

ENCORE

EVENTS CENTRE

LUNCH AND DINNER BUFFET

Cold items

- Wild mushroom, brie, thyme tart, baby beetroot, candied walnut, spinach salad
- Chickpea fritters, ancient grains, minted yoghurt
- Sugar cured ocean trout, salad of cress, red onion, baby capers, horseradish cream
- Seared salmon, mizuna, avocado, snow peas, avocado, lemon vinaigrette
- Chorizo sausage, chickpea salad, semi dried tomatoes, charred zucchini, basil
- Moroccan style chicken salad, citrus, spiced yoghurt, mint, coriander

Hot items

- Rare roasted beef sirloin, seed mustard crust, roasted root vegetables, port wine jus
- Spinach, ricotta cannelloni, napoli sauce
- Chicken, mushroom ravioli, gremolata
- Roast high country pork belly, celeriac purée
- Jumbo ravioli filled ricotta spinach, lemon zest, asparagus, thyme butter cream sauce
- Baked lemon lamb, mint salsa
- Grilled chicken breast, pepperonata
- Roast Gippsland beef, lentils du puy, vine ripened tomato glaze
- Barramundi with cannellini beans, tomato, celery, wild olives, capers and salsa verde
- Sumac and lemon spiced chicken, ancient grains salad
- Char grilled Gippsland beef with garlic and tomato polenta, salsa verdi

Salads and sides

- Shaved fennel, marinated fetta, green bean salad, ciabatta croutes
- Herb, citrus couscous, flaked almonds, currants
- Salad of frissee lettuce, soft-boiled eggs, candied bacon, broad beans, creamy ranch dressing
- Warm maple glazed pumpkin, sweet potato, parsnip
- Greek style salad, parsley, green olives, garlic sautéed beans, roasted roma tomatoes, flaked almonds
- Chickpea, roast pumpkin salad, celery, red capsicum, sliced shallots
- Steamed asparagus, sugar snap peas, snow peas, baby corn, toasted sesame seeds
- Creamy potato, chive mash
- Garden salad, mustard dressing
- Roasted potato salad with cornichon, seed mustard, sour cream, parsley

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Dessert

- Pecan pie with butterscotch sauce, cream
- White chocolate, raspberry baked cheesecake, wild berry coulis
- Individual lemon meringue tart, passionfruit coulis, double cream
- Mandarin curd, cream cheese, vanilla mousse, freeze dried mandarin, cinnamon crumbs
- Sticky date pudding, macadamia butterscotch sauce
- Selection of fine Australian cheese, dried fruits and water crackers
- Selection of miniature desserts – Let our pastry chef tempt you

Design your own menu with our range of individually options for lunch and dinner, drawing on the best seasonal ingredients

Option One

Please choose 3 items | 1 from each category

Served stand up - \$25.00 per person - with 4 hour beverage package \$60.00 per person

Served seated - \$30.00 per person - with 4 hour beverage package \$65.00 per person

Option Two

Please choose 4 items

Served stand up - \$35.00 per person - with 4 hour beverage package \$70.00 per person

Served seated - \$40.00 per person - with 4 hour beverage package \$75.00 per person

Option Three

Please choose 6 items | 2 from each category

Served standing - \$45.00 per person - with 4 hour beverage package \$80.00 per person

Served seated - \$50.00 per person - with 4 hour beverage package \$85.00 per person