

# THE BLONDE BUTLER

## SAMPLE BUFFET MENU SPRING/SUMMER 2023



# THE **BLONDE** BUTLER

## SAMPLE BUFFET MENU

### **TO START**

Sourdough bread and Pepe Saya butter

### **MAINS**

Miso barramundi, ginger, shallot (gf)

Roasted side of salmon, tahini yoghurt, fresh herbs, pomegranate, pistachio (gf)

Whole roasted chicken, sweet pea puree, fried cavolo nero (gf)

Slow roasted lamb shoulder, labne, wild oregano (gf)

Roasted porchetta rolled with wild garlic, fennel & rosemary, salsa verde, seasonal relish (gf)

Pepper crusted beef tenderloin, horseradish creme, watercress (gf)

### **SIDES**

Glazed Asian greens, sesame, soy (vegan, gf)

Roasted potatoes, rosemary salt (vegan, gf)

Red oak, radicchio and soft herb salad with chardonnay vinaigrette (vegan, gf)

Honey glazed pumpkin with feta and pepita's (v, gf)

Charred asparagus, lemon, pecorino (v, gf)

Heirloom tomato, peach, buffalo mozzarella & basil salad, vincotto dressing (v, gf)

Your choice of 2 mains & 3 sides or 3 mains & 3 sides served with complimentary bread and butter

Pricing starts at \$70 per person with a minimum of 20 guests

Our buffet menu can be served as a table buffet, or as share plates served directly on the dining table

Contact us for a quote: [info@blondebutler.com.au](mailto:info@blondebutler.com.au)

