



SHARED PLATTER MENU

Canapes

(Please select three)

- 5 Spice Duck Rice Paper Rolls with Hoisin Dipping Sauce
- Pea, Ricotta & Mint Fritters with Sumac Yoghurt gf
- Mushroom, Thyme & Parmesan Risotto Balls with Herb Aioli v
- Fresh Asparagus with Tarragon Mayonnaise gf
- Smoked Trout, Horseradish Crème & Chives on Cucumber Rounds gf
- Sashimi Tuna with Soy & Sesame Dressing served on Chinese Spoons gf
- Parmesan Biscuit with Goat's Cheese Mousse v

Main

Shared Platters

(Please select two)

- Spice Crusted Moroccan Lamb with Pomegranates & Labne gf
- Whole Baked Salmon with Coriander, Ginger & Soy Glaze gf
- Portuguese Style Butterflied Chicken with Chimichurri Sauce gf
- Slow Braised Smoky Beef Brisket with Lime & Chipotle gf
- Roasted Beef Tenderloin with Salsa Verde gf
- Cauliflower Fritters with Green Goddess Sauce gf v

Salads

(Please select two)

- Heirloom Tomato, Mozzarella & Basil Salad gf
- Potato Salad with Crispy Bacon, Dill, Mustard & Capers gf
- Cauliflower, Pistachio & Pomegranate Salad with Labne gf
- Slow Roasted Tomato, Rocket, Pine Nuts & Parmesan Salad gf
- Broccoli & Quinoa Tabbouli with Almonds gf
- Snow Pea, Bean & Pea Salad with Feta & Lemon Dressing gf
- Fennel, Kale & Cabbage Coleslaw gf
- Cherry Tomato, Mint & Preserved Lemon Pearl Couscous

Dessert

Shared Platters

(Please select three)

- Espresso Chocolate Mousse with Baileys Cream Served in Shot Glasses gf
- Tiramisu Served in Shot Glasses
- Mini Pavlovas with Strawberries & Rosewater Cream gf
- Spiced Truffles Coated in Belgian Dark Chocolate gf
- White Chocolate Rocky Road with Turkish Delight & Pistachios
- Dark Chocolate Rocky Road with Walnuts & Toasted Coconut

3 course \$79.00 per person + GST

2 course \$65.00 per person + GST

(10% surcharge for less than 10 guests)