



# Shared Grazing

*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.*





# Shared Grazing Selections

Drop of – Our professional staff deliver and set up the food displayed on beautiful disposable platters and our reusable chaffing dishes. Food delivered hot and cold and placed on your tables with deluxe disposable plates / cutlery and napkins ready for your guests. Hot food will stay for 2 hours with our disposable fuels. Delivery fees extra.

## Full Service – Grazing table

Our professional staff deliver and set up the food on beautiful dishes and our chaffing dishes. We bring our 2.4 tables with elegant black cloths and theme the table with props / plates / cutlery and napkins. Our staff will stay for the duration and clean up before leaving. Staff, equipment and delivery fees extra.

## 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. Staff, equipment and delivery fees extra.

Choose 3 mains • 3 sides • 1 dessert selection - \$55.00 per person – minimum 50 guests

Choose 4 mains • 4 sides • 1 dessert selection - \$65.00 per person – minimum 50 guests

Included in menu

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





## *Mains*

- Grilled Prawns • lime puree • shitake mushrooms • smashed mango • garlic oil (gf/df)
- Glazed Beef Loin • pickled walnuts • parmesan potato chips • seeded mustard (gf/df)
- Lamb Loin • minted pea's • pommes fondants (gf)
- Smoked Trout • charred red pepper • cucumber • horseradish cream (gf/df)
- Sticky Pork • glazed apple wheel • potato & pumpkin gratin (gf)
- Mushroom • eggplant • spinach • lentils • sweet potato chips • minted yoghurt (v/gf)
- Baked Chicken • spinach • tomato • thyme cream fraiche (gf)
- Market Reef Fish • potato & spinach galette • tarragon butter sauce

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

Choose any 2 selections

Petits Fours Tartlet One

Pear & cinnamon dome • Jasmin & apricot slice • Blood Orange & citrus tart • Redcurrant Tart •  
Raspberry white chocolate charlotte • Nutella Pebble

Petits Fours Tartlet Two

Chocolate Jaffa Slice • Honey Caramel Praline • Ginger mango & spiced oat cake • Passionfruit  
Tart • Cassis Dome • Fruit & Nut Tart

Petits Fours Tartlet Three

Tropical Dessert • Strawberry guava & banana Cone • Apple & salty caramel tart • Watermelon  
Slice • Yuzu black sesame charlotte • Opera Slice

Petits Fours Tartlet Four

GF - Almond Praline Brownie • Lemon Berry Cheesecake • Pistachio Vanilla Raspberry Slice • Salty  
Macadamia Caramel on Chocolate Cookie • Boysenberry Temptation • Almond Panna Cotta w  
Plum & Spice Base

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## Add a Package

### Package One

Choose any 4 canapés from the \$3.25 section (25 of each)

\$325.00

### Package Two

Choose any 4 canapés from the \$3.25 section (50 of each)

\$650.00

### Package Three

Choose any 4 canapés from the \$3.25 section (25 of each)

Choose any 2 canapés from the \$4.95 section (25 of each)

\$572.50

### Package Four Canape Station

Choose any 4 canapés from the \$3.25 section (50 of each)

Choose any 2 canapés from the \$4.95 section (50 of each)

\$1145.00

### Gourmet Cheese Board serves 10

\$50.00

Deluxe local cheeses • quince paste • smoked garlic & tomato chutney • olives • walnuts • fresh fruits • lavosh • assorted crackers

