



Food Menu

April 2025

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Photo: Buffet - Mixed Salads

Canapés & Platters



Photo: Goats Cheese & Tomato Citrus on Toast

Choose your favourites

Sharing Platters

Gourmet International Cheeses

brie, blue cheese, cheddar, crackers,
dried fruit, grapes
\$250 (serves 15-20)

Cold Mezze

bread sticks, pita, crudités
dips: hummus, baba ghanoush & roasted
vegetables
\$230 (serves 15-20)

Gourmet European Charcuterie

mortadella, parma ham, serrano, pork
pate, pickles & bread sticks
\$250 (serves 15-20)

Finger Food

Chicken Wings

soy sauce, garlic & honey glazed
\$58 per doz

Curried Potato Samosas

\$58 per doz

Battered Cauliflower Pakora

\$58 per doz

Falafels

minted yoghurt
\$58 per doz

Waygu Beef Sliders

glazed cheese, tomato & brioche bun
\$72 per doz

Breaded Snapper Goujons

tartare sauce
\$60 per doz

Savoury Canapés

Oyster Mushroom Skewers

miso yoghurt & coriander
\$62 per doz

Goats Cheese & Tomato Citrus on Toast

kalamata crumb
\$62 per doz

Gochujang Beef Tartar & Nashi Pear

on rice cracker, furikake
\$86 per doz

Pumpkin & Tiger Prawn Gazpacho

(vegetarian option available)
\$86 per doz / Vegetarian \$62 per doz

Cured Yellowfin Tuna & Watermelon

shichimi rice cracker, lime & sour cream
\$86 per doz

Smoked Salmon Rice Paper Rolls

chili & apple cider dipping sauce
(vegetarian options available)
\$86 per doz / Vegetarian \$62 per doz

Sweet Canapés

Mini Yuzu Cake

\$55 per doz

Mini Mango Passionfruit Cake

\$55 per doz

Mini Chocolate Mousse Cake

\$55 per doz

Mini Blueberry Cheesecake

\$55 per doz

Four Course



Photo: Braised Wagyu Beef Cheek

Four Course <ul style="list-style-type: none"> • Choose one Set Starter, Soup, Main and Dessert • Choose up to two Main Courses <p><i>Treat your guests to five courses: additional starter \$8++/pax</i></p>	\$98++
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Starters

Heirloom Tomatoes & Goats' Cheese
kalamata olives, fresh herbs (V)

Forest Mushroom & Arugula Salad
parmesan, chickpeas, miso mustard dressing

Citrus Cured Salmon
ikura, avocado crema, lime

Snow Crab & Mango Tian (+4)
cucumber, mint, creme fraiche

Crumbled Feta, Tomato & Basil Pistou
romaine, oregano, lemon dressing

Hokkaido Scallop Gruyere Gratin (+6)
brioche crumb, pickled greens

Soups

All soups are served with baked breads and butter

White Onion & Potato
thyme (V)

Creamy Portobello Mushroom & Truffle
basil pistou (V)

Roasted Pumpkin & Sage
roasted pumpkin seeds (V)

White Tiger Prawn Bisque (+4)
butter poached seafood, nori

Main Courses

Roasted Chicken Supreme
potato, peas and asparagus fricasee,
chicken jus

Seared Salmon
spinach and potato crush, cherry tomato,
butter sauce

Seared Sea Bass
cauliflower puree, fennel, orange

Braised Wagyu Beef Cheek (+12)
potato gnocchi, mushrooms, pickled onions,
bordelaise sauce

Desserts

Glazed Lemon Meringue Tart

Lemon & Raspberry Posset
shortbread biscuits

Classic Tiramisu
espresso mascarpone

Valrhona Chocolate Fondant "Lava" Cake
berry compote

Vegetarian/Vegan/Allergy Menu

All dishes are vegetarian, vegan, dairy & gluten free.
\$98++

Guests who select this set menu will be served all courses, and no customisation or swapping of dishes will be possible.

