairs in sweet wine and spices served with lemon cream. (Gluten free)
13. Fresh fruit Pavlova (gluten free)
14. Hazelnut meringue stack layered with whipped cream and berries and topped with hazelnut praline (gluten free)
15. Brown sugar baby meringues with whipped cream (gluten free)
16. Tropical roulade of with a mango and coconut sponge filled with a passionfruit cream. pineapple and guava

**Included in cost**

1. All staff
2. All consultations, and food tastings
3. Set up of tables (decorations supplied by client, happy to set up as required)
4. All crockery, cutlery and glasses required
5. All linen for tables (inside only) white table clothes and linen napkins

Note that we include the cost of the cleaning in the venue hire, however if there is a

Substantial amount of cleaning afterwards there will be a charge of $150.0

Please note that Gear Homestead is a licensed premise and we do not allow BYO.

All prices are exclusive of GST