



Share Plate menu – Three Course 01/01/2020

This is very popular for modern weddings and a less formal dining experience and allows guests to choose from a selection of meats and sides while they remain seated for the entire meal.

If you're after a more relaxed feel to your function and want to provide a great conversation starter then this menu is for you!

Menu Includes crockery, cutlery, paper serviettes, salt and pepper shakers, set on table on arrival.

Professional staff to & prepare, serve food & clean away dishes. All food service equipment.

Crockery/cutlery set on tables on arrival.

Add linen package for \$5.70 per person. Trestle 1.8M table (6 pax per tables) and linen napkin.

Add Glassware package for \$2.50 per person. Water tumbler, wine glass and water carafe.

Delivery and set up fee may apply.

Menu staff inclusion is based on a minimum of 50 guests. Additional 10% GST applies.

\$75.80 Per Person

Canapes served on arrival – 45 mins service

Choose Four (4)

Vegetarian

Mushroom pate, cranberry compote, toasted quinoa, fresh tarragon, crostini

Persian feta mousse, beetroot waffle cup, honeycomb, micro chervil

Tomato Bruschetta, balsamic glaze, parmesan flake, garlic crouton

Marinated bocconcini Bruschetta, wild lemon thyme

Cumin beetroot whip, sautéed button mushroom, blini

Avocado mousse, Danish feta, chili and sweet basil, garlic crouton

Watermelon prosciutto and goats' cheese (GF)

Fondant sweet potato, hummus, chilli jam (GF)

Lemon & herb goats cheese, pepper shortbread, candy pecan

Courgette roll, apple, fennel, cucumber, asparagus pesto (GF)

Walnut shortbread, pear, stilton

Parmesan shortbread, goats cheese mousse, dehydrated cherry

Seafood

Cured pink snapper, smoked red pepper salsa, tortilla crisp

Smoked Salmon, horseradish mascarpone, capers, garlic crouton

Prawn ceviche, avocado salsa, lemon cucumber cup (GF)

Freshly shucked oysters, shallot lemon herb dressing (GF)

Coconut prawn salad, pickled mango, spoon (GF)



Mirin cured salmon “lollipop, yuzu tempura crisp
Raw scallop, apple balsamic, nori crisp (gf)
Salmon tartar, crème fraiche, wasabi roe
Beetroot cured salmon, herb sour cream, blini
King prawn, finger lime, corn taco, chilli caramel
Raw kingfish tartare, watermelon gel, wasabi, prawn cracker
Soft poached quail egg, caviar (GF)
Crayfish gazpacho shots (GF)

Meat and Poultry

Roast Turkey, cranberry jam, Dijon whop, bacon crumble, crostini
Rosemary Yorkshire pudding, rare beef, horseradish cream
Beef Carpaccio, creamed rocket and parmesan, crisp bread
South Cape brie with prosciutto, shiraz caramelized onion, crostini
Bononcini, fried chorizo and cherry tomato skewers, basil oil (GF)
Seared beef tenderloin w, horseradish, fire roasted capsicum, parmesan crisp (GF)
Peppered fillet beef with stilton and dried cranberry on crisp bread
Crispy cone of seared duck, papaya, cucumber, carrot, sweet plum sauce (GF)
Thai beef salad, chilli, lotus root crisps, bamboo boat (GF)
Mini cone of rare beef, tarragon béarnaise
Lime smoked duck, carrot & ginger salad, gyoza cup
Korean steak tartare, prawn cracker, yolk
Lamb loin, thyme, smoky red pepper, manchego
Coconut poached chicken salad, chilli curl, spoon (GF)

Main meal - Served on platters to tables

Choose two (2) of the following Meats

Seasoned chicken breast, prosciutto, slasa verda (GF)
Spiced coconut marinated chicken breast (GF)
Middle Eastern lamb shoulder (GF)
Harissa slow cooked lamb neck (GF)
Herb crusted Lamb cutlets, raita (GF)
Roasted lamb leg with soft goat's cheese (GF)
24" hour sou vide Harvey beef strip loin, black garlic jus (GF)
Slow roasted beef blade, shallot jus (GF)
Seared fillet steak medallions, demi glaze (GF)
Twice cook pork belly, crackle, apple puree, jus (GF)
Spiced pulled pork, tamarind and beetroot raita (GF)
Sichuan pepper braised pork (GF)
Soy and miso salmon (GF)



Baked sweet lip snapper, gremolata(GF)

Served With

Herb confit garlic crushed potatoes

or

Rosemary sea salt olive oil roasted new potato

Choice of three (3) of the following Sides

Vegetable

Mixed garlic roasted root vegetables GF)

Roasted pumpkin, goats cheese pine nuts

Seasoned buttered green beans and broccolini w, slithered almond (GF)

Roasted broccoli, confit garlic, green herbs (GF)

Gilled corn and feta, pumpkin seed and jalapeno

Honey roasted carrots w, almond flakes(GF)

Roasted turmeric cauliflower, chickpea and currents (GF)

Salad

The Greek, feta, cucumber, tomato, Spanish onion, green pepper, oregano, dressing (GF)

Tossed baby Rocket, parmesan, cherry tomato, crisp bacon, white wine vinaigrette (GF)

Baby spinach, sweet corn, beetroot, feta, candied walnut, dressing (GF)

Charred zucchini, pea, pearl cous cous, feta, herbs and lemon

Caesar, baby cos, crisp bacon, poached egg, garlic and herb croutons, parmesan

Pear, rocket, parmesan, candied salt walnuts, seed mustard

Roasted feta, honey and thyme, baby leaf, raspberry dressing

Served with

Dinner rolls and assorted bread baskets on each table
with butter portions, evoo and balsamic glaze

Dessert- Served on platters to tables

A selection of the chef's mini cake delights (2 per person)

Wedding cake cut and served on platters

Platters of seasonal sliced fruits (GF)



Extras

Extra meat option	\$7.00 per person
Add vegetarian pasta option	\$6.00 per person
Add another side	\$3.50 per person
Tea & coffee station	\$3.45pp
Tea & coffee served at tables	\$4.50pp

Antipasto grazing station **\$ 9.50 pp**

Min 45 person order.

An assortment of cured meats, Italian sausage, soft and hard cheeses, pickled vegetables, fried fruit and nuts, Crackers, crisp breads, Turkish bread, oil, dukkha, dips and more. Fresh fruit decorations

Includes boards, risers, assorted ramekin dishes and jars. Trestle table and linen, Includes plates, all dipping sauces and napkins. Inclusions based on being an addition to buffet meal. Delivery/set up fee applies.

Menus and prices are subject to change