

# Little Miss Merlot

## SAMPLE BUFFET MENU

Breads/Cheeses/Cured meats/Chutneys/tossed salad

## SALADS

Home pickled baby beetroot

New minted potatoes

Pea, mint and goats cheese

Warm asparagus with hollandaise

Pumpkin feta, olive and spinach

Traditional tomato, basil and bocconcini

Caesar salad

Asian style coleslaw

Pasta with pesto, balsamic roasted tomatoes

Orange, beetroot, fennel and goats curd

## MEATS/MAINS

Pumpkin, caramellised onion and feta tarts

Traditional quiche Lorraine

Rare roast beef with mustard cream and blistered tomatoes

Glazed salmon with steamed rice and brocollini

Honey soy chicken with cucumber salsa

Pulled pork with roasted apples and crispy crackling

Prawns platters with tangy seafood dressing

Oysters on the shell (seasonal pricing)

Coriander crumbed cutlets

Slow cooked lamb with minted jus and roasted red onions

Spinach, fetta and lemon pie

Mini Cornish pasties



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## SWEETS

Wedding cakes-negotiated separately

Derby pie (chocolate and pecan pie)

Traditional pavlova

Lemon tarts

Profiteroles

