



## WINTER SHARE PLATTER MENU

### 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
- Beetroot, Cashew & Mint Pesto on Lavosh gf v
- Sashimi Tuna with Soy & Sesame Dressing served on Chinese Spoons gf
- Parmesan Biscuit with Goat's Cheese Mousse v
- Smoked Trout & Chive Croquette with Herby Dipping Sauce
- Cauliflower & Pecorino Bites with Smoked Paprika Aoili gf v

### MAIN

#### Share 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 Mustard Cream Sauce gf
- Basil & Ricotta Dumplings with Mushroom & Tomato Sugo v

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#### Sides (Please select two)

##### Salads (cold)

- Roast Beetroot, Winter Orange, Hazelnut & Labne Salad gf v
- Slow Roasted Tomato, Rocket, Pine Nuts & Parmesan Salad gf v
- Potato Salad with Crispy Bacon, Tarragon & Chives gf
- Iceberg Wedges with Lemon Feta Dressing gf v
- Crunchy Broccoli, Almond, Quinoa & Mint Salad gf v v+

##### Vegetables (warm)

- Spice Crusted Pumpkin Wedges, Candied Walnuts & Goat's Cheese gf v
- Honey Roasted Carrots with Dukkah gf v
- 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 gf
- Spiced Truffles Coated in Belgian Dark Chocolate gf
- Mini Gingerbread with Cinnamon Mascarpone

3 course \$79.00 per person + GST

2 course \$65.00 per person + GST

(10% surcharge for less than 10 guests)