a cut above catering

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 Aoili v
Smoked Trout, Horseradish Crème & Chives on Cucumber Rounds gf
Sashimi Tuna with Soy & Sesame Dressing served on Chinese Spoons gf df
Roasted Capsicum, Pesto & Goat's Cheese Tartlets v

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+
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

3 course $95.00 per person + GST
2 course $80.00 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