



# MODERN AUSTRALIAN SHARED FEAST

\$160 per person

Our comprehensive service encompasses all aspects of culinary preparation, featuring a dedicated Head Chef overseeing the entire event. Additionally, we provide meticulously curated serving ware for each dish, elegant serving platters, high-quality napkins, course-specific cutlery, and personalised individual menus for your esteemed guests.

ASSORTED FRESHLY BAKED BREAD WITH GOURMET FRENCH BUTTER

## FIRST COURSE

**Slow cooked pulled Victorian lamb**

house baked pita, Hummus and Tabouleh salad.

**Hibachi grilled King Prawns**

chimichurri salsa (GF | DF)

Fresh Ricotta, Rock melon, fig and Spanish Jamon on sourdough

## SECOND COURSE

**Slow cooked darling downs Wagyu beef Osso Bucco**

Risotto Milanese (GF)

**Grilled Tasmanian Lamb rack**

Salsa Verde and lamb fat cooked Desiree potatoes (GF | DF)

**Five spice marinated Quail**

sauteed forest mushrooms and XO sauce.

## THIRD COURSE

Dulce de Leche Mousse (GF)

Classic Lemon curd and meringue tarts

96 layered French pastry and vanilla crema