

M O V E A B L E F E A S T

Tables for Sharing



Traditional Dinner \$39

Provençal roasted chicken w' vermouth & tarragon cream
slow cooked apple cider pork
sea salt & olive oil roasted baby potatoes w' cream fraiche & dill
rosemary roasted market vegetables
olive oil tossed garden greens w' garlicky sunflower seeds
vine tomatoes, bocconcini, basil & balsamic

Graziers Table \$49

garlic roasted thyme, salt & peppercorn porterhouse beef
herbs provençal chicken w' vermouth cream sauce
sea salt & olive oil roasted baby potatoes w' cream fraiche & dill
rosemary roasted market vegetables
baby beets w' puy lentil, goats cheese & hazelnuts
fresh shaved fennel, radish, baby peas & baby leaves

Traditional and Graziers served as one single shared table.

Add on... Artisan bread basket \$2

Hinterland Shared Table \$65

garden herb & garlic studded slow roast lamb shoulder
green peppercorn, tarragon & garlic chicken kiev
honey and thyme roasted baby carrots
caramelized onion puff pastry w' wild mushrooms, rocket & goats cheese
bitter & spicy leaves, sweet grapes, shaved fennel w' red wine vinegar
roasted asparagus w' smoked garlic aioli
baby rolls w' whipped roasted red pepper butter

Souk..Share at the Bazaar \$65

tagine of chicken, apricots, cardamon & peppers
harissa lamb w' date molases & green olives
roasted merguez sausage w' preserved lemon & pinenut
fluffy aromatic butter cous cous & barberries
fried eggplants, zucchini & potatoes
chickpea & white bean loubia
mint, currant, orange & pomegranate carrot salad
mint yoghurt, pickle chilli & pide

Tapas Barcelona \$65

manchego croquette w' roast peppers
olives, salami & serrano
fried squid & aioli
garlic prawns & mussels w' sherry & saffron
chorizo & garbanzo
spanish meatballs w' romesco sauce
mixed garden greens, fennel & radish w' seville dressing & pinenuts
classic garlicky tomato salata, bread & olive oil

Hinterland , Souk , Tapas placed in center of seated guests tables

Pan Asian Wedding \$ 89

Entree

Twice cooked pork belly w' chilli anise caramel & pickled cucumbers

or

Spiced coconut cream prawn w' chilli sambal & roti

Main

Sichuan peppercorn duck breast, garnet plum & mushroom dumpling

or

Tamarind rendang beef rib w' roasted peanut & cucumber

Sides

Steam cheung fun noodle & crispy onion

Oyster sauce greens

Dessert

Mango pancake & lime ice cream

or

Black sesame ice cream & cherry almond tart

Served as an Alternate Drop

Brisvegas Wedding \$95

Entree

blue swimmer crab croquettes w' dill & lemon remoulade

or

leek, pecorino & ricotta ravioli w' sage butter & pinenuts

Main

Beef Fillet w' glazed confit onions, potato galette & jus

or

Pan fried salmon fillet w' garlicky white beans & salsa verde

Sides

Roasted Asparagus & Pangratto

Baby leaves w' apple vinaigrette & rosemary roasted walnuts

Dessert

Chocolate truffle cake w' pistachio anglaise

or

Baked lemon curd tart w' nougat cream

Served as an Alternate Drop

Before and After Dinner

Grazing Tables \$29

Select cheeses, small goods, smoked trout, hand made dips, small warm savories, olives, pate & nuts.

Breads, crackers, crostini's, select fresh fruits, dried-paste fruits, market vegetable's pickled-fresh & charred.

Ready for your guests to devour.

Cheese Boards \$18

Varieties of select gourmet cheeses with grapes, apricot & thyme rolada, rosehip paste, honeycomb, pears & walnuts.

Mixed crackers and fruit bread, lavoche & wafers

Whole maple baked glazed ham \$18

Great for a crowd of 50 and over.

Ham Station set with assorted dinner roles, swiss cheese, dill pickles, mustards, relishes, apple sauce, chutney & horseradish cream

Late Night Snack Boxes

Box Filled gourmet mini buns, wraps & sandwiches \$10

Box glazed donuts \$7

Hot water urn and box of 2 minute noodle cups \$7

Warm crock of beef & bean chile, cheese & individual bags corn chips \$12

Warm crock of Mac & Cheese \$10

Warm crock of hotdogs, buns, cheese, mustard & ketchup \$8

Warm crock burger patties, slider buns, cheese, pickles & burger sauce \$10

*Urn/ Crockpot must be returned within 2 Business days or Paid Collection

Dessert Bar \$18

chocolate truffle cake

apple pie

whiskey & walnut tart

chocolate & cardamon fondant cake

vanilla, pear & almond tart

baked lemon tart

double vanilla & strawberry sponge cake

classic tiramisu

boozy ricotta cassata bombe

lime & raspberry coconut cream layer cake

rosewater pavlova w' plums & raspberries

limoncello tiramisu

white chocolate & passionfruit nougatine

marsala chai baklava

kirsch & cherry black forest cake

pistachio & raspberry layer cake

chocolate & raspberry bread & butter pudding

indian style coconut & almond milk pudding

decadent banoffee pie

baked tuxedo espresso tart

Fruit garnishes, thick cream, coulis & sauces

Day Events & Corporate

Milk Bar \$29

hand crafted shakes by our milk bar attendant
glazed & filled donuts
cookies, yoyo's & momo's
candy, caramel & salty popcorn cones
confetti layer cake
cream, fairy floss, oreo's & musk sticks

Kick Start Breakfast \$39

fresh fruit, yogurt & honey
chia coconut pudding
smashed avocado platter w' feta, lemon & olive oil
roasted garlic & thyme mushrooms
roasted rosemary tomatoes
baby breakfast chipolatas
hash browns
creamy chive scrambled eggs
crispy sliced bacon
warm turkish bread, croissants, brioche rolls
accompaniments

Please ask for Beverage

Service