



Shared Dining

A Wonderfully interactive way of serving food allowing your guests a unique and colourful varied feast, while adding a point of difference to your party. Creating an interactive, social atmosphere engaging guests to participate in conversation.





Shared Grazing Selections

Full Service to guest tables

Our professional staff deliver and set up the food on beautiful dishes and placed on your guest tables. Plates and cutlery placed on guest tables. Our staff will stay for the duration and clean up before leaving.

Chefs Canapés on Arrival

Selection of four canapés created by our chefs

Choose 3 mains • 3 sides • Dessert Board

\$79.00 per person – minimum 40 guests

Choose 4 mains • 3 sides • Dessert Board

\$89.00 per person – minimum 40 guests

Choose 4 mains • 4 sides • Dessert Board

\$99.00 per person – minimum 40 guests

Included in menu

Condiments – aioli • mustards • relish • Gourmet breads • butter • garlic oil

Wait Staff fees extra / chefs included.





Mains

Grilled Prawns ● lime puree ● shitake mushrooms ● smashed mango ● garlic oil (gf/df)

Glazed Beef Loin ● steamed spinach ● parmesan potato chats ● red wine & mustard jus (gf/df)

Lamb Loin ● minted snowpea's ● pommes fondants (gf)

Sticky Pork ● glazed apple ● potato & pumpkin gratin (gf)

Cauliflower Steak ● eggplant ● spinach ● lentils ● minted yoghurt (v/gf)

Baked Chicken ● spinach ● crispy onions ● thyme cream fraiche (gf)

Barramundi Fillets ● potato & spinach galette ● tarragon butter sauce

Teriyaki salmon fillets ● bean sprouts ● Japanese mayo | brown rice

Green Thai chicken curry ● lemongrass ● palm sugar ● basil | jasmine rice | naan bread

Teriyaki chicken ● bokchoy ● lemongrass ● jasmine rice | coriander

BBQ Chinese Pork ● steamed rice ● hoisin ● bok choy (gf/df)

Moroccan Spiced Lamb ● cous cous ● garlic yoghurt ● seared eggplant ● salsa

df -dairy free / gf - gluten free / v - vegetarian / vg – vegan
Minimum 40 guests / Staff & equipment will be charged additionally





Sides

Roasted Potatoes ● sea salt ● parsley ● lightly glazed butter

Oven Roasted Sweet Potato ● root vegetables

Caramelised Baby Carrots ● honey glaze ● poppy seed

Thyme Roasted Pumpkin ● braised leek ● goat's cheese ● parmesan

Broccoli ● beans ● asparagus ● spinach ● toasted almonds ● garlic butter

Baby New Potatoes ● minted ● salted butter

Artichokes ● lemon ● truss tomatoes ● mustard dressing

Baby Pickled Beetroot ● lentils ● coriander ● feta

Cos Lettuce ● watercress ● witlof ● pomegranate

Sweet Potato ● pinenut ● kumara ● red capsicum ● shallot ● oil dressing

Black Rice ● shredded coconut ● pumpkin seeds ● cranberries ● parsley ● shallot

Chickpea ● haricot beans ● soy beans ● artichokes ● capsicum ● onion ● shallot ● garlic pesto

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Desserts

Petite desserts placed on sharing platters or set up as a dessert table

Individual Desserts

Lemon Meringue - Delicate sweet short crust tart , zesty lemon curd , topped with soft meringue

Caramel Praline - Creamy chocolate praline mousse , caramel crème , hazelnut sponge base

Baked Berry Cheesecake – NY style cheesecake , fine biscuit base , topped with mixed berries

Chocolate Fondant – Molten centre rich chocolate , white chocolate garnish

Apple Tart Tatin – layers of sponge , crème brulee , apple caramel , cranberry marshmallow

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