



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
- 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
- Whole Baked Salmon with Coriander, Ginger & Soy Glaze gf
- Butterflied Chicken with Paprika, Sumac & Lemon Butter gf
- Slow Braised Smoky Beef Brisket with Lime & Chipotle gf
- Roasted Beef Tenderloin with Mustard Cream gf

Salads

(Please select two)

- Lentil & Kale Salad with Orange, Currants & Slivered Almonds gf
- Heirloom Tomato, Mozzarella & Basil Salad gf
- Potato Salad with Dill, Mustard & Capers (bacon optional) gf
- Cauliflower, Pistachio & Pomegranate Salad with Labne gf
- Spice Crusted Pumpkin Wedges, Candied Walnuts & Goat's Cheese gf
- Slow Roasted Tomato, Rocket, Pine Nuts & Parmesan Salad gf
- Broccoli & Quinoa Tabbouli with Tamari Almonds gf
- Snow Pea, Bean & Pea Salad with Feta & Lemon Dressing 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
- Mini Lemingtons gf

3 course \$79.00 per person + GST

2 course \$65.00 per person + GST

(10% surcharge for less than 10 guests)