



Ghost 1 & 2 Menus 2016

Mixed Buffet Menu

\$125 p.h (up to 40 guests)

(select 4 dishes)

Meat selection:

Cold:

- Anti Pasto meats with sourdough & maple roasted bacon butter.
- Selection of seafood with sauces.
- Slow poached Atlantic salmon with lemon, capers and dill mayonnaise

Warm:

- Spiced lamb rack on herbed couscous & pomegranate dressing
- Pork loin in creamy mushroom sauce with rosemary & sage
- Caramelized pork belly with chilli vinegar on coconut & coriander rice
- Marinated and char grilled beef eye fillet with oregano salsa Verde
- Asian inspired honey and hoisin glazed beef with cashew sour cream
- Chermoula marinated chicken with crispy pancetta
- Skillet grilled seafood and chorizo paella pan fried lemon snapper fillets on mint risotto

Vegetarian :

- Pesto marinated vegetables with fettuccini & pecorino cheese
- Vegan
- Roast sweet potato and lentil curry on herbed basmati rice

Buffet includes:

Crispy potatoes, tomato, cucumber and avocado salad, creamy slaw with pear and honey toasted walnuts, bread and butter

Dessert:

(pick 1)



- Cheese and dried fruit platter with a French baguette
- Variety of petit fours
- Apple and rhubarb crumble with vanilla ice cream

Seafood Buffet Menu

\$165 p.h (up to 40 guests)

(pick 4)

Cold:

- Seafood platter with a selection of oysters, tiger prawns, and prawn cocktail with sour dough toast
- (lobster on request, price depends on market value)
- Garlic and chilli prawns and scallops with a trio of mushrooms
- Oven baked Atlantic salmon with a herb and nut crumble
- Coconut poached barramundi fillets with chilli & lime
- Pan seared cod with white wine & tomato and basil sauce.
- Cantonese steamed fish with ginger and scallions

Vegetarian:

- Ratatouille tart with goats cheese and semi dried tomatoes

Vegan:

- Quinoa with curried cauliflower, honey roasted chickpeas and a herb & pine nut dressing

Buffet includes:

Creamy potato, avocado and dill salad, tomato and cucumber salad with fetta and olives, rocket & pear salad with pecans, bread and butter



Set Canapé selection \$55.- pp (Ghost 1 only)

4 canapés plus Choice of 1 mini substantial (2 serves each per person)

canapés :

- Coconut and panko chicken skewers with mango and peanut dip.
- Gourmet Sausage rolls with tomato relish
- Prawns with seafood sauce
- Smoked salmon bruschetta with avocado on a garlic crostini
- Substantials (select 1)
- Red wine and rosemary osso bucco on sweet potato mash
- Slow cooked Thai chicken curry on basmati rice
- Barramundi sliders with saffron aioli
- Roasted vegetable mini quiche with goats cheese and semi dried tomatoes