

# Share Platter Menu

Select 2 Mains, 1 Hot Side & 1 Salad \$49pp

Select 2 Mains, 2 Hot Sides & 2 Salads \$62pp

Package includes bread rolls & butter.

MINIMUM 25 GUESTS, PRICE DOES NOT INCLUDE SERVICE STAFF OR HIRE ITEMS

## Mains

- Hazelnut & dill crusted salmon (gf)
- Harissa spiced roasted free range chicken, lemon, olive oil & paprika (gf)
- Pork belly, bok choy, chilli, sesame seeds (gf)
- Korean fried chicken, scented rice (gfo)
- Slow roasted Scotch fillet, chimichurri (gf)
- Braised lamb shoulder, roast garlic & lemon (gf)
- Roasted field mushroom, haloumi, herbs (gf,v)
- Seasonal fish fillet, herbed lemon butter (gf)

## Hot Sides

- Roasted potatoes, garlic, rosemary, sea salt (gf,v,vg)
- Barbecued sweet potatoes, mojo verde dressing (gf,v,vg)
- Chargrilled Mediterranean vegetables, fig balsamic glaze (gf,v,vg)
- Steamed seasonal greens (gf,v,vg)
- Charred corn on the cob, roasted garlic, paprika, parmesan (gf,v)
- Butternut pumpkin, feta, herbs, pepitas (gf,v)
- Potato au gratin (gf,v)

## Salads

- Roasted baby beetroot salad with baby spinach, pepitas, feta (gf,v)
- Green bean salad with slivered almonds, lemon vinaigrette (gf,v,vg)
- Quinoa salad with cherry tomatoes, herbs, charred corn (gf,v,vg)
- Charred cauliflower salad with dukkah & preserved lemon (gf,v,vg)
- Caprese salad with cherry tomatoes, basil, olives & mozzarella (gf,v)
- Rocket salad with pear, walnut, parmesan, aged balsamic dressing (gf,v)
- Greek salad with feta, kalamata olives, tomato, onion, cucumber (gf,v)

## Additional Items

- |                          |              |
|--------------------------|--------------|
| Antipasto grazing table  | From \$18pp  |
| Dessert grazing table    | From \$18pp  |
| Desserts added to buffet | From \$9pp   |
| Plates & cutlery         | \$3.50pp     |
| Glassware (water/wine)   | \$3.00pp     |
| BYO bar service          | From \$15.50 |