Starter

Portobello Mushrooms

filled with spinach, roasted bell pepper quinoa, sun-dried tomatoes & basil pistou

Soup

served with gluten free bread

White Onion & Potato

seasoned with thyme

Main Course

Butternut Squash Risotto

creamy arborio rice with roasted squash & sage

Dessert

Freshly Cut Fruits

seasonal berries, sorbet

Buffets

EXIT



Photo: Buffet setup

\$/Pax		Soups	Salad Bar	Mixed Salads	Mains	Sides	Dessert
Light	88++	1	✓	1	2	2	1
Classic	98++	1	✓	2	3	2	2
Grand	108+	1	✓	3	4	3	3

Soups

All soups are served with baked breads and butter.

Creamy Portobello Mushroom & Truffle

basil pistou

White Onion & Potato

seasoned with thyme

Roasted Pumpkin & Sage

roasted pumpkin seeds

Cauliflower & Coriander

lime & coconut cream

Tomato & Basil

crème fraîche

Mixed Salads

Feta, Tomato & Pistou

feta, basil pistou, mint, blushed cherry tomatoes, pickled red onion, romaine, green bell pepper, oregano, lemon dressing

Curried Cauliflower

orange, pumpkin seeds, basil pistou, cherry tomatoes, pickled onions

Caesar

gem lettuce, anchovies, eggs, garlic croutons, parmesan, basil, pancetta

Gado Gado

red cabbage, pickled cucumber, green beans, tempeh, tofu, bean sprouts, boiled eggs, peanut dressing & prawn crackers

Forest Mushroom & Arugula

arugula, parmesan, chickpeas, garlic croutons, gem lettuce, pickled oyster mushrooms, radishes, miso mustard dressing

Thai Beef & Glass Noodle

cherry tomatoes, red onion, celery, peanuts & crispy onions, chili lime dressing

Fresh Salad Bar

All buffets include a fresh salad bar:

Baby Gem, Romaine, Iceberg, Lollo Rosso, Oak Leaves, Radicchio
 Fresh Cucumber, Garden Tomatoes, Bell Peppers, Carrots, Olives & Seeds
 Honey Mustard Dressing, Ranch Dressing, Lemon Vinaigrette,
 Extra Virgin Olive Oil, Balsamic Vinegar

Main Dishes

Meat

Braised NZ Lamb Shoulder

boneless, creamy polenta, vine tomatoes, tapenade

Slow Cooked Beef Short Ribs

potato puree, grilled onions & chimichurri

Grilled Chicken

colcannon potatoes, charred cauliflower, mustard cream

Crispy Pork Belly

glazed apples, broccolini, lentils

Pasta

Penne Primavera

spinach, peas, asparagus, broccoli, parmesan & olive oil

Rigatoni Chorizo & Roasted Bell Peppers

tomato ragu, chili flakes

Conchiglie Bolognese

parmesan, olive oil

Vegetarian/Vegan

Stuffed Portobello Mushrooms

spinach, ricotta, sun-dried tomatoes

Potato & Sage Gnocchi

roasted butternut squash, parmesan

Grilled Cauliflower Cutlets

tomato vierge & pickled red onions

Seafood

Grilled Atlantic Salmon

baby spinach, pickled fennel, dill, capers

Grilled Tiger Prawns *served with couscous*

marinated in chilli, lemon, garlic

Seared Sea Bass

green beans, peas, asparagus fricassee, chive butter sauce

Asian Flavours

Hainanese Chicken

ginger sauce, chilli sauce, cucumber, coriander

Beef Rendang

chilli, spring onion, prawn crackers

Seabass Balado

lime leaf, chili, tomatoes

Mutton Masala

cucumber raita

Sides

Cauliflower Cheese Gratin

Creamy Mashed Potatoes

Honey and Rosemary Glazed Root Vegetables

Braised Red Cabbage

Herb Buttered Dutch Carrots

Broccoli with Toasted Almonds

Spiced Pumpkin & Raisin Salsa

Creamy Polenta

Asian Sides

Roti Prata

Glazed Kai Lan, Oyster Sauce & Crispy Onions

Fragrant Steamed Rice

Live Carving Station



Level up your buffet with a roasted meat of your choice, carved to perfection.

