

Share Plates

(All options include Bread Rolls & Butter)

Standard Package \$70PP

Option 1 :

Two Entree, Two Mains, Two Sides

Option 2 :

Two Mains, Two Sides One Dessert

Premium Package \$90PP

Two Entrees, Two Mains, Two Sides, One Dessert

Add on:

3 Chef selected Canapes \$18pp



SHARE PLATES

Entree

Burrata | Burnt Apple | Fresh Peach | Fennel | Davidson Plum (GF, V)

Beetroot Tartare | Whipped Goats Chevre | Crisp Bread (V)

Kingfish Crudo | Mango Chilli Salsa | Avocado Citrus Dressing (GF)

Carpaccio Beef | Capers | Croutons | Pecorino | Truffle Mayo

Chicken | Pistachio | Leek Terrine | Quince Aioli | Sourdough Crostini

Tuna Tartare | Avocado Mousse | Caviar | Teriyaki Dressing | Prawn Cracker (GF)

Salt N Pepper Squid | Lemon Aioli | Plum Powder

Zucchini Flowers Stuffed with Whipped Fetta | Bush Tomato Relish (V)

Torched Scallops | Wagyu Beef Fat | Blackberry Ponzu Dressing (GF)

Grilled Yamba Prawns | Lemon Custard | Finger Lime | Chilli Dressing (GF)

Miso Glazed Eggplant | Sesame | Tomato Emulsion | Chilli Angel Hair (GF, VG)

Main

VEGETARIAN

Eggplant | Potato Curry | Mango Chutney | Papadums (GF, VG)

Moroccan Vegetable Tagine | Crispy Chickpeas | Herb Tahini (GF, VG)

Ricotta Dumplings | Wild Mushrooms | Burnt Butter | Pecorino | Sage

Whole Roasted Cauliflower | Herb Tahini | Almonds | Pomegranate (GF, VG)

Miso Glazed Eggplant | Ancient Grains | Yoghurt Dressing

POULTRY

Smoked Paprika | Oregano Whole Roasted Chicken (GF)

Caribbean Jerk Chicken | Coconut Pineapple Salsa (GF)

Slow Cooked Chicken | Saffron | Almond | Sherry Sauce (GF)

Roasted Quail | Sweetcorn Puree | Burnt Butter | Sage | Pinenuts (GF)

Char Grilled Chicken Shawarma | Tahini Garlic Sauce (GF)

VEGETARIAN - (V) VEGAN - (VG) GLUTEN FREE - (GF)

Main

MEAT

Asian Crispy Pork Belly | Char-Siu Sticky Sauce (GF)

Roast Porchetta | Date | Herb Stuffing | Jus (GF)

Pork | Fennel Meatballs | Pomodoro Sauce | Ricotta | Chilli Jam

Slow Cooked Lamb Shoulder | Pumpkin Puree | Sesame Dukkah (GF)

Slow Roasted Beef Rump | Argentinian Salsa | Criolla | Aioli (GF)

Roasted Beef Tenderloin | Miso Butter | Jus (GF)

12 Houe Beef Brisket | House-Made BBQ Sauce (GF)

Chargrilled Lamb Backstrap | Lemon Yoghurt | Crispy Potato Skins

SEAFOOD

Baked Cod Fish | Pine Nuts | Lemon | Tahini (GF)

Whole Salmon Fillet | Lemon Beurre Blanc | Micro Greens (GF)

Roasted Snapper Fillet | Pickled Fennel | Radish | Salsa Cerve (GF)

Paella Stuffed Baby Squid | Arrabbiata Sauce | Shaved Fennel (GF)

Pan Roasted Mulloway | Cauliflower Puree | Burnt Butter | Capers (GF)



SHARE PLATES

Sides

HOT

- Steamed Coconut Rice (GF, VG)
- Truffle Potato Mash (GF, V)
- Chargrilled Broccolini | Chilli Jam (GF, V)
- Rosemary | Paprika Roasted Potatoes | Aioli (GF, V)
- Roasted Seasonal Vegetables | Mint Salsa Verde (GF, VG)
- Harissa Roasted Carrots | Honey | Pomegranate (GF, V)

COLD

- Baby Potato | Sweetcorn | Pea Salad (GF, V)
- Quinoa | Kale | Roast Pumpkin Salad (GF, VG)
- Heirloom Tomato Salad | Olive Crumbs | Fetta (GF, V)
- Baby Cos | Radish | Fennel Salad | Green Goddess (GF, VG)
- Red Cabbage | Pine Nuts | Raisins | Pecorino Salad (GF, V)
- Tuscan Veggie Pasta Salad | Kale Pesto | Bocconcini (V)

VEGETARIAN - (V) VEGAN - (VG) GLUTEN FREE - (GF)

Desserts

- Classic Tiramisu
- Chocolate Mud Cake | Coconut Ice Cream (GF, VG)
- Labneh Pannacotta | Pistachio Crumbs | Mango Salsa (GF)
- Baked Ricotta Cheesecake | Saffron Apricot Sauce
- Eton Mess | Lemon Curd | Meringue | Strawberries | Cream (GF)
- Belgium Chocolate | Caramel Trifle | Raspberries (GF)
- Selection of Artisanal Cheese | Premium Crackers | Condiments | Fruit | Nuts
- Chef Selection of Mini Desserts (2 Per person)

Add a 3 Canapé Package To Start : \$18PP

