



SHARE PLATTER MENU SUMMER

Canapes

(Please select three)

- 5 Spice Duck Rice Paper Rolls with Hoisin Dipping Sauce
- Pea, Ricotta & Mint Fritters with Sumac Yoghurt gf v
- Mushroom, Thyme & Parmesan Risotto Balls with Herb Aioli v
- Salmon Tartare with Pickled Cucumber on Wontons df
- Sashimi Tuna with Soy & Sesame Dressing served on Chinese Spoons gf df
- Prawn, Ginger & Lemongrass Hargow served on Chinese Spoons

Main

Shared Platters

(Please select two)

- Whole Baked Salmon with Dill, Preserved Lemon & Fennel gf df
- Whole Baked Barramundi with Sicilian Caponata gf df
- Peri Peri Butterflied Chicken with Chimichurri Sauce gf df
- Slow Cooked Lamb with Beetroot Hummus, Pistachios, Pomegranate Seeds & Mint gf df
- Roast Beef Tenderloin with Salsa Verde & Horseradish Crème gf
- Char-grilled Cauliflower & Broccoli Steaks with Green Tapenade gf v+

Salads

(Please select two)

- 'Summer Greens' Salad with Mint & Feta gf v
- Potato Salad with Crispy Bacon, Dill, Mustard & Capers gf df
- Slow Roasted Tomatoes, Pine Nuts & Basil with Whipped Feta gf v
- Char-grilled Corn, Red Capsicum, Avocado & Jalapeno Salad on Baby Cos Lettuce gf df v+
- Greek Salad with Tzatziki Dressing & Pita Crisps v
- Broccoli, Green Olive, Mint & Chilli Salad with Toasted Almonds gf df v+
- Cauliflower, Pistachio & Pomegranate Salad with Labne gf

Dessert

Shared Platters

(Please select three)

- Mini Mint Slice gf
- Espresso Chocolate Mousse with Baileys Cream Served in Shot Glasses gf
- Limoncello 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
- Mini Mint Slice gf
- Mini Cheesecake Squares

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