



SHARE STYLE/GRAZING MENU

*V; Vegetarian G; Gluten free D; Dairy free
Free range and organic produce available on request
Minimum order of 10 each item*

*Crockery and Cutlery \$0.70 per piece
Glassware 3-piece package \$2.10 or \$0.70 per piece*

*Chef \$45 an hour, Wait/Bar staff \$40 an hour
All staff are a minimum of 3 hours each
We recommend 1 wait staff per 20 guests
Staff required will be based on numbers and menu selections.*

GRAZING BOARD MENU

34 per head

*Charcuterie, house made pickled veg, baguette (gf on request)
Candied cherry tomato and chorizo (d g)
Choux pastry puff, rare beef, horseradish cream
Mushroom, manchego arancini (v)
Pea and haloumi fritti with red pepper salsa (v)
Korean bbq pork belly fingers (d)
Crispy Thai style squid, lime aioli (d)
Karagee chicken skewers chilli mayonnaise (d)
Mini pork taco, avocado and corn salsa (d)
Beef, caramelised onion, cheddar brioche slider
Oysters available at an additional \$3.50 per head*

LONG TABLE SHARE STYLE SIT DOWN

BRONZE

42 per head

Assorted breads and butter

Prosciutto and spinach chicken roulade, semi dried tomato cream (g)

Pork belly, caramelised pear, red wine star anise glaze (g d)

Eggplant and zucchini parmigiana (v)

Buttered beans and baby carrots or rocket, tomato, fetta, caramelised onion salad (g v)

Dauphinoise potato or baskets of hand cut frits (g v)

SILVER

48 per head

Assorted breads, butter, olive oil and balsamic

Chorizo, fetta and olives

Prosciutto and spinach chicken roulade, semi dried tomato cream (g)

Whole roasted and sliced beef fillet, jus (g d)

Toasted cauliflower, bacon and pinenuts (g v)

Buttered beans and baby carrots or rocket, tomato, fetta, caramelised onion salad (g v)

Dauphinoise potato or baskets of hand cut frits (g v)

GOLD

60 per head

Entrée platters of; Prosciutto, arancini, pickled vegetables, chorizo, olives and fetta

Assorted breads, butter, olive oil and dukkah

Australian barramundi, asparagus and beurre blanc (g)

Confit duck legs (g d)

Braised beef cheek, sticky jus and gremolata (d) (g on request)

Pumpkin and chick pea curry and rice (vegan g)

Buttered beans and baby carrots or rocket, tomato, fetta, caramelised onion salad (g v)

Dauphinoise potato or baskets of hand cut frits (g v)

Tiers of mini desserts \$3 per person

Tier of cheese, mini desserts and wedding cake \$6 per person