

MAYFAIR BUFFET

\$29

APPETISERS & SALADS

Garden salad with cucumber, carrot, pea shoots, bean sprouts, fresh herbs, radish & capsicum with balsamic dressing & seeded mustard vinaigrette
(GF, DF, NF, VEGAN)

Black rice, green bean & olive salad
(DF, NF, VEGAN)

Selection of freshly baked breads

HOT DISHES

Beef stir fry with seasonal vegetables
(DF, NF)

Vegetable fried rice
(GF, NF, VG)

Roasted cauliflower & pumpkin, gremolata
(GF, DF, VEGAN)

Young potato, seeded mustard cream
(GF, NF, VG)

DESSERTS

Selection of mini pastries & cakes



CHELSEA BUFFET

\$39

APPETISERS & SALADS

Garden salad with cucumber, carrot, pea shoots, bean sprouts, fresh herbs, radish & capsicum with balsamic dressing & seeded mustard vinaigrette
(GF, DF, NF, VEGAN)

Fetta, tomato, cucumber & dill salad with lime vinaigrette
(GF, DF, NF, VEGAN)

HOT DISHES

Swedish beef meatballs with dehydrated tangy barberries
(GF, NF)

Seafood saganaki, feta cheese
(GF, NF)

Spicy seasonal; vegetables, chickpea, charred green chilli
(GF, DF, NF, VEGAN)

Wild mix steam rice
(DF, NF, VEGAN)

DESSERTS

Selection of mini pastries & cakes

Cut seasonal fruits



ADDONS

+\$20 PER PERSON

Chilled prawn, clam and mussels with cocktail sauce & lemon

+\$7 PER PERSON

Selection of Australian cheeses served with crackers

+\$8 PER PERSON

Chilled prawns with cocktail sauce & lemon

+\$6 PER PERSON

Selection of antipasto & dip platter including grilled vegetables, mixed marinated olives & pickles



CHELSEA SOCIAL

Chelsea Social can cater to alternative dietaries including free of gluten, dairy and vegan. Please note these items are prepared in the same kitchen as food containing wheat, dairy, egg and nuts. Please speak to our team members on the menu items that can be amended and served upon your requirements, agreeance and understanding.