

SHARED PLATTER PACKAGES

*Textures
Catering*

All our buffet packages include sourdough bread & cultured butter

Standard Package \$58pp

Standard Package

A selection of

2 Main dishes

2 Side dishes

Deluxe Package \$75pp

Premium Package

A selection of

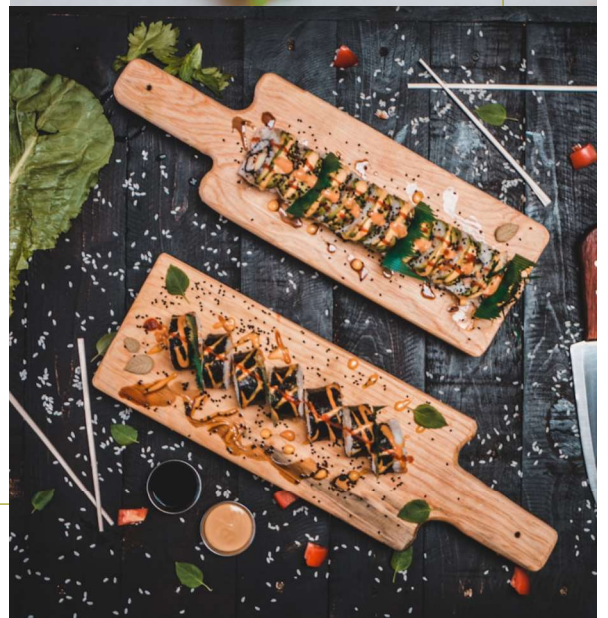
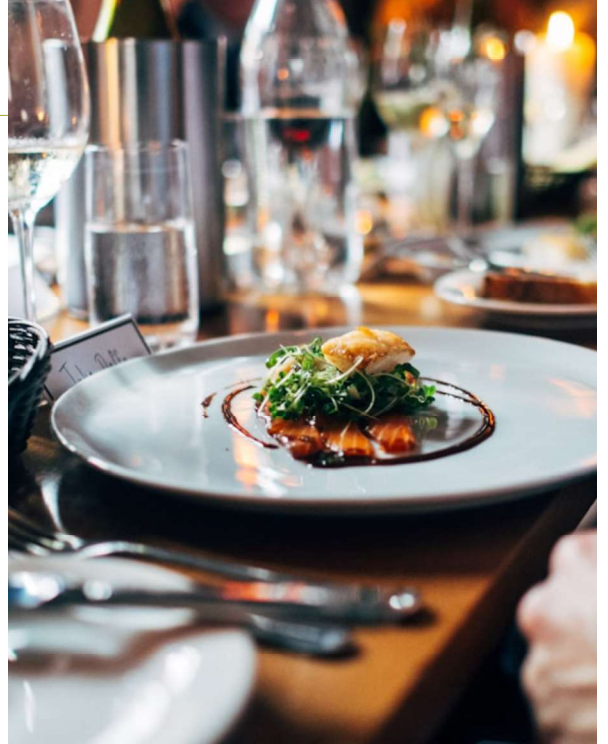
3 Main dishes

3 Side Dishes

Additions

Desserts	\$15.00pp
Cheese	\$15.00pp
Charcuterie Platter	\$20.00pp
Additional oyster with ponzu	\$6.50pp
Additional Sides	\$12.00 each

Textures Catering events require a minimum food spend of \$1,500 plus GST
If your food package falls short, we'd be happy to suggest some tasty additions
to help you meet that minimum



SHARED PLATTER MENU



Main

MBS4+ Rump Cap, Jus Gras, Salsa Verde
Sovereign Lamb Shoulder, Labneh, Wild Oregano
Miso King Ora Salmon, Asian Salad, XO
Cornfed Chicken, Sweetcorn, Espelette Pepper, Silverbeet
Sugar Loaf Cabbage, Whipped Almond,
Puffed Grain (Vegetarian)
Crispy Porkbelly, Roasted Kanzi Apple, Cider Jus

Sides

Roast Mixed Potatoes, Rosemary, Aioli
Summer Greens, Tarator, Smoked Almonds
Seasonal Leaf Salad, Mandarin Dressing
Roast Pumpkin, Yoghurt, Honey, Roasted Seeds
Middle Eastern Slaw, Amalfi Lemon Dressing
Endive & Chicory Salad, Walnut, Citrus Dressing

Dessert

Eton Mess
Tiramisu
Dark Chocolate Delice & Raspberry
Mandarin Tart & Yuzu