



WAIMARINO RIVERSIDE
Venue & Eatery

Buffet Menu Options

Main Course

Char Grilled Sirloin Argentinean Style (GF)

w/a Chimmi Churri Marinade topped with a Fresh Basil Sauce
(this meat is marinated overnight with a marinade of parsley, chilli, lime, vinegar and honey then thrown on the grill)

Char Grilled Sirloin (GF)

rubbed w/Cracked black Pepper and Crushed Sea Salt served with a Creamy Horseradish Sauce

Grilled Scotch rubbed with Rosemary and Thyme

served on a Bed of Caramelised Onions Pinot Noir Jus (GF)

Slow Braised Brisket of Beef

w/a Whiskey Mustard Sauce

Char Grilled Butterflied Leg of Lamb with a Lemony Mint Gremolata (GF)

Pan Roasted Pork Loin rubbed with Fresh Herbs and Sweet Baby Garlic (GF)

served w/a Traditional Gravy and Homemade Caramelised Apple Sauce

Oven Roasted Porchetta Tuscan Style (GF)

studded with Fresh Rosemary and Thyme, Fennel and Fresh Garlic served with a Glazed Apple Compote

The Very Best Bourbon Glazed Ham (GF)

served w/Mustards and Cranberry Mayonnaise

Pan Seared Chicken Breast (GF)

stuffed with Mushrooms, Caramelised Leeks and Feta Cheese drizzled w/a Fresh Thyme Reduction

Oregano Grilled Chicken (GF)

topped with a Roasted Red and Yellow Capsicum and Black Olive Compote

Lemony Herb Roasted Whole Side of Salmon (GF)

w/a Fresh Parsley Remoulade

Ginger Soy Glazed Salmon (GF)

w/Ginger, Scallions, Chili & Soy served on a Bed of Cucumber Threads tossed w/a Miso dressing

Buffet Menu Options

Canape

Steak au Poivre on Crostini
topped w/a Dolly of Mustard Chive Creme

Homemade Duck Empanadas
Foie Gras on Buttery Toasts topped w/a Caramelised Apple Chutney

Crispy Risotto Cakes
topped w/Gorgonzola & Toasted Walnuts

Char Grilled Lamb Skewers
rubbed w/Fresh Mint

Asian Duck Salad
served in Crispy Wonton Cups

Miniature Blini
topped w/Smoked Salmon and Lemony Caper Aioli

Fresh Poached Shrimp
served w/a Spicy Cilantro Dipping Sauce

Savoury Tartlets
filled w/Creme Fraiche & Salmon Roe

Twice Baked Baby New Potatoes
with Cheddar & Bacon Crostini Capresi with Heirloom
Tomatoes,Fresh Basil and Mozzarella

Lemon & Ginger Grilled Shrimp
Country Pate Toasts topped w/Pickled Red Onions

Arancini Balls
w/Fresh Mozzarella

Indonesian Spiced chicken satay
with a Spicy Peanut Dipping Sauce

Corncakes topped
w/ Avocado Salsa

Bite Size Parmesan Shortbreads
topped with a Roasted Cherry Tomato and Feta Compote

Mushroom and Goat Cheese Quesadillas

Accompaniments

Baby New Potatoes (GF)
tossed with Fresh Mint and Crushed Sea Salt
Roasted New Potatoes tossed with a Mediterranean Romesco

Warm Roasted Red Bliss Potato Salad (GF)
tossed w/a Sweet and Tart Vinaigrette topped w/ Chopped Spring
Onions & Crispy Lardons

Creamy Potato Gratin (GF)

Roasted Potato Salad tossed w/a Creamy Vinaigrette
w/Sundried Tomatoes & Tuscan Olives(GF)

Vegetable Melange Sautéed w/Tarragon Butter (GF)

Garden String Beans tossed w/a Walnut Pesto

Fresh Roasted Baby Red Beetroot (GF) served on a Bed of
Organic Greens with Candied
Walnuts,Crumbled Goat Cheese drizzled with a Balsamic Vinaigrette

Farmer's Market Panzanella
Tomatoes,Cucumbers,Roasted Red Peppers,Radishes,Slivered Red
Onions and Rustic Croutons tossed w/ Tuscan Olive Oil andRed
Wine vinegar topped with Shaved
Parmesan

Tomatoes of All Colours, Fresh Mozzarella and Baby
Basil (GF)
drizzled w/ Tuscan Olive Oil,Crushed Sea Salt & Cracked Black
Pepper

Classic Caesar Salad
w/ Homemade Parmesan Croutons and Avocado

Country Salad
Lettuce, Roasted Baby Garlic,Homemade Croutons ,Pancetta,
Gorgonzola Balsamic Vinaigrette

Baby Greens (GF)
w/ Dried Cranberries and Candied Walnuts Balsamic Dressing
A Simple Salad of Baby Rocket
topped w/Shaved Parmesan Dijon Vinaigrette (GF)

Rustic Rolls and Breads/Butter (included in price)

Buffet Menu Pricing

Option One

4 x Canapes
2 x Main Courses
2 x Accompaniments
Dessert
Rustic Rolls and Breads/Butter (included in price)

Cost: \$88 per person

Option Two

4 x Canapes
2 x Main Courses
3 x Accompaniments
Dessert
Rustic Rolls and Breads/Butter (included in price)

Cost: \$96 per person

Labour Included

Special dietary requirements and additional cost to be discussed