

ONSITE ASIAN BUFFET

Lunch Buffet (Private or Office Catering)

\$40 pp min spend \$1800

Dinner Buffet Pricing (Private Events)

30-50 pax \$58 pp

51-99 pax \$55 pp

100 pax + \$54 pp

(min spend \$1800)

Service includes



All buffet equipment / Platters



Friendly Team to manage the buffet



Full set up / pack up



Asian Buffet Menu

**Choose: 4 items from our starters menu
3 Items from the stir fry, noodles, curry, mains
1 salad choice**

Entreés

Popular

Peking duck pancakes, hoisin sauce
Sydney rock oysters, sake, soy, ginger (+\$3 per head)
Mini chicken satay skewers
Peeled fresh ocean prawn w` Thai chilli mayo (+\$3 per head)
Prawn satay skewers
Salt & Pepper Barra over crispy green apple and strawberry salad
Chicken larb san choi bow
Roasted chilli basil duck san choy bow
Crispy salt n pepper prawns, wasabi mayo
Thai Chicken sliders, w shredded asian slaw

Fried

Hand made Vegetarian spring rolls w` sweet chilli
House Vegetarian curry puffs w` pastry, mixed veg, curry powder
Garlic & Pork spring roll
Thai style fish cakes w` sweet chilli
Thai-rancini balls stuffed with Massaman beef, mozzarella
Salt & Pepper fish w` spicy mayo
Salt & Pepper prawns w` wasabi mayo
Salt & Pepper Squid w` blood orange dressing
Crispy pork and prawn dim sims w` sweet chilli
Prawn Toast, sweet chilli dressing
Crispy chicken wings w` honey soy sauce
Prawn toast canapés

Rice Paper rolls

Chicken satay crispy greens
Poached Coconut chicken, ginger, snowpea
Vegan, crispy greens, tofu, avocado, sweet chilli
Prawn satay, crispy greens

Steamed

Roast duck Bao Bun, shallot , cucumber, hoisin sauce
Prawn dumplings w` soy dipping sauce
Pork and prawn Sui Mai w` soy dipping sauce
BBQ Pork buns w` thai chilli sauce
Prawn & Ginger Dumplings w` soy dipping

Mains

Noodles & Stir fry

Popular noodle Choices

Select protein - Chicken / Beef / Veg Tofu

Pad thai – (pad thai rice noodle)

Singaporean noodles – vermicelli rice noodle

Pad see ew – flat rice noodle

Pad ki mao – drunken stir fry – flat rice noodles

Mongolian beef – vegetables, hokkien noodle

Create your own stir fry

Step 1. Main ingredient: Chicken, Beef, Veg, Prawns

Step 2. Choose your sauce :

Mongolian sauce

Oyster sauce

Chilli & Basil

Cashew nut & Chilli Jam

Ginger & Coriander

Satay Sauce

Garlic & Pepper

Mild Thai curry

Step 3. Choose your noodle: Rice noodles: thin, flat or vermicelli Wheat: Hokkien noodle

Chefs specials/mains (all served w` steam rice)

Penang curry – Free range chicken & local prawns w` pumpkin & mixed veg

Massaman beef – Lean gravy beef slow cooked with sweet potato, potato, cashews

Oven roasted Garlic & Pepper pork neck, asian herbs

House made Green curry w` free range chicken, vegetable, rice

Stir fried Mongolian beef ribs w` mixed vegetable, Mongolian sauce

Stir fried black pepper beef, mixed asian mushroom, black pepper sauce

Stir fried Crispy fish - eggplant, bok choy, mixed asian mushroom

Oven-baked chicken thigh fillets, thai herbs, lemongrass sauce

Vegan tofu stir fry in a sweet & sour sauce & mixed veg

Stir fry chicken breast, Oyster mushroom, shiitake, bok choy, oyster sauce

Mixed seafood pineapple fried rice

Combination fried rice

Vegetarian fried rice

Salad Choices

Thai Style warm beef salad

Papaya salad (spicy or non spicy)

Shredded Snow pea and prawn salad (+\$2 pp)

Thai chicken salad Salt

Desserts

\$5 per person

Lime, Yogurt & Coconut Cake

Lychee, Strawberry Cake

Cherry Crumble Cheesecake GF

Fig & Apple Cake GF

Choc Hazelnut& Cranberry Slize GF

Choc, Salted Caramel & Hazelnut Slice GF