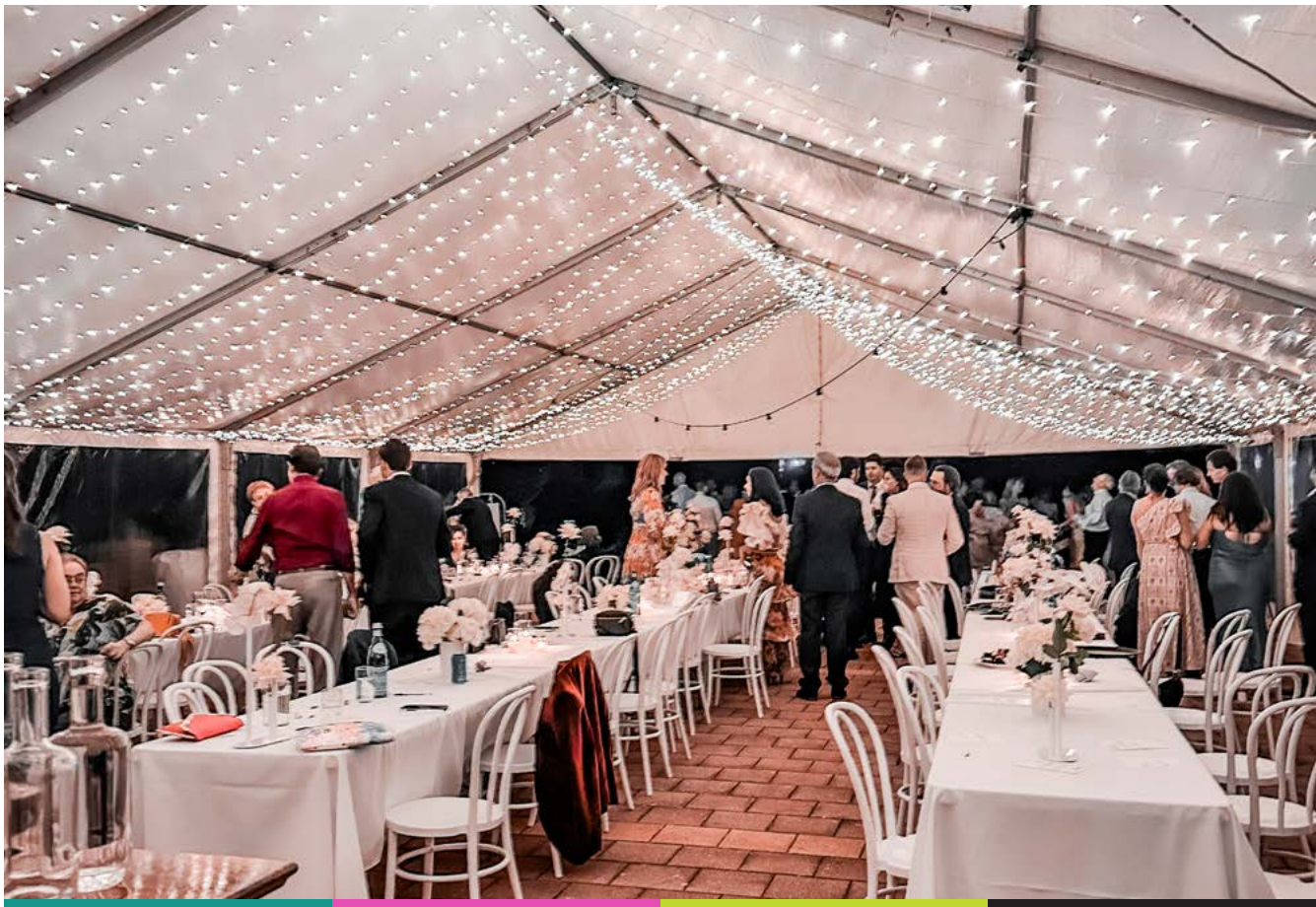


Shared Platter

Our ingredients are sourced fresh and prepared with great care and attention.
We cater for all dietary requests.



Entrée

\$ 20 *per person*

Small bites packed with big flavour

Choose any two entrée selections from the following:

Charcuterie

Featuring shaved leg ham, prosciutto, smoked beef, aged cheddar, pickles and olives. Served with warm ciabatta bread

Sea delights

Marinara cold-smoked Atlantic salmon, whole cooked prawns, wakame salad, tender squid salad, Thousand Island dressing, caper berries and fresh lemon wedges

Hot from the grill

Chargrilled chorizo, chicken wings, zucchini, capsicum, eggplant dips.
Served with pita bread

Showcase SA

Barossa duck & walnut pate, Harris Smokehouse smoked salmon, Coffin Bay oysters, triple cream Brie cheese with Beerenberg Farm preserves and jelly served with warm ciabatta bread

The Classics

Arancini balls, springs rolls, gourmet pies, hot chips, chicken bites and sausage rolls

Mains

\$ 54 *per person*

Tantalising from the first bite

Choose any two mains selections from the following:

- Slow-cooked lamb shoulder with fermented chilli and a feta & mint crumble
- Roasted whole chicken with fennel Asian curry (DF)
- Grain-fed strip loin with red wine jus and fried rosemary (GF)
- Pan-seared Atlantic Salmon with miso Beurre blanc and nori powder (GF)
- Crispy pork belly with sticky glaze and fresh coriander (GF, DF)
- Grilled zucchini & capsicum penne pasta tossed with fresh tomato basil pesto and shaved parmesan
- Slow-cooked beef cheek on mashed miso pumpkin with salsa verde (GF, DF)
- Whole roasted cauliflower with hemp tahini sauce (V+, GF)

All mains are served with fresh bread rolls and butter

Sides

Choose any three sides from the following to be served with mains

- Rosemary and garlic roasted chat potatoes
- Steamed seasonal vegetables
- Classic garden salad with balsamic vinaigrette
- Roquette, parmesan and pine nuts
- Heirloom carrots with honey, dill and seeded mustard
- Green apple & cabbage slaw with herbed aioli
- Quinoa, couscous, pomegranate orange segment and salad

Add-ons

Additional main choice	\$10.00 per person
Additional side choice	\$8.00 per person

Dessert Bar

\$ 15 *per person*

End the meal on a sweet note with our delicious desserts

- Brownies
- Lemon curd tarts
- Mini cheesecake
- Carrot cake
- Rum balls
- Cupcakes
- Peanut brittle
- Melting moments



Minimum spend and other costs

We're upfront and honest, that's why there are no surprises when you book us for any kind of catering.

Dietary Requirements

To assist us in providing every one of your guests with our best possible service we charge a fee of \$8 for every dietary requirement submitted.

Minimum Spend Requirements

To maintain and deliver our premium level of service, we do have minimum spending requirements in place.

Monday to Thursday	\$2000
Friday to Sunday	\$5000

Please note: All spends are on catering costs only and do not include kitchen staff, kitchen hire or travel fees. Prices include all chefs on-site.

Additional catering equipment may be required on the venue and chosen menu, price on application (POA).