

# SHARED



CUISINE ON CUE  
• EVENT CATERING •



## SHARED MAIN COURSE

Add Chef's selection of 3 arrival canapes for additional charge  
Minimum of 20 guests

Served w freshly baked bread rolls and accompaniments

2 MAINS  
+ 1 SIDE  
+ 1 SALAD

## SHARED ENTRÉE

Focaccia, olive tapenade, marinated vegetable (DF V)  
Grazing cured meats, relish, cornichons, pickles (DF)  
Grazing cheese selection, apple, quince, crackers (V)  
Cherry bocconcini, vine ripe tomato, balsamic, basil (V)  
Farm fresh crudities, house prepared dips (GF VG)

*Additional entrée for additional charge per person*

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## MAINS

Braised pork belly, caramelised baby pear, sticky chilli (GF DF)  
18 hour beef brisket, Swiss mushrooms, parsnip whip, truffle jus (GF DF)  
Salmon fillet, sesame wombok, nori crunch, lime (GF DF)  
Baked barramundi, heirloom tomato, bocconcini pearls (GF)  
Braised Moroccan chicken, blood orange, smoked almond pesto (GF)  
Sous vide Wagyu rump, black kale, rose onion jus (GF DF)  
Lemon and oregano lamb shoulder, Lebanese eggplant pickle (GF DF)  
Furikake panko tofu, Chinese broccoli, smoked soy (GF VG)  
Roasted eggplant moussaka, rubbed oregano, blistered tomatoes (GF DF VG)

*Additional mains for additional charge per person*

V vegetarian | VG vegan | GF gluten free | DF dairy free | GFO gluten free option | DFO dairy free option

All prices are inclusive of GST. Prices are for food only. This menu requires a minimum of 20 guests. Menu selections are subject to change & availability. This menu requires a chef, wait staff & additional equipment. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

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## SIDES

Steamed greens, roast garlic dressing (GF DF VG)  
Roasted seasonal root vegetables, rosemary salt (GF DF VG)  
Whole baked baby potatoes, crème fraiche, eschallots (GF V)  
Duck fat kipflers, sage, thyme, sea salt  
Turmeric pearl couscous, sundried tomato, soft herbs (V)  
Pilaf rice, shallots, spices (GF VG)  
Roasted sweet potato, haloumi, cranberry, mustard dressing (GF V)

*Additional sides for additional charge per person*

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## SALADS

Yam noodle, edamame, charred baby corn, asian mushrooms, miso mirin (GF VG)  
Rocket, spiced beet, vine tomato, fennel green, white vinegar dressing (GF VG)  
Green bean, goats cheese, baby spinach, caper & chervil oil (GF V)  
Chickpea, roast pumpkin, smoked feta, soy toasted sunflower kernels (GF V)  
Mixed seasonal leaf, tomato fillets, red onion pickle, cucumber, french dressing (GF VG)  
Potato salad, pecorino mayonnaise, fresh herb (GF V)  
Baby gem, pecorino, grated egg, creamy lemon dressing, croutons (GF V)

*Additional salads for additional charge per person*

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## DESSERT CANAPÉS

Baileys chocolate cream, single origin shell (GF V)  
Key lime curd, scorched meringue tartlet (V)  
Mango mascarpone, passionfruit gel, sweet crust (GF V)  
Citrus cheesecake, raspberry gloss (V)  
Triple chocolate brownie, sour cherry (GF V)  
French brie, roasted pear, charcoal wafers (V)(GFO)

*Additional dessert canapés for additional charge per person*

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