



SHARED PLATES

SEASON MENU

2020 - 21

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

COOL

coconut scallop, tomato, pepper, lime, chilli, coriander * df
 miso smashed peas, sesame cracker, radish, micro coriander ve df
 caramelised fennel tart, parmesan custard, rocket v
 pear & prosciutto wrap, gorgonzola mousse, candied walnuts *
 crab remoulade, sweet corn aioli, chive, charcoal bun df
 tandoori carrots, whipped vadouvan paneer, poppadum crumbs, nigella v
 chorizo jam, quail egg, parmesan aioli, crispy music bread df
 eggplant imam bayildi, tomato & pepper, flat bread, smoked yoghurt v *
 coconut poached prawn, green mango, sticky coconut & chilli caramel df *
 sushi rice, soy & sesame beef carpaccio, wakame df *
 wonton chip, crispy roast duck, sticky hoisin, shallots, shaved cucumber df
 seared sesame tuna, avocado & wasabi mousse, coriander df *
 rosemary shortbread, whipped feta, honey pear, micro rocket v
 cured & smoked ocean trout, beetroot & horseradish curd, watercress df *

WARM

fried truffled polenta cubes, oyster mushroom, truffle aioli v *
 carrot & red lentil spiced fritters, carrot hummus ve *
 basil & gooey gorgonzola 'soft centred' arancini, saffron aioli v
 'fish & chips' flathead, little cones of french fries, lemony tartare df
 sticky bbq chicken, 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 mayo, finger lime, tortilla chip df *
 mini croque monsieur's, smoked ham, gruyere, dijon sauce
 little spiced veggie pies, beet relish & rocket ve
 crispy flash fried squid, coriander aioli, charred chilli & shallots df *
 fried cheesy corn empanadas, chimichurri v
 mini chicken kiev, tarragon aioli, sweet potato chip
 spicy moroccan lamb & feta sausage rolls with tzatziki & dukkah

we recommend the following

cocktail hour, three pieces per person	\$9.5
1.5 hr cocktails, five pieces per person	\$16
2 hr cocktails, eight pieces per person	\$25
prices are exclusive of GST & Staff	
(minimum of twenty guests please)	

* gluten free v vegetarian df dairy free ve vegan



ENTREE GRAZING PLANKS

add a bit of theatre and excitement to your event with our gorgeous plank stations. loaded with the best locally sourced ingredients and beautifully presented on solid oak boards. plank stations give your guests the opportunity to graze while you take time for some happy snaps!

ANTI PASTI

selection of prosciutto, salumi & chorizo, manchego, gorgeous grilled peppers
artichokes, chilli & mint feta, olives, pickles, caper berries, baked bread & grissini

SALMON TWICE

beetroot & vodka cured salmon, applewood smoked salmon, carrot & celeriac remoulade
blinis & bruschetta, capers, cornichons, horseradish creme fraiche, herbs

THE PLOUGHMANS

free range ham & organic chicken liver pate, pork pies, celery, cherry toms, pickled onions
gippsland blue, vintage cheddar, piccalilli chutney, pickles, baked bread & crackers

BUFFALOOM

fresh carved buffalo mozzarella, heirloom tomatoes, gorgeous basil pesto, olives & capers
grilled & chilled summer veggies, crispy polenta chips with pecorino, rosemary crostini v *

JUST CHEESE

selection of brie, blue & cheddar, gooey baked rosemary camembert, cranberry relish
quince, dried fruits, poached pears, grapes, nuts & crackers

THE EASTERN

house falafels, hummus with smoked paprika, cumin & yoghurt spiced chicken, tabouli
spiced flatbread, pickles, baba ghanouj, charred eggplant & za'atar *

JUST VEG & FRIENDS

honey roasted heirloom carrots, sweet potato chips, tahini yoghurt dip, nigella, grilled eggplant
with parsley pesto & marinated feta, pumpkin empanadas, spinach pastizzi, caramelised garlic
bread with a balsamic glaze v

we recommend the following

each plank serves approximately eight people
planks will serve approximately twelve in conjunction with canapé selections
\$175 per plank
price is exclusive of GST
planks include bamboo plates, wooden forks and serviettes



SHARED PLATES MAIN

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

chargrilled strip steak, eggplant caponata, white beans, salsa verde * df
confit ocean trout, beans, soft egg, tomato, olives, crispy kale * df
chicken saltimbocca, prosciutto, sage pesto, reggiano *
crispy skin salmon, zucchini slaw, whipped avocado & horseradish * df
eight hour slow roast lamb shoulder, confit garlic, rosemary jus, pomegranate * df
slow braised sticky beef cheeks, roast beets, horseradish cream *
mixed mushroom & truffle custard tart, parmesan, soft herbs v
twice cooked pork belly, apple ketchup, thyme jus, pork crackle * df
slow braised veal meatballs, tomato sugo, chilli, parmesan, basil *
roast free range chicken, textures of cauliflower, lemon, saffron & raisins *
roast market fish, romesco sauce, charred greens, olive oil *
cumin, carrot & lentil fritters, spiced carrot puree, parsley & mint ve *
baked spiced sweet potato, quinoa, crispy kale, whipped nut butter ve *
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 * ve
buffaloom, heirloom tomatoes, buffalo mozzarella, basil, spinach, chili & lemon oil * v
panzanella, tomatoes, onion, cucumber, basil, crumbled bread & olive oil ve
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, parmesan, balsamic * v
peas & pasta, orecchiette, peas, shallots, pesto, parmesan, pine nuts 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

* gluten free v vegetarian df dairy free ve vegan

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

\$45 per person

includes a choice of china or bamboo crockery & cutlery

prices are exclusive of GST & Staff

price includes bread, butter and all serving equipment



S O M E T H I N G S W E E T

Cakey Cake! who doesn't love the sweet stuff... indulge your guests with these delicious morsels of sweet gorgeousness for a sweet 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 *
white chocolate & morello cherry cheesecake slice
peaches & cream donuts, peach, vanilla mascarpone, cinnamon
snickers brownie, salted caramel cream, peanut praline
old school sticky treacle tart, mandarin cream, honeycomb
turkish delight meringues, rose cream, strawberries, rose floss *
vanilla tapioca pudding, banana jam, caramelised coconut ve *
dark chocolate & roast hazelnut tart, toffee glaze
bacon & banana cookie sandwiched with peanut butter frosting
banoffee pots, smashed digestives, caramel, bananas, whipped banana cream
rhubarb & custard brûlée, raspberry, smashed praline crunch *
custard tart macarons, nutmeg *
dark chocolate cake, cherries, oreo cookies & cream

we naughtily recommend the following

one option per person	\$3.8
two options per person	\$7
three options per person	\$10
four options per person	\$12.5
prices are exclusive of GST (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

we recommend the following

served as hand-me-rounds at the end of the event
please choose one option
\$3.95 per person
price is exclusive of GST
(minimum of twenty guests please)