

SAMPLE FEASTING MENU \$70 PP + GST
{SHARED PLATTERS TO CENTRE OF TABLE}

GRAZING PLATTERS ON ARRIVAL OF YOUR GUESTS

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

MAIN COURSE

ROASTED LAMB & ROSEMARY

Marinated in Lemon, garlic, seeded mustard & Rosemary, sliced and
platted with a light lamb jus

CHICKEN & PANCETTA

Seared & Finished in the oven tossed in a sage butter

SMASHED ROSEMARY & GARLIC CRISPY POTATOES

Cooked in rosemary, sea Salt & olive oil roasted in the oven till crisp
Finished 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 & pumpkin seeds

FRESH ZINGY SALAD OF

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

Rocket mix, dressed with beetroots that have been roasted in maple,
orange & cinnamon served with candied walnuts, shaved pear and goat's
cheese & a verjuice dressing

Mini Rustic sour doughs & butters