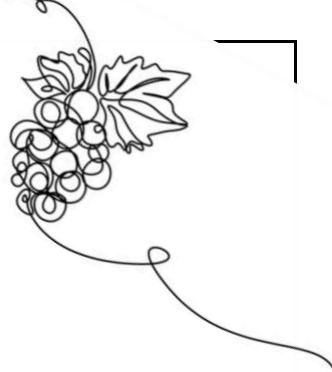


Grapevine Catering and Events

Paolo Rossi - 0405 457 642 - paolo@grapevinecatering.com.au



LUNCH/DINNER SHARE SAMPLE MENU

To Start – Table Share – Selection of 4

Homemade Rosemary Focaccia, Olive Oil, Balsamic
Charred Eggplant, Tahini Yoghurt, Capsicum, Onion And Mint Salsa
Burrata, Charred Zucchini, Salsa Verde, Mint
Beef Carpaccio, Parmesan, Rocket
Snapper Crudo With Orange And Burnt Chilli Vinegarette

Main Course – Buffet/Table Share

(Selection of 3)

Sirloin Steak, Cavolo Nero, Caramelised Onion
Lamb Backstrap, Eggplant Puree, Hazelnut Dukka
Oven Roasted Barramundi Fillet With Medley Tomato, Olives, Basil Salsa
Eggplant Parmigiana, Tomato, Basil
Spanakopita Feta, Spinach

(Selection of 3)

Charred Sugarloaf With Soy, Balsamic, Tarragon Vinegarette
Middle Eastern Spiced Roast Sweet Potato Wedges, Pomegranate, Oregano
Fattoush Salad With Cherry Tomato, Cucumber, Capsicum, Radish, Red Onion, Parsley, Mint, Crispy Flatbread And Sumac Vinegarette
Grilled Seasonal Vegetables

Dessert – Buffet/Table Share – Selection of 3

Traditional Tiramisu'
Strawberries And Cream Charlotte
Lemon Meringue Tart
Roasted Pears, Honeycomb, Pecans, Vanilla Gelato
Mini Pavlova, Praline Cream, Berries
Pistachio, Walnut, Chocolate Baklava
Chocolate Banana Pecan Cookies