



## WINTER SHARE PLATTER MENU

### CANAPES (Please select three)

- 5 Spice Duck Rice Paper Rolls with Hoisin Dipping Sauce df
- Pea, Ricotta & Mint Fritters with Sumac Yoghurt gf v
- Mushroom, Thyme & Parmesan Risotto Balls with Herb Aoili v
- Sweet Potato Curry Puffs v
- Parmesan Biscuit with Goat's Cheese, Honey & Thyme v
- Sashimi Tuna with Soy & Sesame Dressing served on Chinese Spoons gf df
- Smoked Trout Rilletto on Crostini

### MAIN

#### Share Platters (Please select two)

- Whole Baked Salmon with Dill, Preserved Lemon & Fennel gf df
- Whole Baked Barramundi with Sicilian Caponata gf df
- Roast Beef Tenderloin with Mustard Cream Sauce gf
- Roasted Butterflied Chicken with Lemon, Thyme & Garlic gf df
- Slow Cooked Lamb with Beetroot Hummus, Pistachios, Pomegranate Seeds & Mint gf df
- Char-grilled Cauliflower & Broccoli Steaks with Green Tapenade gf v+

+

#### Sides (Please select two)

##### Salads (cold)

- Char-grilled Zucchini, Broccoli Florets & Pea Salad with Feta & Lemon Dressing gf v+
- Creamy Potato Salad with Tarragon, Capers and Bacon gf
- Roast Beetroot, Orange, Hazelnut & Labne Salad gf v
- Slow Roasted Tomatoes, Pine Nuts & Basil with Whipped Feta gf v
- Crunchy Broccoli, Green Olive, Mint & Chilli Salad with Toasted Almonds gf df v+
- Spiced Pumpkin, Candied Walnuts & Whipped Feta with Honey Balsamic Dressing gf v
- Harissa Roasted Carrot, Pomegranate & Brown Rice Tabbouli gf df v+

##### Vegetables (warm)

- Potato & Pancetta Gratin gf
- Whole Roasted Cauliflower with Garlic Butter & Parsley gf v

### DESSERT

#### Share Platters (Please select three)

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

3 course \$85.00 per person + GST

2 course \$70.00 per person + GST

Extra \$5.00 per person for an additional salad

(15% surcharge for less than 10 guests)

v = vegetarian   v+ = vegan   gf = gluten free   df = dairy free