

Shared Dining



Pricing

Our FEAST menus are designed for guest interaction along with beautiful food. Menus can be served on Grazing Tables or directly on Guest Tables. Complete with platters, canapé dishes, serving plates, bowls and utensils. We can cater anywhere from offices, backyards and more giving you the freedom to host an event where you can get creative!

Select any or all from the following:

Grazing Boards

\$99.00 per board

Canapes

Select any 4 canapes

\$12.00 per person

Mains

Select any 3 mains + 2 warm sides + 2 cold sides

\$49.00 per person

Desserts

Select any option (30 per selection)

\$132.00 per item

Pricing based on minimum numbers of 40 people, surcharges apply for smaller groups. Waiting staff & additional equipment fees apply. GST not included.

Please advise of dietary requirements prior to event.



Grazing Boards

Set up as Grazing Table

Charcuterie board

Selection of cured meats • house slaw • pickles • olives • artichokes • semi dried tomatoes • sourdough bread • beetroot relish

Seafood board

Smoked salmon • crab pâté • marinated octopus • prawn salad • sourdough bread • garlic mayonnaise

Cheese board

Deluxe local cheeses • quince paste • smoked garlic & tomato chutney • olives • walnuts • fresh fruits • lavosh • assorted crackers

Vegetarian board

Bocconcini & zucchini skewers • hommos • grilled eggplant • pickled red cabbage • sun-dried tomato • stuffed vine leaves • raw vegetables • marinated feta • flatbread

Asian board

Selection sushi rolls (tuna, soy chicken, salmon, cucumber) • ginger • wasabi • soy sauce



Canape

Peking Duck Bao Bun - Light fluffy bao bun filled with peking duck / pickled carrot / spring onion / hint of spice

Vegetables Marinated in Garlic and Thyme Oil served on a Toasted Bruschetta Red Pepper Pesto (v / vegan)

Roasted pumpkin arancini, turmeric crumb, mango chutney (v)

Turkish Spiced Chicken Skewer with tahini yoghurt (v)

Traditional Fish and Chips Cod fillet, hand cut chips, tartare sauce

Quinoa & haloumi burger grilled mushrooms, sautéed spinach (v)

Spiced bean burger, smashed avocado, sweet chilli, brioche bap (v)

BBQ pork with pickled cucumber & hoisin sauce

Pulled pork slider with red cab slaw & pickles

Veggie sushi - assorted vegetable sushi with ginger and wasabi (v)

Falafel with Greek style mint yoghurt (v)

Vegetarian Chinese springs rolls with sweet chilli dip (v / vegan)

Smoked Salmon cornets w caviar hollandaise

Spiced Thai Fish Cakes with a wasabi mayonnaise

Barramundi spring roll with soya and ginger dipping sauce



Mains

Meat Dishes

Chargrilled beef, Finely sliced, parsley & chimichurri sauce (gf)

Pork loin, sage crust, Salsa verdure & balsamic jus (gf)

Slow braised lamb shoulder, Greek Yoghurt, paprika sauce (gf)

Chicken breast, Moroccan crust, pumpkin, sweet potato, torn Turkish bread, mint yoghurt

Pork belly, five spice crust, sticky soy deglaze, rice noddles coriander, crispy garlic (gf)

Seared sirloin, wellington, grilled asparagus spears, tarragon buttercream

Thai green chicken curry, jasmine rice

Fish Dishes

Salmon fillets, thyme, capers, spinach, citrus butter dressing (gf)

Sesame soy salmon fillet with roasted peppers, Chinese greens, egg noodles and a chilli salsa

Herb crusted cod supreme, prosecco beurre blanc

Grilled tiger prawns, rice noodles, mango, ginger, lemongrass chilli

Vegetarian Dishes

Pastry case filled with sautéed mushrooms, crème fraiche and fresh tarragon, served with slow roasted tomatoes

Wild mushroom wellington, truffle cream cheese, pine nut granola

Eggplant arancini, sun blushed tomato ragu



Sides

Warm

Roasted Potatoes, sea salt, parsley, lightly glazed butter

Oven Roasted Sweet Potato, root vegetables

Roasted carrots & parsnips, truffle infused honey glaze

Caramelised Baby Carrots, honey glaze, poppy seed

Thyme Roasted Pumpkin, braised leek, goat's cheese, parmesan

Broccoli, beans, asparagus, spinach, toasted almonds, garlic butter

Salads

Artichokes, lemon, truss tomatoes, mustard dressing

Baby Pickled Beetroot, lentils, coriander, feta

Cos Lettuce, watercress, witlof, pomegranate

Sweet Potato, pinenut, kumara, red capsicum, shallot, oil dressing

Red quinoa salad, beanshoots, spring onions, lemon honey dressing

Cos leaves, radish, mint, with citrus dressing (gf)(v)(vg)



Desserts

Dessert platters – please choose from the following

Set up on dessert table or placed on guest tables

Selection One

Pecan Tart / Choc Hazelnut Tart / Apple Crumble Tart / Coconut Pineapple Tart / Redcurrant Tart / Calamansi Tart

Selection Two

Green Tea & Apricot Friand / Sago Mango Pyramid / Raspberry Macaron w Marshmallow / Peanut Butter Slice / Passionfruit Slice / Chocolate Brownie

Selection Three

Fruit & Nut Friand / Vanilla Cake Slice / Baked Lemon Cheesecake / Banoffee Tart / Earl Grey Tea Madeline / Opera Slice

Selection Four

Almond Praline Brownie / Lemon Berry Cheesecake / Pistachio Vanilla Raspberry Slice / Salty Macadamia Caramel on Chocolate Cookie / Boysenberry Temptation / Almond Panna Cotta w Plum & Spice Base

