

THE

Premium

Shared Platters

MENU



How the Shared Platters menu is served
Your meal is served to the centre of each table on platters, guests are then able to enjoy the variety of the entire menu without having to go to a central buffet table. When selecting this menu option you will need to plan your table decorations to leave enough room for food to be served. If selecting the buffet or plated meal you have more freedom in the centre of the table for your table designs.

CANAPES
A selection of eight canapes are served from your guest arrival time until guests are seated:

- Antipasto grazing platter
- Arancini balls {V}
- Truffle mac n cheese with Balsamic reduction {V}
- Combination platter of rare roast beef on toasted crostini with horseradish mayo & smoked salmon, cream cheese on blinis

Please select an additional four canapes:

- Korean fried chicken with gochujang sauce {GF} {DF}
- Goujons of house panko crumbed fish with tartarê sauce
- Polenta chips with a sundried tomato tapenade {VG} {GF} {DF}
- Eggplant togarashi {VG} {DF}
- Pesto and ricotta pinwheel {V}
- Lamb & cumin croquettes {DF}
- Petite potato cakes with avocado {VG} {GF} {DF}
- Miso mayo tofu with asian pickles {VG} {GF} {DF}

YOUR MAIN MEAL
Served on platters to each table with freshly baked bread rolls
Beef, lamb & chicken are halal

LAMB, BEEF & PORK SELECTION
Please select one of the following:

- Beef fillet served on lyonnaise potatoes with beef jus and pea puree {GF}
- Grilled lamb cutlets with parmesan & kumara mash and mint demi glaze {GF}
- Crispy skin pork belly with baked apple sauce on a creamy duo of braised buttered cabbage and herb mash {GF}
- Roasted lamb shoulder with crumbled pinenuts & fresh herbs accompanied with mint & cranberry chutney {GF} {DF}
- Roasted pork belly with baked apple compote {GF} {DF}
- Slowed cooked lamb curry with basmati rice

CHICKEN SELECTION
Please select one of the following:

- Baked chicken thigh with sundried tomato pesto and a char-grilled vegetable risotto {GF}
- Bacon wrapped chicken thigh on potato cake with sofrito {DF}
- Citrus chicken thigh on garlic mash with salsa verde {GF}
- BBQ marinated chicken on crispy potatoes {GF} {DF}

FISH SELECTION
Please select one of the following:

- Pan Fried market fish with a herb crumb on cauliflower puree with citrus, caper & butter sauce {GF}
- Seared and baked lemon & pepper salmon fillet served on a bed of risotto {GF}
- Seared salmon on blanched bok choy with miso mayonnaise and Asian salad {GF} {DF}

VEGETARIAN SELECTION
Please select one of the following:

- Braised harissa chickpea tagine with apricot, peppers, dried nuts and herbs {VG} {GF} {DF}
- Spinach, mushroom and grana padano cheese {V}
- Ricotta & spinach cannelloni {V}
- Vegetarian moussaka with oven roasted tomato salsa sauce {V}
- Sweet potato and coconut curry on steamed rice {V} {GF} {DF}

Your meal is also served with:

- Selection of fresh seasonal vegetables {VG} {GF} {DF}
- Roasted garlic potatoes {VG} {GF} {DF}
- Fresh seasonal salad {VG} {GF} {DF}

DESSERT
Served as a buffet

- Crème brûlée
- Cheese & cracker selection
- Fresh fruit platter
- A selection of ice-cream
- Chefs premium selection of petite fours (bite sized sweet treats)

Please select one of the following:

- Apple crumble
- Black forest
- Trifle
- Plum clafoutis
- Tiramisu
- Eton mess
- Sticky date pudding

BEVERAGES
Beverages included in the inclusive beverage package are:

- Oyster Bay Wines - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Sparkling: Pol Remy Brut (France) and Jacobs Creek Moscato Rose
- Heineken, Stella Artois, Steinlager Classic, Speight’s Gold, Speight’s Summit Ultra, Export Citrus 2.5% and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

Our menu and beverage selection are subject to change for both seasonal variations and adjustment to the menu.

Dishes can be combined across multiple courses to create a relaxed, long lunch or dinner service.

Looking for something unique?
We invite you to discuss your vision with us to craft a custom menu tailored to your event.

We are pleased to offer a variety of gluten free options on our menus; however we are not a gluten-free venue, we cannot ensure that cross contamination will never occur. If you or your guests have a serious food allergy, please ensure this information is advised to our team prior to your event.