



SHARED PLATES  
SPRING | SUMMER SEASON MENU  
2018

# ARRIVAL CANAPÉS

all gorgeous things come in small bites and our delicious canapés are the perfect combination of taste and texture in a bite or two. beautifully served in our own unique 'art' way on oak and grass boards, vintage mirrors, china, glass shots, spoons and anything that looks a bit different!

## COOL

cured snapper kokoda, tomato, pepper, chilli, lime, coconut \*

miso smashed peas, daikon, spicy pickled cucumber kimchee v \*

caramelised fennel tart, parmesan custard, rocket v

pear & prosciutto wrap, gorgonzola mousse, balsamic fig \*

brie panna cotta, rosemary shortbread, pear & cider jelly v

smoked spiced lamb, cucumber, minty labneh, dukkah crumb

chorizo & quail egg with smokey garlic aioli & cayenne

eggplant imam bayildi, tomato & pepper, turkish bread, smoked yoghurt v

coconut poached prawn, green mango, sticky coconut & chilli caramel \*

sushi rice, soy & sesame beef carpaccio, wakame \*

wonton chip, crispy roast duck, sticky hoisin, shallots, shaved cucumber

seared sesame tuna, avocado & wasabi mousse, rice paper chip \*

cured & smoked ocean trout, beetroot curd, horseradish, watercress \*

## WARM

basil polenta, sweet spiced confit tomato, parmesan aioli v \*

saffron & cauliflower arancini, fennel & parmesan crumb v

little cones of flash fried whitebait, summer pea aioli \*

sticky bbq chicken, sweet corn cream, charred corn, popped corn - \*

grilled halloumi, candied walnut, pomegranate, flat bread v

pork belly, sticky soy & chilli, radish & apple salad \*

chargrilled 'tequila' steak, chipotle butter, crispy tortilla chip

mini croque monsieur's, smoked ham, gruyere & dijon mustard

'sunday roast' pies, sticky beef, horseradish, three veg

crispy flash fried squid, coriander aioli, charred chilli & shallots \*

chilli crab vol au vents, corn, lime, coriander & parmesan floss

spicy moroccan lamb & feta sausage rolls with tzatziki & dukkah

\* gluten free

v vegetarian



# SHARED PLATES

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for a more casual dining experience our selection of gorgeous shared plates are a popular option. served on a selection of platters, bowls and boards.

## THE MAIN EVENT

roast fillet of beef, caponata, white beans, salsa verde \*

confit ocean trout, quinoa, soft egg, crispy kale \*

chicken saltimbocca, prosciutto, sage pesto, reggiano \*

crispy skin salmon, zucchini slaw, whipped avocado & horseradish \*

eight hour slow roast lamb shoulder, confit garlic, rosemary jus, pomegranate \*

slow braised sticky beef cheeks, roast beets, horseradish cream \*

artichoke & parsley tart, garlic custard, provolone, soft herbs v

twice cooked pork belly, roast summer peaches, apple ketchup, pork crackle \*

tuscan lamb, summer vegetables, olives, rosemary butter \*

smoked chicken, cauliflower puree, pea sprouts, fennel, smoked almonds \*

roast market fish, saffron mash, tomato olive oil, ripped herbs \*

flash fried squid, summer slaw, lychee, mint, hot basil, lime \*

crispy parmesan eggplant, pomodoro, ripped basil, buffalo mozzarella v

## SALADS & SIDES

classic caesar, cos, parmesan, golden croutons, crispy bacon, anchovy dressing

simple garden, mixed leaves, cucumber, avocado, tomato, shallots, vinaigrette \* v

buffaloom, heirloom tomatoes, buffalo mozzarella, basil, spinach, chili & lemon oil \* v

panzanella, tomatoes, onion, cucumber, basil, crumbled bread & olive oil v

grilled capsicum, pumpkin, baby spinach, toasty pine nuts, creamy dolcelatte dressing \* v

beetroot, watercress, roast pear & goats curd salad \* v

the cheesy pear, rocket, grilled pear, walnuts, shaved fennel, crumbled stilton \* v

porky potato, steamed dutch creams, crispy chorizo, lemon, mint, parsley, spinach, aioli \*

duck fat roast potatoes with thyme & garlic \*

tray roast veggies, honey & sesame \* v

steamed greens, lemon butter \* v

fat roast chips, truffle aioli, parmesan \* v

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**please choose three main and two salads & sides. minimum of twenty guests please**

three canapés on arrival per person  
shared plates per person  
dessert station per person  
price includes bread, butter pots and all serving equipment

\* gluten free

v vegetarian



# SOMETHING SWEET

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stressed spelled backwards is desserts. coincidence? i think not! indulge your guests with these delicious morsels of sweet gorgeousness for completely decadent finish to your event. served as hand-me-rounds or as a funky dessert station.

## SWEET CANAPÉS

'the Wimbledon' pimm's jelly, strawberries & cream \*  
lemon curd tart, blackberry, lavender meringue  
mango panna cotta, coconut crunch  
raspberry ripple eclair, white chocolate, raspberry crumb  
peaches & cream, flapjack cookie, grilled peach, vanilla mascarpone  
snickers brownie, salted caramel cream, peanut praline  
old school sticky treacle tart, mandarin cream, honeycomb  
turkish delight meringues, rose cream, strawberries, rose floss \*  
liquorice panna cotta, raspberry sherbet  
dark chocolate & passion fruit tart, caramelised coconut  
bacon & banana cookie sandwich, peanut butter frosting  
banoffee pots, smashed digestives, caramel, bananas, whipped banana cream  
rhubarb & custard brûlée, smashed praline crunch  
custard tart macarons \*

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## we naughtily recommend the following

served as hand-me-rounds. please choose two items  
served as a dessert station. please choose four items  
(minimum of twenty guests please)

## A SWEET FINISH - a perfect way to end your event. can be served iced or warm

'milk goes nuts' frangelico, vanilla milk, peanut butter cookie  
'chocolate orange' hot choc, cointreau, whipped cream, marshmallows \*  
'the Irish' espresso, whiskey, whipped cream, mini cinnamon donut  
'the unicorn' vanilla vodka, rosewater milk, raspberry, sprinkles donut

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## we recommend the following

served as hand-me-rounds at the end of the event  
please choose one option  
(minimum of twenty guests please)

\* gluten free

v vegetarian

