



## SHARED PLATTER MENU

### Canapes

#### (Please select three)

- 5 Spice Duck Rice Paper Rolls with Hoisin Dipping Sauce
- Pea, Ricotta & Mint Fritters with Sumac Yoghurt gf
- Prosciutto & Pine Nut Risotto Balls with Aoili
- Mushroom & Manchego Risotto Balls with Smoked Paprika Aoili
- Mini Potato, Chorizo & Roasted Capsicum Tortilla gf
- Pesto, Goat's Cheese & Roasted Capsicum Tartlets
- Smoked Trout, Horseradish Crème & Chive Tartlets
- Sashimi Tuna with Soy & Sesame Dressing served on Chinese Spoons gf

### Main

#### Shared Platters

#### (Please select two)

- Slow Roasted Moroccan Lamb with Pomegranates & Labne gf
- Herb Crusted Baked Salmon with Citrus gf
- Slow Braised Smoky Beef Brisket with Lime & Chipotle gf
- Butterflied Chicken with Thyme, Garlic & Lemon gf

### Salads

#### (Please select two)

- Kale Salad with Avocado, Orange & Mint gf
- Heirloom Tomatoes, Mozzarella & Basil Salad gf
- Potato Salad with Crispy Bacon & Chives gf
- Cauliflower Salad with Spiced Chickpeas & Lemon Tahini Dressing gf
- Cherry Tomato, Mint & Preserved Lemon Pearl Couscous
- Roasted Pumpkin, Walnuts & Goat's Cheese with a Honey Balsamic Dressing gf
- Slow Roasted Tomato, Rocket, Pine Nuts & Parmesan Salad gf
- Broccoli & Quinoa Tabbouli with Tamari Almonds gf

Served with a selection of bread & organic butter

### Dessert

#### Shared Platters

#### (Please select three)

- Espresso Chocolate Mousse with Baileys Cream Served in Shot Glasses gf
- Mini Pavlovas with Strawberries & Rosewater Cream gf
- Heart Shaped Chocolate Mini Mud Cakes gf
- White Chocolate Rocky Road with Turkish Delight & Pistachios
- Vanilla Bean Crème Brulee gf
- Mini Mandarin Syrup Cakes gf

3 course \$75.00 per person + GST

2 course \$59.00 per person + GST

(10% surcharge for less than 10 guests)