

## Weddings & Events

### EVENT & WEDDING SHARE TABLE MENU

Minimum of 40 guests

Options can include graze board, tray-serviced canapés, seated or combination.

Cost incorporating Main meals:

#### OPTION 1

two canapés  
option of two mains  
option of two sides

**\$72 per head**

#### OPTION 2

four canapés  
option of two mains  
option of three sides

**\$80 per head**

#### OPTION 3

three canapés  
option of three mains  
option of three sides

**\$84 per head**

### Mains

Mustard peppered seared whole porterhouse beef fillet w shiraz jus

Lemon and thyme roasted chicken ballotines stuffed w fresh  
bread crumbs, herb and garlic on caramelized leeks

Slow roasted lemon, rosemary and garlic lamb shoulder on wilted spinach

Dukkah crusted Atlantic salmon fillets w lime zest aioli and corn, capsicum and coriander salsa

Seared Harissa lamb fillets w fresh herbs and tzatziki drizzle

Charcoal seared whole scotch fillet w sliced mushrooms and garlic thyme sauce

Slow cooked Pork scotch fillet w glzaed apple cider, apples and onions

Boned roasted whole chicken rolls w spring onions and zesty ginger lime sauce

*All above served with sourdough bread, olive oil and sticky wattleseed balsamic*

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(Continued)

#### **Sides:**

Rosemary and garlic baby chat potatoes

Swiss brown mushrooms w garlic, thyme and lemon zest

Soymiso spiced baked eggplant, tomatoes and chickpeas

Cumin roasted butternut squash slices w lemon tahini drizzle and toasted chopped pepitas

Mixed leaf green salad w cucumber, green capsicum, snowpeas, spring onions,  
thinly sliced radish, creamy vinaigrette and chopped roasted hazelnuts

Chimmichurri roasted sweet potato wedges w spring onions, coriander  
and tahini yoghurt dressing and pomegranate seeds

Caprese salad – sliced bocconcini, ripe tomatoes, fresh basil and balsamic reduction

Ratatouille Nicoise (zucchini, eggplant, red and yellow capsicum) w tomato garlic herb sauce

Fennel, grape tomato, thyme and parmesan crumble gratin

Broccolini, green beans and asparagus w flaked toasted almonds and garlic butter

#### **Additional Costs:**

Desserts - choose from selection in wedding and event plated courses or we serve your cake

Graze Board from \$750

Staff (present for minimum of four hours)

Crockery hire