

a cut above

**catering**



## 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
- Prosciutto & Pine Nut Risotto Balls with Aoili
- 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

### Main

#### Shared Platters

**(Please select two)**

- Spice Crusted Moroccan Lamb with Pomegranates & Labne gf
- Whole Baked Salmon with Coriander, Ginger & Soy Glaze gf
- Grilled Prawns & Calamari in Romesco Sauce 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
- Green Falafel with Hummus, Pickled Cucumber Salad & Mint Yoghurt gf

### Salads

**(Please select two)**

- Heirloom Tomato, Mozzarella & Basil Salad gf
- Potato Salad with Dill, Mustard & Capers (bacon optional) 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

Served with a selection of bread & French butter

### Dessert

#### Shared Platters

**(Please select three)**

- Espresso Chocolate Mousse with Baileys Cream Served in Shot Glasses gf
- Tiramisu Served in Shot Glasses
- Eton Mess (meringue, berries and raspberry puree) Served in Shot Glasses
- Mini Pavlovas with Strawberries & Rosewater Cream gf
- White Chocolate Rocky Road with Turkish Delight & Pistachios
- Dark Chocolate Rocky Road with Walnuts & Toasted Coconut
- Mini Lemingtons (lemon lamingtons) gf

3 course \$79.00 per person + GST

2 course \$65.00 per person + GST

(10% surcharge for less than 10 guests)