

SAMPLE
FEASTING MENU
\$95 pp + GST
SHARED PLATTERS SERVE TO CENTRE OF TABLE

GRAZING PLATTERS ON ARRIVAL OF YOUR GUESTS

Antipasto with salamis & continental meats, homemade marinated vegetables, olives & Cheese, served with a selection of breads & Crisp Moroccan spiced flat bread

MAIN COURSE

ROASTED LAMB & ROSEMARY

Marinated in Lemon, garlic, seeded mustard & Rosemary, sliced and plated with slow roasted sweet onions & a light lamb jus

CHICKEN & PANCETTA

Seared & Finished in the oven tossed in a sage butter

SIDES

SMASHED ROSMARY & GARLIC CRISPY POTATOES

Cooked in rosemary, sea Salt & olive oil roasted in the oven till crisp
Served with a creamy sour cream dressing

CUMMIN SPICED ROASTED PUMPKIN SALAD

With Baby spinach Leaves scattered with Cumin Spiced Roasted Pumpkin drizzled with a maple & mustard dressing, topped with dried cranberries & roasted seed mix

FRESH ZINGY SALAD OF

Sliced tomato & smashed cucumber salad, with pickled onion, olives and capers, with torn bocconcini Drizzled with garlic herb oil lemon zest

ROASTED WHOLE MOROCCAN CAULIFLOWER

Served on a whipped fetta
Drizzled with a tomato dressing with roasted cashews and house cooked semi dried tomatoes
Mini Rustic sour doughs & butters