



WILDTRIBE

.. fire the imagination

buffet menu

LAND AND SEA

Roast chicken stuffed with pancetta, apricot and thyme

Marinated roast beef

Slow roasted lamb shoulder with hints of tomato, garlic and rosemary

Citrus baked salmon

Chimichurri beef

Mediterranean spiced whole chicken

BBQ skirt steak

Asian inspired pork belly

Baked hapuka

GARDEN

Winter risotto with lemon dressing

Israeli cous cous with baby spinach, feta, pea and courgette with curried mayo

Iceberg, blue cheese, pear and toasted almond salad with mayo dressing

Baked garlic potatoes with herbs

Truffled potato mash

Moroccan style raisin, carrot and coconut cous cous

Potato gnocchi and capsicum ratatouille with salsa verde

Homemade linguine with herbs, lemon and chili

Spiced pumpkin with semi dried tomato, pumpkin seed, toasted almond flakes, carrot, cashew, raisin and coriander

SWEET

Char-grilled pineapple, orange segments, dried banana and coconut ice-cream

Chocolate tart, berry sorbet, spiced berries and salted caramel ice-cream

Eton messe our way - berries, meringue, cream and custard

Citrus panacotta with marinated orange segments, pear and apple compote and prune puree

Milk chocolate cremeux with dark chocolate mousse, chocolate soil, berry gel and custard foam