

Sit Down

SHARED FEAST



\$108 per person
Minimum 50 guests

+Add 1 hour Canapes on arrival
\$39 per person

+Add Grazing Platter on table/arrival
(*Prices vary on number of guests and menu
item)

Prices Include:
Crockery, Cutlery & Staff
for the event



On the Table - Choose One

FRESHLY BAKED BREADS ROLLS, BUSH DUKKA, BUTTER **VG GFO**
FRESHLY BAKED ORGANIC SOUR DOUGH, BUSH DUKKA, BUTTER **VG**
FLAT BREAD, CURRY BUTTER **VG**

First Course - Choose Three

OYSTERS, MIGNONETTE, FRESH LEMON **GF**
FRESH LOCAL PRAWNS, COCKTAIL SAUCE **GF**
CROCODILE TAIL SPRING ROLLS, LEMON MYRTLE, SWEET CHILLI
VEGETARIAN SPRING ROLLS, LEMON MYRTLE CHILI SAUCE **V**
GOAT CHEESE ARANCINI, TOMATO RELISH, TRUFFLE AOILI, PARMESAN REGGIANO **VG**
PROSCIUTTO, ROCKMELON, BURRATA **GF**

Second Course - Choose Three

LOCAL SNAPPER, GARLIC BUTTER, LEMON **GF**
LOCAL BABY BARRAMUNDI, SWEET & SOUR 3 FLAVOUR SAUCE **GF**
ROAST CHICKEN, HONEY LEMON MYRTLE DRESSING **GF**
THAI GRILLED GAI YANG CHICKEN, SWEET CHILLI SAUCE
BRAISED BEEF CHEEKS, CARROT PUREE, FENNEL SALAD **GF**
RED CURRY BEEF CHEEKS, LYCHEES, GRAPES, FRESH BASIL
SLOW COOKED LAMB SHOULDER, ROSEMARY, GARLIC, EVOO **GF**
BRAISED MASSAMAN CURRY LAMB SHANKS, ROAST POTATOES, ROAST PEANUTS
CROCODILE TAIL SAUSAGES **GF**

Continued...

Shared Sides - Choose Three

BASIL PESTO PASTA, CHERRY TOMATOES, BABY ROCKETS **VG**
ROASTED CAULIFLOWER, RED ONION, PISTACHIOS, POMEGRANATE SALAD **V GF**
BEETROOT, TOASTED WALNUT, GOAT CHEESE **VG GF**
CAESAR SALAD, CHICKEN, EGG, BACON, PARMESAN, CROUTONS
ROASTED POTATO, BUTTER, VINEGAR, SALTBUSH **VG GF**
CREAMY POTATOES, CRISPY BACON **VG GF**
PORCINI MUSHROOM & TRUFFLE RAVIOLI **VG**
RIGATONI ALLA VODKA **VG**

Third - Choose One

SALTED CARAMEL, WATTLESEED TARTS **VG**
MANGO, COCONUT PANNACOTTA **VG GF**
VARIETY OF PETIT 4s **VG**
SHARED FRUIT PLATTERS ON THE TABLE **VG**

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