

SMORGASBORD MENU

(SHARED PLATES)

Banquet selection

mains

southern bbq pork with cumin spiced yams and pea mash
spinach and ricotta cannelloni with béchamel sauce and tom & mushroom topping
chicken in a mildly spiced saffron, pine nut & almond sauce
salmon & leek wellingtons with crunchy iceberg and a lime aioli
bream fillet poached with spinach and a crayfish sauce
pesto lamb cutlets with rosemary, roast beet & pan fried field mushrooms
rabbit braised with mustard, cream & prunes
eggplant parmigiana & garlic parmesan roasted cauliflower

sides

zucchini carpaccio, with rocket lemon oil and shaved parmesan
wild potato salad with a grain mustard aioli
chunky tomato tabouli & bean salad with sesame seed dressing
slow roasted heirloom carrots with seeds, flowers & hollandaise dressing
shredded zucchini, cucumber, radish salad with black sesame seeds & white wine liquor
sweet potato & parsnip chips with chilli sour cream
baked crudites including plum toms & baby beets with carrot top & chervil salsa verde
roasted eggplant, chickpea & spanish onion with toasted almonds & saffron yogurt

includes olive bread, flat bread or sough dough depending on your menu

TWO MAINS & THREE SIDES MAY COST YOU \$50 TO \$55 PER PERSON DEPENDING ON YOUR CHOICES & GUEST NUMBERS. WE MAY EVEN BE ABLE TO INCLUDE A STARTER CANAPE AT NO EXTRA CHARGE! BEST TO EMAIL US WITH ALL THE DETAILS & WELL PUT TOGETHER A PERSONALISED MENU & QUOTE TO SUIT YOUR BUDGET.

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