



SHARED PLATTER MENU

Canapes

(Please select three)

- 5 Spice Duck Rice Paper Rolls with Hoisin Dipping Sauce
- Prosciutto & Pine Nut Risotto Balls with Aioli
- Pumpkin & Zucchini Frittatas with Sour Cream & Chives
- Greek Meatballs with Spiced Yoghurt
- Pesto, Goat's Cheese & Roasted Capsicum Tartlets
- Sashimi Tuna with Soy & Sesame Dressing served on Chinese Spoons

Main

Shared Platters

(Please select two)

- Slow Roasted Moroccan Lamb with Pomegranates & Labne
- Asian Marinated Baked Salmon with Lemongrass & Coriander
- Beer Braised Beef Brisket with Lime & Chipotle
- Butterflied Chicken with Thyme, Garlic & Lemon

Salads

(Please select two)

- Kale Salad with Avocado, Orange & Mint
- Mexican Salad with Corn, Black Beans & Tortilla Chips
- Heirloom Tomatoes, Mozzarella & Basil Salad
- Potato Salad with Crispy Bacon & Chives
- Cauliflower Salad with Spiced Chickpeas & Lemon Tahini Dressing
- Israeli Couscous with Preserved Lemon, Chickpeas & Cherry Tomatoes
- Roasted Pumpkin, Walnuts & Goat's Cheese with a Honey Balsamic Dressing
- Slow Roasted Tomato, Rocket, Pine Nuts & Parmesan Salad
- Quinoa Salad with Moroccan Spiced Roasted Pumpkin & Coriander

Served with a selection of bread & organic butter

Dessert

Shared Platters

(Please select three)

- Eton Mess (Meringue, Berries & Rosewater Cream served in shot glasses)
- Espresso Chocolate Mousse with Baileys Cream (served in shot glasses)
- Mini Pavlovas with Strawberries & Rosewater Cream
- Heart Shaped Chocolate Mini Mud Cakes
- White Chocolate Rocky Road with Turkish Delight & pistachios

3 course \$79.00 per person + GST

2 course \$63.00 per person + GST

(10% surcharge for less than 10 guests)