



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. All Shared Dining Menus consist of beautifully presented and crafted items designed specifically to share. Comes complete with platters, serving utensils and accompaniments.



PRICING

Two Selections	\$68.00 per person 4 canapes 2 mains 4 sides (2 warm & 2 cold)
Three Selections	\$82.00 per person 4 canapes 3 mains 4 sides (2 warm & 2 cold)
Plate Wedding Cake	\$6.50 per person
Cut Wedding Cake	Place on platters on dessert table (no charge)
Dessert Cheese Table	\$18.00 per person

All serving ware included in the price
Fresh bread | butter | balsamic oil included on table

ADD ONS

Crockery Plates and cutlery priced separately, or you can hire through your hire company (we can help to order).
All sit down events require chefs | servers (for set up | service and pack down. These prices will be added to your quote.
The Dish Team can help with ordering tables | chairs | cloths | napkins for the event.
Dietaries are indulged with their own selection of sit-down meals by offering alternate selections.
Minimum 50 guests. GST inclusive. One of each item pp.
Minimum numbers do not apply to dietaries – we can supply quantities to suit diets.





Canapés on Arrival

Select 4 canapes

Haloumi / toasted flatbread / harissa yoghurt / lemon (v)
Vine tomatoes / basil / mozzarella / bruschetta (v)
Thyme Roasted Pumpkin / Goats cheese / roasted almonds / spinach pastry (v)
Couscous / mint / pomegranate salad / tahini yogurt (v)
Sushi / ginger / Japanese mayo
Falafel balls / Greek style mint yoghurt (v)
Rockmelon / parma ham / truffle oil (v/vg/gf/df)
Gyoza Japanese dumplings / vegetable / black vinegar (vg)
Pumpkin Arancini Balls with beetroot puree (vg/gf)
Corn & coriander fritters / ginger / chilli jam (v)
Smoked salmon / fresh lemon / jap mayo / pickled seaweed
BBQ Chinese Pork Skewer / hoisin sauce
Lamb loin / spiced rosemary / garlic chip (gf)
Mini Beef / Chicken / Vegetable Pies
Panko crusted large prawns / Japanese mayonnaise / pickled seaweed
Skewered Satay Chicken shot glass / satay sauce / cucumber (gf/df)
Kofta Spiced Lamb / coriander / ginger / beetroot jam (gf/df)
Cauliflower & Vegetable Pakora
Spiced Thai Fish Cakes with a wasabi mayonnaise
Salt & Pepper squid w garlic aioli with lemon wedge
Sui Mai Mushroom & Vegetable / steamed / sweet chilli

df -dairy free | gf - gluten free | v - vegetarian | vg – vegan





Mains

Seafood

Grilled Prawns | lime puree | shitake mushrooms | smashed mango | garlic oil

Crispy Skin Salmon | cauliflower puree | parsley dill cream (gf)

Barramundi Fillet | dill bearnaise sauce | wilted spinach

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

Paella | saffron rice | chicken | prawns | peas | lemon | chorizo | herbs

Meat

Glazed Beef Loin | Asparagus | smoked garlic thyme jus (gf/df)

Baked chicken roulade, spinach sautéed with lentils, orange & pomegranate jam

Greek Lamb Chops | oregano | lemon juice | garlic mint jus (gf)

Sticky Pork | glazed hoisin apple sauce (gf)

Barbecue garlic and parsley chicken | pancetta | thyme | pinenuts | cream sauce

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

Lamb Rogan josh | shredded coconut | Indian spices | rich tomato & yoghurt sauce | shallot

BBQ Chinese Pork | steamed rice | hoisin | bok choy (gldf)

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

Angus Beef Sausage | truffle garlic mash | steamed spinach | red wine jus (gf)

Vegetarian

Cauliflower Steak | eggplant | spinach | lentils | minted yoghurt (vgf)

Vegetable Tikka masala | chili | coriander | cumin | garlic | cardamom | shallot | garlic

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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 | 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

Summer Beetroot | cous cous | roasted pumpkin | feta | rocket | chermoula dressing

Corn & Coriander Slaw | shallot | black sesame | lime dressing

Spiced Roasted Cauliflower | chickpeas | pumpkin | cranberries | almonds | tahini

Chickpea | pumpkin | celery | red capsicum | onion | shallot | sesame oil dressing

Baby Chat Potatoes | red capsicum | slivered almonds | creamy basil mayonnaise

Kale | pumpkin | quinoa | hemp tahini maple dressing

Classic Caesar | pancetta | sourdough | cos | shaved parmesan | anchovy dressing

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Dessert Selections

Petite desserts 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

Deluxe local cheeses, smoked garlic & tomato chutney, olives, walnuts, fresh fruits, assorted crackers

