



## *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 TABLE MENU

*Includes Styling!*

*Minimum 30 guests – 16 per head*

*50 – 100 guests – 15 per head*

*Over 100 guests – 14 per head*

*For alterations, please speak to our team with your requests.*

*Whole cheeses – Brie, blue, cheddar & manchego*

*Cold meats – Italian prosciutto, leg ham, salami, chorizo, terrine*

*Asst dips – Creamy sun dried tomato, hummus, beetroot, rocket cashew & parmesan, pate*

*Fruits – grapes, strawberries, dates, stone fruits (will include seasonal changes)*

*Breads & crackers – French stick, lavosh, water crackers, mini loaves & sesame lavosh bark*

*Assorted pickled vegetables*

*Chutney's, aioli and mustard.*



## 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*