

Boardwalk

CATERING

BUFFET MENU



Buffet 1

Please select 4 gold, 3 platinum

includes buffet platters, serving utensils and
2 ply white napkins

Buffet 2

Please select 4 gold, 3 platinum,
2 dessert

includes buffet platters, serving utensils and
2 ply white napkins

GOLD ITEMS

Sydney Rock Oysters (s) (gf)
white wine mignonette

Roasted duck fat chat potatoes (v) (gf)
fresh rosemary, confit garlic

Shaved peach salad (v) (gf)
wild rocket, honey vinaigrette, goats curd

Toasted cauliflower (v) (gf)
pickled onion, pepita seeds, wild leaves

Roasted beetroot (v) (gf)
goat's cheese, toasted walnuts, rocket

Spiced Kent pumpkin (v) (gf)
fresh mint, Greek yoghurt

Citrus green beans (v) (gf) (vgn)
black sesame, chive vinaigrette

Chat potato salad (v) (gf)
honey mustard mayonnaise, spring onion

Shaved prosciutto (gf)
shaved fennel, citrus, aioli

Broccolini salad (v) (gf) (vgn)
snow peas, orange, chilli, toasted hazelnut dressing

Heirloom tomato salad (v) (gf) (vgn)
charred corn, wild rocket, avocado, smoked paprika & lime

PLATINUM ITEMS

Thyme marinated chicken thigh (gf)
confit garlic, baby celery

Market best prawns (s) (gf)
Boardwalk signature cocktail sauce, lemon

Palmer's Island Mulloway fillet (s) (gf)
pickled eschallots, pea puree, tendril

Pasture fed Berkshire pork belly (gf)
spiced apple chutney, crackling

Portuguese style chicken breast (gf)
blackened lime, sumac yoghurt dressing

8-hour slow cooked lamb shoulder (gf)
lemon chermoula

Baked Tasmanian salmon (s) (gf)
cauliflower puree, baby radish

Pan seared Gold Band Snapper (s) (gf)
pine nut pesto, young basil

DIAMOND ITEMS

Poached Moreton bay bug (s) (gf)
roasted garlic & chive aioli

Riverina Lamb backstrap (gf)
fresh gremolata

Riverina grain fed beef fillet (gf)
red wine jus

Triston Island Lobster tail (s) (gf)
half tail, confit garlic & chive butter

DESSERT ITEMS

Churros (v)
vanilla chocolate sauce

Boardwalk chocolate brownie (v)
salted caramel

Belgian milk chocolate tartlet (v)
raspberry dust

Fruit brochettes (v) (gf) (vgn)
skewered seasonal fresh fruit

Lemon Curd Tartlet (v)
torched meringue

Gelato (v)
chocolate dipped assorted flavours