



## SHARE PLATES MENU

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

### ENTREE

#### CHARCUTERIE BOARDS

Wood smoked ham shavings, Dry cured salami (GF)  
Double brie, Swiss cheese & cubes of feta (V, GF)  
Marinated black & green olives, Sun-dried tomatoes (V, GF)  
Served with wafers and pane di casa

### MAIN

Choose 1 white and 1 red meat`:

Slow cooked pork belly smoky BBQ glaze & mint (GF)  
Herb & lemon roasted chicken with aioli (GF)  
Lamb shoulder with lemon thyme & mint (GF)  
Hickory smoked sirloin with caramelised onion jus (GF)  
Chargrilled beef sirloin with chimichurri salsa (GF)  
Grilled salmon with lemon myrtle hollandaise (GF)  
+  
Rocket, pear & parmesan with lemon pepper vinaigrette (V, GF)  
+  
Bowls of rosemary and sea salt baby chat potatoes

ADULTS: \$60pp – CHILDREN: (under 12 yrs) \$30.00pp

Minimum 20 guests required

Includes venue set with white linen, all table-ware and service staff