



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 & kifler potatoes, dressed w/ salsa verde **

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

Brazilian barbeque 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