

Table Platter Menu

Our new popular Table Sharing Menu allows you to pre-choose a range of dishes served on platters to the table, while guests remain seated for the meal.

CANAPÉS (SELECT THREE) WE ALLOW APPROX 1.5 OF EACH PER PERSON

- Tartlet of roast beetroot & goats cheese (V)
- Mini pies – peppered beef, chicken & vegetable, lamb & rosemary
- Vegetarian samosas with fruit chutney (V)
- Crisp bread, Smoked Salmon with horseradish mascarpone
- Spinach and ricotta filo pastries (V)
- Mushroom Arancini with truffle aioli, parmesan and truffle oil (V, GF)
- Vegetable rice paper rolls, chilli lime dip (V, VEGAN, GF, DF)
- Duck pancakes with Hoisin dressing
- Mini Beef Sliders with Asian slaw & aioli

SHARED MAIN PLATTERS (SELECT TWO FOR TABLES TO SHARE)

- 12-hour cooked shoulder of lamb with rosemary potatoes, blistered baby tomatoes, seasonal greens and merlot reduction (GF)
- Nonna's pork and beef meat balls with napolitana sauce and pasta
- Crispy skinned barramundi, sautéed peas, chat potatoes, bacon lardons, cabbage and sauce verge (GF)
- Seared beef tenderloin on Italian mash, pearl onions, carrots and a red wine jus (GF)
- Seared salmon fillet on saffron potatoes, asparagus, and lemon oil (GF)
- Mediterranean chicken fillet on cous cous with Semillon jus (GF)
- Eastern Grilled Eggplant - Red capsicum, baba ganoush, roasted zucchini, asparagus, pumpkin with chickpea puree and Greek yoghurt almond flakes (V, GF)

The above platters are served with your choice of;

Green leaf salad with Capsicum, Cucumber, Spanish Onion, Cherry Tomatoes & Italian Dressing (V, GF)

OR

Pumpkin and quinoa salad with shredded kale, cranberries and crushed walnuts (V, GF)

PLUS

Rustic rolls with butter portions

DESSERT PLATTERS (SELECT ONE FOR TABLES TO SHARE)

- Australian cheese accompanied with spread and lavosh
- Fresh seasonal fruit platter (GF)
- A selection of mini cakes served with berry coulis

V=Vegetarian / GF= Gluten Free