



**standard shared platter menu**

**Lamb option \$55**

**Beef option \$49**

**Starters of Shared antipasto platters**

Prosciutto, salami, chargrilled zucchini, house marinated Gyder grove olives, captured seasons pepperonator, crusty ciabatta and sesame lavosh

Seven-hour slow roasted lamb shoulder studded with rosemary, garlic and anchovies, lemon and oregano roasted chicken w/duck fat roasted potatoes, honey roasted pumpkin green beans and olive salad, fresh garden salad, brown rice and toasted nut salad

Or

Slow roasted beef rump cap, lemon and oregano roasted chicken, duck fat roasted chat potatoes, roast pumpkin, parmesan polenta braised cabbage, green bean and olive salad, rocket pear and parmesan salad, brown rice and toasted nut salad

**Dessert**

complimentary cutting and plating of your wedding cake including ice-cream and coulis



**premium shared platter menu**

**\$65pp**

**Canapes**

Chicken and avocado baguettes

Butter chicken wingettes

Caramelized onion and gorgonzola tarts

Confit pork belly w/cauliflower puree and caramelized balsamic

**Shared entrees**

Beef Carpaccio w/ garlic aioli, rocket leaves, shaved parmesan, fried capers and white truffle oil

Pumpkin, pea and pesto Arancini w/ roast tomato sugo sauce and grated regiano

**Shared mains**

Slow roasted beef rump cap, lemon and oregano roasted chicken, roasted chat potatoes, parmesan polenta, braised cabbage, green bean and olive salad, rocket pear and parmesan salad

**Vegetarian option**

Spinach ricotta and roasted pumpkin rotolo topped with cheesy béchamel sauce and grated regiano

**Dessert**

Cutting and plating of supplied cake or dessert



**ultra-premium shared platter menu**

**\$88 per person**

**canapes**

garlic and parsley breaded calamari

Confit pork belly w/cauliflower puree and caramelized balsamic

Grilled straddie ocean king prawns w/ fresh lemon, confit garlic aioli, salsa Verdi

Snapper tortellonis w/ carrot butter sauce, shaved fennel and orange

Demitasse of wild mushroom and truffle infused soup

**Shared entrees**

Beef Carpaccio w/ garlic aioli, rocket leaves, shaved parmesan, fried capers and white truffle oil

Prawn and pea risotto cakes w/ grilled lemon, salsa Verdi and house made aioli

**Shared mains**

Mustard rubbed Roast beef rib fillet, confit chicken Maryland, roasted duck fat potatoes, roasted pumpkin, parmesan polenta, insalata caprese, green bean and olive salad, rocket pear and parmesan salad

**Desert table**

Selection of local and international chesses w/ all traditional accompaniments

Mini lemon meringue tarts

Chocolate dipped profiteroles filled w/ crème patisserie

**Dessert**

Cutting and plating of supplied cake or dessert