

BUFFET MENU

2022

FRANKSTON ARTS CENTRE

BUFFET MENU

BUFFET OPTIONS:

Buffet Option 1: \$35.00 per person | Kids \$15.00 (under 12)

Please choose 4 items

Buffet Option 2: \$45.00 per person | Kids \$20.00 (under 12)

Please choose 6 items

Buffet Option 3: \$55.00 per person | Kids \$25.00 (under 12)

Please choose 8 items

COLD ITEMS

Cauliflower tabbouleh with pomegranate and field tomatoes

Chickpea fritters, ancient grains, minted yoghurt

Gravlax of salmon, salad of cress, red onion, baby capers, horseradish cream

Seared salmon, mizuna, avocado, snow peas, lemon vinaigrette

Chorizo sausage, chickpea salad, semi dried tomatoes, charred zucchini, basil

Moroccan style chicken salad, citrus, spiced yoghurt, mint, and coriander

Selection of assorted sushi

HOT ITEMS

Rare roasted beef sirloin, seeded 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 with ricotta and spinach, thyme butter cream sauce

Lamb leg roasted with seeded mustard sauce

Duck Leg confit with soft polenta and tomato sugo

Roast Gippsland beef, lentils du puy, vine ripened tomato glaze

Whole baked Salmon with salsa verde

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HOT ITEMS CONT'D

Penne with Italian sausage, chunky tomato sauce, spinach, parmesan

Char grilled Gippsland beef with garlic and tomato polenta, salsa verde

Mild vegetable and coconut curry on rice

SALADS AND SIDES

Steamed green vegetables, shaved fennel, marinated fetta, ciabatta croutes

Herb and citrus pearl couscous, flaked almonds, currants

Frissee lettuce salad, soft-boiled eggs, candied bacon, broad beans, ranch dressing

Warm maple glazed pumpkin, sweet potato crisps

Greek style salad, parsley, kalamata olives, fetta, roasted roma tomatoes

Morrocan chickpea, cauliflower, red capsicum, sliced shallots

Creamy potato, chive mash

Garden salad, mustard dressing

Roasted potato salad with cornichon, seeded mustard, sour cream, parsley

DESSERT

Raspberry frangipani tart, cream

Chocolate cheesecake

Individual lemon meringue tart, passionfruit coulis, double cream

Lemon curd, cream cheese, vanilla mousse

Sticky date pudding, macadamia butterscotch sauce

Selection of fine Australian cheese, dried fruits and water crackers

**Includes freshly brewed coffee and a selection of tea*

We are delighted to accommodate any special dietary requirements with advance notice.

FRANKSTON **ARTS** CENTRE

BEVERAGE PACKAGES

Our carefully designed Signature and Premium beverage packages include a range of sparkling, white and red wines, full strength and light beer and assorted soft drinks and mineral water.

SIGNATURE PACKAGE

Please ask us for our latest wine selections

2 hours | \$20.00 per person

4 hours | \$30.00 per person

PREMIUM PACKAGE

Please ask us for our latest wine selections

2 hours | \$28.00 per person

4 hours | \$38.00 per person

NON-ALCOHOLIC BEVERAGES

Soft drinks, assorted juices, still and sparkling water

2 hours | \$10.50 per person

4 hours | \$14.50 per person

BEVERAGES ON CONSUMPTION

Beverages can be purchased on an individual cash/card basis or charged on a consumption basis to the client.

*Full Beverage price list available on request.

SPIRITS

Basic spirits are available for an on-consumption bar.

*Minimum guest numbers and bar spend apply.