



TABLE SHARING – TRADITIONAL

\$65 / 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 (please select two)

Roast beef blade, Yorkshire pudding, roast chat potatoes, charred carrot, green beans, gravy

Whole roast chicken, herb roast potatoes, pumpkin, brussel sprouts, chicken gravy

Roast lamb leg, steamed chat potatoes, minted peas, crushed carrot & turnip, mint gravy

Roast pork leg, mash potato, cabbage & bacon, chunky apple chutney, crackling, gravy

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.