



TABLE SHARING – PREMIUM

\$72 / person (including GST)

Canapes (approx. 45 minutes of tray service of selected items)

Cold (select one)

Tomato, basil & fetta bruschetta (V, GFA)

Chicken & pistachio mousse, cranberry, mountain wafer (GFA, DF)

Smoked salmon roulade, pickled cucumber, cream cheese (GF)

Hot (select one)

Arancini – choose from tomato & basil/3 cheese & herb/mushroom & truffle (V)

Prawn dumplings, sesame seeds, soy glaze (GF)

Skewers- choose from chicken satay/beef kofta/Indonesian barramundi (GF)

Slider (select one)

Beef burger, chutney, swiss cheese (GFA)

Moroccan chicken, hummus, Spanish onion (GFA)

Spiced lentil burger, carrot slaw, aioli (V, GFA)

Sliced French baguette and butter boards

Shared Main Platters (select two)

Sous vide lamb rump, bean cassoulet, garlic potatoes, roast capsicum, smoked yoghurt

Oven roasted barramundi, herb crushed potatoes, kale, prawn fritters, sauce vierge

Seared beef tenderloin, potato gnocchi, pearl onions and carrots, parsnip puree, beef jus

Seared salmon fillet, saffron potato, asparagus, charred corn salsa, lemon oil

Breast of chicken, confit garlic mash, sprouts, charred carrot, chicken jus

Slow cooked pork belly, sweet potato mash, cabbage & bacon, chunky apple, cider jus

V – Vegetarian DF – Dairy Free GF - Gluten Free GFA – Gluten free available

Shared Main Platters can be GF and/or DF upon request

Package includes GST, chefs and food waiters, cutlery & crockery, setting of tables prior to main service, cooking & serving equipment, premium paper napkins, service and clean up of kitchen area.

Please note surcharges may apply for extensive travel, limited access to power or facilities and intimate numbers.