



shared

shared dining

Minimum of 20 guests required

MAIN COURSE

ADDITIONAL MAIN

ADDITIONAL SIDE/SALAD

MAINS (SELECT TWO)

Warm bread, butter

Roasted beef rump, caramelised onion, port jus *(gf df)*

Sumac rolled chicken, tomato tarragon sauce *(gf df)*

Roast pork loin, candied apple, creamy calvados sauce *(gf)*

Barramundi, mild red curry cream, toasted shredded coconut *(gf df)*

Slow lamb orecchiette, pecorino truffle, pea, tomato jus

Pumpkin ravioli, sage tomato jus, white onion cream, toasted pepitas *(df vg)*

SIDES (SELECT ONE)

Roasted potatoes, rosemary salt, olive oil *(gf df vg)*

Honey glazed carrots, fennel dukkah crunch *(gf df v)*

Lightly steamed greens, tamarind dressing *(gf df v)*

Baked cauliflower, cheese gratin, fresh parsley crumble *(gf v)*

Spiced pumpkin, grilled red onion, cucumber salsa *(gf df vg)*

SALADS (SELECT ONE)

Baby cos gem, crisp speck, parsley, pecorino dressing

Risoni salad, roast capsicum, balsamic onion, mild romesco, flaked almond *(df vg)*

Ruby beetroot, pink grapefruit, persian feta, roquette leaves, grapefruit vinaigrette *(gf v)*

Shaved point cabbage, green bean, radish, herb dijon mayonnaise *(gf df v)*

Quinoa, avocado, pomegranate, raspberry dressing *(gf df vg)*

CUISINE ON CUE SHARED MENU 2025

All prices are inclusive of GST. Sunday events will incur a 10% surcharge. Public Holiday events will incur a 15% surcharge. Prices are for food only. This menu requires the minimum guests and selections as listed. Staffing and equipment charges are in addition to the prices listed. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

premium shared dining

Minimum of 20 guests required

MAIN COURSE

TWO COURSE

ADDITIONAL MAIN

ADDITIONAL SIDE/SALAD

ENTREE (SELECT TWO)

Goats cheese tartlet, rosella red onion, cucumber pickle *(gf v)*

Ginger chicken salad, rice paper crisp, wasabi emulsion *(df)*

Slow lamb, sweet potato puff, carraway carrot jam

Black olive toast, macadamia nut pesto, rocket verde *(df v)*

Poached king prawn, iceberg, Thousand Island bun

Beef striploin, garlic crostini, grain mustard bearnaise *(gf)*

MAINS (SELECT TWO)

French baguette, butter

Pork belly, apple cider sauce, balsamic pearls *(gf df)*

Falafel, labneh, coconut tahini yoghurt, broad beans, tomato corn salsa *(gf df vg)*

Cauliflower steak, cauliflower velouté, pistachio, herb salad *(gf df vg)*

Roast chicken, truffle butter, crispy kale *(gf)*

Beef rump, forest mushroom, grain mustard cream *(gf)*

Sovereign lamb shoulder, rosemary ragu, herb pecorino crumb *(gf)*

Barramundi, sweet corn velvet, lemon, watercress *(gf df)*

Slow beef croquette, saffron emulsion, caper jus

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premium shared dining

SIDES (SELECT ONE)

Baked chat potato, confit garlic, roast wattle seed oil *(gf df vg)*

Steamed greens, tamarind dressing, fried shallot *(gf df v)*

Bush honey roast carrot medley, cardamon, tahini yoghurt *(gf v)*

Tomato cous cous, fine cucumber, avocado tomatillo *(v)*

Vincotto pumpkin, chickpea crisp, hummus, glaze *(gf vg)*

Whole grain rice, smoked sofrito, sabayon, black rice crisp *(gf v)*

SALADS (SELECT ONE)

Fusillata casareccia pasta salad, roast capsicum, balsamic onion, mild romesco, flaked almond *(df vg)*

Mixed leaf, seeded mustard, cucumber, cherry tomatoes, snow pea shoot, candied walnuts *(gf df)*

Desiree potato, basil chimichurri, roasted broccoli, golden pinenut *(gf df vg)*

Romaine leaf, truffle pecorino, herb croutons, pancetta, black garlic mayonnaise *(gf)*

Avocado hummus, green pea, shoots, cucumber, goddess dressing *(gf df vg)*

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additions

ARRIVAL CANAPES | \$15.75 PER PERSON

Chef's selection of three canapes

GRAZE IN THYME STATION | \$17.00PP

Minimum 30 guests

Selection of Australian cheese, cured meats, grilled, marinated and pickled vegetables, dips, fresh and dried fruits, quince paste, candied nuts, wafers, crackers, toasted breads.

SWEET CANAPES | \$5.80 PER PIECE

Minimum 20 per selection

Honey sponge, strawberry whip, candied strawberry crisp

Cocoa cookie, chocolate ganache, macadamia praline *(gf v)*

Coconut whip, cherry gel, freeze dried cherry, couverture cup *(gf vg)*

Yuzu mousse, black sesame sable, lemon balm

Vanilla slice, lattice biscuit, creme custard, frosting *(v)*

Scorched meringue, mango curd, pandan notes *(gf)*

Cinnamon apple mousse, dark chocolate cup *(gf vg)*

Dulce de leche, mascarpone coffee creme, hazelnut praline *(v)*

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CUISINE ON CUE

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