



## **Buffet Menus: Minimum order 20 people**

### **\$55 a head**

- Lamb and date tagine
- Greek charred lemon, thyme chicken
- Roasted field mushroom, ratatouille, goats cheese, herb crust (V)
  
- Ancient grain salad with pomegranate and roasted seeds (v)
- Greek salad
  
- Raspberry and almond tart

### **-\$65 a head**

- Roast Greek leg of lamb with hummus, feta and almond salsa
- Baked barramundi with pepperonata and salsa verde
- Roast eggplant, tomato braise, goat's cheese herb crust
  
- Roast lemon and thyme potatoes
- Cucumber, tomato, radish salad with creamy dill dressing
  
- Chocolate and raspberry tart

### **Staff hire**

Chef: Mon-Fri \$65.00 per hour  
Saturday \$70.00 per hour  
Sunday \$75.00 per hour

Waiter: Mon-Fri \$60.00 per hour  
Saturday \$65.00 per hour  
Sunday \$70.00 per hour