

Shared



OUR SHARED MENU IS SET TO MAKE YOUR GUESTS FEEL LIKE ONE BIG
EXTENDED FAMILY.

CHOOSE YOUR PREFERRED PACKAGE AND THEN MAKE YOUR SELECTION
FROM THE MENU BELOW OUR INGREDIENTS MAY CHANGE DUE TO
SEASONALITY AND AVAILABILITY.

PLEASE CHAT TO US ABOUT STAFFING REQUIREMENTS AND PRICING FOR
YOUR EVENT.

PRICING

STANDARD PACKAGE \$70PP

CHOICE 1 TWO ENTREE, TWO MAINS, TWO SIDES

CHOICE 2 TWO MAINS, TWO SIDES, ONE DESSERT

PREMIUM PACKAGE \$90PP

TWO ENTREES, TWO MAINS, TWO SIDES, ONE DESSERT

(BREAD ROLLS AND BUTTER INCLUDED)

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ENTRÉE

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 OF 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 & 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)

MAINS

VEGETARIAN

EGGPLANT & POTATO ALOO 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 & POMMEGRANATE (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)

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 HOUR BEEF BRISKET, HOUSE-MADE BBQ SAUCE (GF)
CHARGILLED LAMB BACKSTRAP, LEMON YOGHOURT, CRISPY POTATO SKINS

SEAFOOD

BAKED COD FISH WITH PINE NUTS LEMON & TAHINI (GF)
WHOLE SALMON FILLET, LEMON BEURRE BLANC, MICRO GREENS (GF)
ROASTED SNAPPER FILLET, PICKLED FENNEL & RADISH, SALSA VERDE (GF)
PAELLA STUFFED BABY SQUID, ARRABBIATA SAUCE, SHAVED FENNEL (GF)
PAN ROASTED MULLOWAY, CAULIFLOWER PUREE, BURNT BUTTER & CAPERS (GF)

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SIDES

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)

HOT

STEAMED COCONUT RICE (GF, VG)
TRUFFLE POTATO MASH (GF, V)
CHARRED BROCOLINI, CHIILI JAM (GF, V)
ROSEMARY & PAPRIKA ROASTED POTATOES, AIOLI (GF, V)
ROASTED SEASONAL VEGETABLES, MINT SALSA VERDE (GF, VG)
HARISSA ROASTED CARROTS, HONEY & POMMEGRANATE (GF, V)

DESSERTS

CLASSIC TIRAMISU
CHOCOLATE MUD CAKE, COCONUT ICE-CREAM (GF, VG)
LABNEH PANNACOTTA, PISTACHIO CRUMBS, MANGO SALSA (GF)
BAKED RICOTTA CHEESECAKE, SAFFRON APRICOTS SAUCE
ETON MESS, LEMON CURD, MERINGUE, STRAWBERRIES AND 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

SELECT A FOOD STATION FROM OUR FOOD STATION MENU TO ADD TO YOUR CANAPE EVENT

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