



# CATERING

## TABLE SHARING MENU

canape + shared platter main course + wedding cake dessert \$62

### CANAPES

(select four items for tray service)

Leek, semi dried tomato & goats cheese tartlet \*

Spinach & cheese strudel \*

Rosemary polenta onion & fig tart \*

Cocktail fillet mignons served w/ béarnaise sauce \*\*

Chicken rice paper rolls w/chilli lemongrass sauce

Mini beef wellingtons

Crispy pork belly on Chinese soup spoons \*\*

Chicken & tarragon filo parcel

Duck crepes tied w/ chive

Pulled pork slider w/ kickass sauce

Lemon pepper squid w/ hoi sin sauce (location dependant)

Yamba prawn san choy bau \*\*

BBQ garlic prawn \*\*

Atlantic salmon croquettes

### MAIN COURSE

(please select two of the following to be served on platters for each table to share )

Moroccan chicken on Mediterranean couscous, sautéed spinach, steamed greens & yoghurt mint dip

Slow roasted lamb stuffed w/ rosemary & roasted garlic served on chat potatoes, vine ripened tomatoes, char grilled winter vegetables & merlot reduction \*\*

Atlantic salmon served on pilaf rice w/ steamed greens & hollandaise sauce\*\*

Slow roasted wagyu beef on crushed rosemary potatoes, root vegetables & red wine jus \*\*

Classic paella w/ chicken, prawn & chorizo served w/ garden salad

Oven roasted chicken breast on crispy potato cake, broccolini, merlot reduction & micro herb garnish \*\*

Oven baked barramundi on a salad of heirloom tomatoes, zucchini ribbons & kipfler potatoes, dressed w/ salsa verde \*\*

Lamb Tagine - slow braised lamb shoulder w/ fragrant spices, apricots & couscous topped w/ toasted almonds

Brazilian barbecue beef on Spanish rice w/ rocket, chorizo & roasted tomato salad

Optional Upgrade: Ribeye on the bone with smashed chat potatoes & seasonal vegetables w/ red wine jus ~ \$15pp

### **Accompaniment**

Assorted bread selections served warm

## **DESSERT**

Chef to cut & platter wedding cake to be served on Tea & coffee station for guests to help themselves

\* vegetarian option    \*\* gluten free option available

## **INCLUSIONS**

### **GST**

Complimentary taste test for up to 4 people

Chefs

Wait Staff

Crockery & Cutlery

Serving and Cooking Equipment

Linen tablecloths

Premium paper serviettes

Setting of tables & Cleaning