



ITALIAN SHARE PLATES MENU

\$38.00 per person (min 15 guests)

An interactive dining experience where guests can enjoy the pleasure of sharing colourful and delicious platters of food together.

STARTER

Herb and garlic bread (GFO)

House-made beef meatballs with napolitana sauce and Grana Padano (GF)

MAIN

Farfalle pasta with caramelised pumpkin & sage cream (V)

Tagliatelle arrabbiata with sugo di pomodoro, olives, onion, capsicum (V, GFO)

Penne Pollo (chicken) with basil pesto cream (GFO)

Served with little bowls of Grana Padano (parmesan)

+

Insalata - mixed greens with cherry tomatoes, balsamic vinaigrette, and shaved parmesan (V, GF)

V – Vegetarian GF – Gluten Free GFO – Gluten Free Option – add \$5.00



JAPANESE **SHARE PLATES MENU**

\$38.00 per person (min 15 guests)

An interactive dining experience where guests can enjoy the pleasure of sharing colourful and delicious platters of food together.

STARTERS

Assorted sushi - chicken, seafood, vegetarian (V)

Salt and pepper squid with mirin soy (GFO)

MAINS

Teriyaki chicken breasts (GF)

Okonomiyaki - Japanese savory pancake with wasabi and pickled ginger (V, GF)

Sesame beef and noodle salad (GF)

+

Served with bowls steamed rice (V,GF)

Garden Pavilion

ARTS CENTRE

CLASSIC CAFÉ SHARE PLATES MENU

\$38.00 per person (min 15 guests)

An interactive dining experience where guests can enjoy the pleasure of sharing colourful and delicious platters of food together.

STARTERS

Baked brie with wafers and crisps

Bowls of marinated warm green and black olives

BUILD YOUR OWN BURGER

A great way for your crowd to enjoy their burgers just how they like them!

Grilled beef patties
(vegetarian option available)

Lettuce, tomato, onions, cheese

Beetroot relish,

Toasted milk buns

Sauces and mustards

Served with bowls of classic fries with tomato sauce

+

Platters of chef's seasonal garden salad

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