



# BBQ STYLE

SELECT FROM THE  
FOLLOWING ITEMS:

## FAIRMONT BBQ

**\$69.00 per guest**

Minimum 25 guests

## SEAFOOD BBQ

**\$82.00 per guest**

Minimum 30 guests

## FAIRMONT BBQ

Selection of artisan breads

Grass fed sirloin steak

BBQ chipotle marinated pork spare ribs

Gourmet chicken & mustard sausage

Marinated lemon & garlic flathead fill

Baked potato, sour cream, chives

Corn, lime butter, shaved parmesan

Field mushrooms, caramelised onion, spinach

Your selection of 4 salads (see page 10)

Chef's selection of assorted cakes

Seasonal fruit

## SEAFOOD BBQ

*Fairmont BBQ inclusions PLUS:*

Miso glazed salmon fillet, pico de gallo sals

Yamba king prawns, yuzu koshu dressing

Char grilled baby octopus, nam jim

## ADDITIONAL OPTIONS

Enjoy the service of your own personal chef cooking your BBQ

**\$350 per BBQ**

# BUFFET MENUS

## FAIRMONT BUFFET

**\$77.00 per guest**

*Minimum 30 people*

Chef's soup of the day

Selection of cured and smoked meats, pickled vegetables, muscatel chutney, terrines, antipasto

**Your choice of 3 main courses**

**Your choice of 4 salads**

Parmesan & truffle crusted potatoe

Seasonal vegetables

Blackberry & lemon curd trifle

Vanilla crème brulée

Pavlova, passionfruit, strawberries

Selection of petite desserts

Fruit platter

## SEAFOOD BUFFET

**\$97.00 per guest**

*Minimum 30 people*

*Fairmont Buffet inclusions PLUS:*

Prawns

Pacific & Sydney rock oyster

Blue swimmer crab

Black mussels

Smoked salmon

Sushi with traditional accompaniments

## MAIN COURSE SELECTION

Oven baked salmon, sweetcorn polenta, preserved lemon salsa verde, fish crackling

Marinated lamb rump, provençale vegetables, tomato, persian fetta, Israeli cous cous

Braised lamb shanks, heirloom vegetables, pea ragout

Grilled chicken breast, thyme roasted potatoes, forest mushrooms, spinach puree

Tandoori marinated spatchcock, cucumber yoghurt, raisin and almond basmati

Thai fish cur y, snapper, prawns, mussels, squid, snow peas, zucchini, saffron aioli

Master stock braised short rib, choy sum, beansprouts, kaffir lime & chilli dressing

Choose from roast beef, pork or lamb with roast pumpkin, sweet potato, garlic chips and eschallot jus *(extra protein \$10.00 per guest surcharge)*

Potato gnocchi, asparagus, peas, truffle, pa mesan

## SALAD SELECTION

Fairmont chopped salad

Olives, roast capsicum, risoni, grilled mushrooms, broccoli

Heirloom tomato, buffalo mozzarella, basil aged balsamic

Kipfler potato salad, co nichons, quail egg, mustard mayonnaise, fried shallots

Caesar salad, bacon, croutons, parmesan, white anchovy dressing

Fregola, sweetcorn, roast pumpkin, dill, crème fraîche

Spinach, manchego, chorizo, semi-dried tomato

Crisp pork belly, snow peas, coriander, chili, xo dressing

Petite lettuce, red vein sorrel, mustard cress, endive, chardonnay dressing