

Wedding Shared Table

SHARED MAIN PLATES

WOODFIRED LAMB SHOULDER,
GREEN SAUCE, JUS *^

CHARRED CHICKEN THIGH, LEMON, PAPRIKA,
TAHINI LABNA *

MISO GLAZED SALMON, GINGER CARROT
PUREE, RADISH, LEMON BALM *

BEEF STRIPLOIN, TRUFFLE CREAM,
CRISPY ENOKI * (+\$3PP)

CHICKEN SUPREME, CREAMED LEEKS,
CRISPY SAGE *

MASTERSTOCK PORK BELLY, PAN JUS,
CORRIANDER AND CHILLI SALAD *^

LAMB BACKSTRAP, PEA PUREE, RED WINE JUS *

PUMPKIN, SPINACH AND FETA LASAGNA #

GREEK YEMISTA, ROCKET AND CASHEW
PUREE*~

GLUTEN FREE *

DAIRY FREE ^

VEGETARIAN #

VEGAN ~

PLEASE ASK ABOUT DIETARY REQUIREMENTS
AS SOME MEALS CAN BE ADAPTED



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SHARED SIDE PLATES

GREEN BEAN AND WHIPPED FETA SALAD C*

HASSLEBACK POTATO, CONFIT GARLIC,
CREAMED LEEKS H*

BUTTER LETTUCE, PICKLED ONIONS, GODESS
DRESSING C*^

DUCK FAT ROASTED POTATOES H*^

DUTCH CARROTS, HONEY CUMIN DRESSING H*

ROCKET, PEAR, AGED PARMESAN,
CANDIED WALNUTS C*

HERILOOM TOMATO, BURRATA, AGED
BALSAMIC C*

STEAMED NEW POTATOES
WITH CHIVE BUTTER H*

SNAKE BEANS, XO BUTTER H*

ROASTED CARROT, LABNA, POMEGRANTE H*

CHARRED BROCOLLINI, CAFE DE PARIS BUTTER
H*

SPICED ROAST PUMPKIN, FETA,
CANDIED PEPITAS H*

C - COLD.

H - HOT



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PRICING

CHOICE OF 3 ROVING CANAPES TO
START

FRESH BREAD WITH CULTURED BUTTER

CHOICE OF 2 SHARED MAIN PLATES

CHOICE OF 3 SHARED SIDE PLATES

WEDDING CAKE CUT AND PLATED

\$95PP

ADDITIONAL MAIN PLATE \$15PP

ADDITIONAL SIDE PLATE \$8PP

ADDITIONAL CANPES \$5.50 EACH

GRAZING TABLE \$20PP

INCLUSIONS

ONSITE CHEF AND WAITSTAFF

FOR DURATION OF MEAL SERVICE

APPROX. 4-6 HOURS

SERVICE AND PREPERATION EQUIPMENT

UNLESS HIRE IS REQUIRED DUE TO

LOCATION FACILITIES

FACE TO FACE MEETING

RUN SHEET PLANNING

WHITE PLATES, GOLD CUTLERY

(UP TO 50 GUESTS)

SUNDAY AND PUBLIC HOLIDAY

SURCHARGES WILL APPLY

FULL T & C'S SENT WITH QUOTATION

PRICES EXCLUDE GST

