



May you always be surrounded by good friends and great food.

Displayed on tables for your guests to help themselves shared platters menus are designed for guest interaction along with beautiful food.

Food displayed on tables in a range of platters with high quality disposable service-ware.

Main (3 choices) | Sides (3 choices) – \$59 per person

Extra Mains - \$10 per person

Extra Sides - \$5 per person

Can also be designed as a drop off menu. Placed on deluxe disposable platters and boxes and delivered in our boxes either hot or cold and places on your tables ready to serve.

Full Service 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 before event.

Meat

Tender Lebanese spiced lamb loins, minty raita, flatbread

BBQ bourbon beef brisket slow cooked to melt in your mouth

Pulled pork in a sticky glaze

Classic slow cooked Duck leg on a bed of Pomegranate salad

Chargrilled chicken, lemon, thyme, parmesan and Piri Piri glaze

Teriyaki salmon fillets with bean sprouts, Japanese mayo

BBQ Chinese pork with hoisin, steamed bok choy

Spiced lamb shoulder with cous cous, garlic yoghurt, seared eggplant salsa

Slow cooked Rosemary beef rump w beetroot relish & watercress

Whole Baked ham w honey glaze & apple sauce

Spiced lamb shoulder with cous cous, garlic yoghurt, seared eggplant salsa

Moroccan Preserved Lemon Chicken Tagine

Paella - Chicken chorizo, spices, peas, peppers, eggplant, fresh lemon wedges, saffron, tomato, herbs, zucchini, snow pea, garlic, onion

Fish

Thai spiced cod fillet baked on a bed of pak choy and noodles

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

Sesame soy salmon fillet w roasted peppers, spinach & chilli salsa

Herb crusted cod supreme, prosecco beurre blanc

Paella - Squid, mussels, king prawns, red pepper, parsley, peas, eggplant, saffron, fresh lemon wedges, zucchini, snow pea, garlic, onion

Vegetarian

Grilled halloumi and roasted pepper skewers, red pepper hummus.

Portabella mushroom, white truffle, sea salt and fresh grated parmesan.

Spiced bean burger, smashed avocado, sweet chilli, brioche bun

Wild mushroom wellington, truffle cream cheese, pine nut granola

Eggplant arancini, sun blushed tomato ragu

Sides

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)

Cauliflower couscous, blood orange, toasted almonds

Roasted Mediterranean vegetable salad, basil oil

Salad caprese, bocconcini, heritage tomatoes, basil oil

Fig, walnut, mozzarella & rocket salad, truffle honey

Baby cooked beetroot tossed in sour cream chives

Mixed baby leaves, heritage tomatoes, black olives, fetta cheese

Red quinoa salad, bean shoots, spring onions, lemon & honey dressing

Premium Selection

Freshly Shucked Oysters on ice with lemon wedges (2 per person)	\$6.00 per person
King Prawns on ice with lemon wedges & sauce selection (2 per person)	\$6.00 per person
Seafood Selection – A variety of freshly shucked oysters, Moreton bay bugs & king prawns	\$28.00 per person
5kg Smoked Ham on stand w fresh crunchy bread, butter, apple sauce, mustard	\$320.00
Grazing Boards – serves 15 people per board	\$99.00 per board
Charcuterie board - 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	

