



TABLE SHARE MENU

A relaxed friends & family event shared at the centre of your table.

GRAZING TABLE

A hand picked selection of premium, seasonal & gourmet foods for your indulgence.

CANAPÉS

Brioche slider with smoked salmon, avocado & rocket

Caramelised onion and goats cheese quiche (v)

Porcini mushroom & parmesan arancini with roasted tomato ragout (v)

BREAD

YOUR CHOICE OF 1 ITEM

Assorted stone baked artisan breads with parsley butter

French baguette garlic bread topped with herbs

(Gluten free bread is available - please advise event coordinator)

MAIN COURSE

YOUR CHOICE OF 2 ITEMS

Roasted double bone lamb rack with pistachio & sage crumble, port wine jus

Slow roasted duck confit with star anise & bay leaf, cranberry glaze (gf)

Wild mushroom, braised leek, rocket & parmesan risotto (v) (gf)

Ginger & soy crispy skin chicken maryland topped with fried shallots & sweet soy gravy

Tomato & olive osso bucco with parmesan & lemon gremolata (gf)

Grilled Atlantic salmon fillet in lemon butter sauce

VEGETABLE SIDES

YOUR CHOICE OF 2 ITEMS

(Additional side \$3.50 per person)

Crispy rosemary & sea salt chat potatoes (v) (gf)

Honey & pepper roasted parsnips (seasonal availability substitute sweet potato) (v) (gf)

Steamed broccolini with oyster sauce

Ratatouille vegetables in roasted tomato ragout (v) (gf)

Creamy garlic mash potato grilled with 3 cheeses (v) (gf)

Spice roasted butternut pumpkin (v) (gf)

SALAD SIDES

YOUR CHOICE OF 1 ITEM

(Additional side \$3.50 per person)

Baby beetroot, caramelised onion, rocket, goats cheese & black currant vinegar (v) (gf)

Baby spinach, avocado & bacon with pine nuts & balsamic dressing (v) (gf)

Green leaf salad with cider vinegar dressing (Upgrade to Greek Salad toppings at \$1 per person)

Baby cos caesar salad with croutons, bacon, parmesan, anchovy dressing & boiled eggs

**Dessert Package available upon request.
Including Tea & Coffee Station for \$15 per person.**