

# SHARED



CUISINE ON CUE  
• EVENT CATERING •

## SHARED MAIN COURSE

Add Chef's selection of 3 arrival canapes  
Minimum of 20 guests.

Served w freshly baked bread rolls and accompaniments

2 MAINS  
+ 1 SIDE  
+ 1 SALAD

## SHARED ENTRÉE - ADDITIONAL COST

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)

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## MAINS

Black Angus beef rump cap, caramelized onion Yorkshire pudding  
Ocean trout, citrus gel, radish, prawn kohlrabi salad (GF DF)  
Pork and fennel seed roulade, honey liquor, baked apple (GF DF)  
White fish, spinach reduction, raisins, turmeric rice crisp (GF DF)  
Smoked aubergine, white bean reduction, tomato roast, quinoa crunch (GF V)  
Beef cheek, pecorino, chive gnocchi, carrot mousse  
Chicken roast, sage butter farce, hen glaze (GF)

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

Scorched broccoli, sesame emulsion, golden sesame (GF VG)  
Fried potatoes, tamarind, coconut yoghurt dressing (GF VG)  
Green citrus bean, nigella seed, chive oil, vinegar (GF VG)  
Charred corn caponata – red pepper, zucchini, corn, rich tomato, corn floss (GF VG)  
Sweet potato crush, fig reduction, sunflower crumble (GF VG)  
Fusilli verdi, roasted zucchini, shaved ricotta, mushroom crisps (V)  
Blistered Heritage tomatoes, pearl bocconcini, kale crunch (GF V)

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## SALADS

French bean, free range egg, nigella seed, sweet carrot ginger dressing (GF V)  
Beetroot textures, melon, smoked fetta, pomegranates, lime (GF V)  
Ruby borlotti, pearl barley, heirloom tomato, mint wash (GF VG)  
Ensalada, roasted chickpea, chilli, bell peppers, grape, verjuice (GF VG)  
Saffron Orzo, smoked chorizo, arbequina olives, bloody mary (DF)  
Pink grapefruit, champagne fennel, rocket leaf, grapefruit gel (GF VG)  
Raw broccoli, soy miso mayonnaise, smoked almonds, cranberries (GF VG)

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## DESSERT CANAPÉS

Dark cherry pistachio tartlet, vanilla whip (gf v)  
Almond flan, poached fruits, red fruit gel (v)  
Tropical Opera, mango, raspberry, peach (v)  
Lemon sour sponge, strawberry frosting (gf v)  
Chocolate tulip, passionfruit gel, coconut praline (v)  
Key lime pie, pandan scorched meringue tart (gf v)  
Green apple mousse, apple mint choc cup (gf v)  
Golden crackle, puff rice couverture (gf v df)

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