Honey Glazed Ham (+\$15/guest)

pineapple & dijon mustard

Grilled Herb-Marinated Leg of Lamb (+\$15/guest)

creamy polenta, vine tomatoes & tapenade

Slow-Roasted Prime Rib of Beef (+\$20/guest)

beef jus, horseradish cream, & Yorkshire puddings

Photo: Roast beef carving station

Desserts

Seasonal Fruit Platter

Caramel Delight on Biscuit Base

Cappuccino Chocolate Mousse

Gianduja Shortbread Cake

Red Berries Cheesecake

Lemon Meringue Pie

Bread & Butter Pudding, Vanilla Custard

Apple & Berry Crumble, Vanilla Custard

Assorted Singapore Kueh

Add an additional dessert options

+\$4 per person

Gourmet French Petits Fours

Minimum order 48pcs \$150

Mini Monts-Blancs

Praline Choux

Hazelnut & Lemon Lingots, Glazed Meringue

Elegant Coffee Buttercream Opera

Red Berry & Pistachio Dome

Cinnamon Financier & Chantilly



Breakfast Buffet Packages

Light Start	<ul style="list-style-type: none"> • Assorted seasonal cut fruit • Choice of 2 pastries • Yoghurt & cereal station • Free flow: any 2 fruit juices, coffee and tea 	45
Productive	<ul style="list-style-type: none"> • Assorted seasonal cut fruit • Choice of hot breakfast option: <ul style="list-style-type: none"> ◦ Option 1: 1 Meat item, 1 Egg item, 3 Sides ◦ Option 2: 2x Asian breakfast items • Bread station • Free flow: any 2 fruit juices, coffee and tea 	52
Big Brekky	<ul style="list-style-type: none"> • Assorted seasonal cut fruit • Yoghurt & cereal station • Bread station • Choice of 2 pastries • Choice of hot breakfast option: <ul style="list-style-type: none"> ◦ Option 1: 2 Meat items, 1 Egg item, 3 Sides, 1 Asian ◦ Option 2: 2x Asian breakfast items with Prawns/Chicken • Free flow: any 2 fruit juices, coffee and tea 	108
Add a Live Egg or Pancake Station to your buffet		+15/pax/station

Pastry Selection

- Mini croissant/pain au chocolat
- Danish
- Mini muffin

Meat Items

- Pork or chicken sausages
- Crispy pork bacon
- Smoked salmon platter, condiments (+\$6)
- Plant-based chicken chunks (V)

Egg Items

- Scrambled eggs
- Boiled eggs
- Vegetable frittata (V)
- Spanish omelette (V)

Sides

- Roasted tomatoes
- Roasted mushrooms
- Baked beans
- Tater tots (mini potato croquettes)
- Mixed salad (Shaved carrot, Capsicum, Tomato, Cucumber, Sliced onion)

Asian Breakfast

All Asian breakfast items are suitable for vegetarians. +\$5 to add chicken or prawns.

- Vegetarian fried bee hoon
- Roti prata with vegetarian dhal curry
- Aromatic plain congee
 - Served with braised peanuts, garlic oil, fried shallots, chopped spring onion, chilli, light soy sauce

For The Young Ones

Children's Menu

\$15++ per portion

Available for children up to 12 years old, served alongside plated or buffet services.

Fish & Chips

fries

Penne Carbonara

bacon, parmesan

Ham & Cheese Toastie

fries

Penne Bolognese

parmesan

Cheeseburger on Brioche Bun

fries

Roasted Chicken

potato puree, broccolini

Photo: Citrus Cured Salmon
ikura, avocado crema & lime





The
MASONS
Table

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