

# THE Sharing Platters MENU



## CANAPES

*A selection of eight canapes are served at the completion of your ceremony:*

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

*Please select an additional four canapes:*

- Saucy Asian meatball
- Spinach and feta filo {V}
- Goujons of house panko crumbed fish with dipping sauce
- Potato and kumara croquettes {V}
- Additional selection of beef crostini & salmon blinis
- Lamb & cumin croquettes
- Polenta cake with a sundried tomato tapenade {Vegan}{GF}{DF}
- Petite potato cakes with avocado & herbed mayo {Vegan}{GF}{DF}
- Smoked eggplant crostini {Vegan}{DF}
- Miso mayo tofu with asian pickles {Vegan}{GF}{DF}

## YOUR MAIN MEAL

*Served as shared platters to each table*

### BEEF, LAMB & 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 with 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 crumbled with pinenuts, accompanied with mint and 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 a potato cake with sofrito {GF}{DF}
- Citrus chicken thigh on garlic mash with salsa verde {GF}
- BBQ marinated chicken on crispy potatoes {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
- 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 {V}{GF}{DF}
- Mushroom, spinach and ricotta pasta bake {V}
- Spinach & feta cannelloni with cherry tomatoes and parmesan {V}
- Vegetarian moussaka with oven roasted tomato {V}
- Sweet potato and coconut curry on steamed rice {GF}{DF}{V}

*Your meal is also served with*

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

The meal is served with freshly baked bread rolls.

Beef, lamb & chicken are halal

## DESSERT

*Served as a buffet:*

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

*Please also select one of the following:*

- Apple crumble
- Sticky date pudding
- Traditional trifle
- Eton mess
- Tiramisu

## BEVERAGES

*Beverages included in your package are:*

- Oyster Bay - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato
- Heineken, Stella Artois, Steinlager Classic, Speights, Heineken Light 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.

As our sharing platters menu is served to the table, there are limitations for your table decorations as we need plenty of space to ensure all platters can be served for your guests to enjoy.