



## SHARE PLATES MENU

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

### 3 CANAPES

- Angus beef slider with tasty cheese, pickles & relish
- Tempura ricotta zucchini flowers with clear cucumber sauce (V)
- Beef burgundy mini pie
- Lemon pepper chicken skewers (GF)
- Mini chicken wellington with lime coriander sauce
- Chicken & leek pie
- Curry vegetable samosas with sweet chilli sauce (V)
- Pumpkin arancini (Vegan)
- Pork & chive gyoza with soy sauce
- Mozzarella & mushroom arancini (V)
- Pork & fennel croquette with smoked paprika mayo (GF)
- Caramelised onion, goat's cheese & fig tartlet (V)
- Thai vegetable spring roll with sweet chilli sauce (V)
- Pea & feta quiche with crème fraîche & micro herbs (V)
- Candied ginger blue swimmer crab (GF)
- Beetroot & sugar cured salmon, pickled fennel & citrus crumb (GF)
- Fresh prawns on cucumber with dill crème (GF)
- Orange infused beetroot & goat's cheese on cucumber round (V, GF)
- Tarogoshi beef with caramel pistachio sauce (GF)
- Spiced duck pancake with hoisin sauce
- Prosciutto & melon forks (GF)
- Confit tomato, basil & bocconcini tart (V)

## 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

### TWO COURSE – CANAPES OR ENTRÉE & MAIN :

ADULTS: \$75pp  
CHILDREN: \$35pp (under 12 yrs only)

### THREE COURSE – CANAPES, ENTRÉE & MAIN :

ADULTS: \$85pp  
CHILDREN: \$45pp (under 12 yrs only)

Prices include service of your celebration cake, venue set with white linen,  
all table-ware and service staff

Minimum 20 guests required