

TABLE SHARING

\$73 per person inc GST

Canapés (select four for approx. one hour of tray service by H&H staff)

- Tartlet of roast beetroot, crème fraiche & dill (V, DF without crème fraiche)
- Semi dried tomato & goats cheese tartlet (V)
- Fresh Cured Salmon Tostitos with guacamole & micro herbs (GFA, DF)
- Mushroom Arancini with truffle aioli, parmesan and truffle oil (V)
- Chicken OR vegetable rice paper rolls, chilli lime dip (V, VEGAN, GF, DF)
- Battered flathead tacos with franks sauce
- Seared scallops in shell (GF, DF)
- Chicken Satay Skewers peanut dipping sauce (GF, DF)
- Crispy pork belly with teriyaki dressing on Chinese soup spoons (GF, DF)
- Duck pancakes with Hoi Sin dressing
- Sliders – choose from – Pork belly & Asian slaw/Crab & corn, cos lettuce, aioli/Moroccan chicken, hummus, Spanish onion/Beef
- burger, chutney, swiss cheese/Lentil burger & carrot slaw (V, GFA)

Rustic rolls with butter portions

Shared Main Platters (select two for tables to share)

- 12-hour cooked shoulder of lamb with rosemary potatoes, blistered baby tomatoes, seasonal greens and merlot reduction (GF)
- Crispy skinned barramundi with sautéed peas, chat potatoes, bacon lardons, cabbage & sauce verge (GF)
- Seared beef tenderloin on Italian fork mash, pearl onions, carrots and a red wine jus (GF)
- Seared salmon fillet on saffron potatoes, asparagus, charred baby cos and lemon oil (GF)
- Butterflied chicken on Mediterranean cous cous with charred sprouts carrots and Semillon jus (GF)
- Slow cooked pork belly with sweet potato mash, crispy kale, baby spinach and apple cider jus (GF)
- Pearl barley, wild mushroom and spinach risotto, asparagus & truffle oil (GF, VEGAN)

V – Vegetarian GF – Gluten Free DF – Dairy Free GFA – Gluten Free Available DFA – Dairy Free Available
Intimate function surcharge applies for guests' number below 40 attendees
Package includes GST, chef and food waiters, cutlery & crockery, setting of tables, all cooking & serving equipment, premium paper napkins & post service clean up
Please note off-site functions MAY incur a surcharge due to location, kitchen facilities and/or degree of difficulty of site

H&H
CATERING

