

SAMPLE FULL 3 COURSE MENU

\$95 per person - food only

Includes :

Canapes to start as entree.
Followed by sit down share platters.

Includes house-made warm baguette with
homemade dukkah, local extra virgin olive oil
and Flavours by Dee Balsamic Glaze on the
set table.

Share platters dessert - two selected items.



Canapes

Smoked salmon and chilli cream cheese
cucumber bites

Baked brie, roasted pear and pistachio
bites (v)

Panko crumbed chicken katsu sliders with
Asian slaw

Sharing main course

Slow cooked Mediterranean style lamb shoulder rub with sumac, smoked garlic and za'atar in light preserved lemon sauce

Pan fried crispy skin barramundi with makrut lime, and Vietnamese mint light Malay curry sauce.

Salads

Summer assortment of citrus, burrata salad and pomegranate roasted honey pumpkin with spiced yoghurt, mint and pistachio.

Charred green beans, hazelnut, goat cheese and lemon labneh salad with a herb dressing

Grilled maple butter dutch carrots, roast macadamia zaatar and ricotta.

Dessert

Pistachio and macadamia baklava cake with
orange blossom syrup and rose petals

Lindt chocolate brownie squares

4 hour service period
\$95 per person (food only)

Please note that there is a requirement
for staff.

We suggest for 30-50 guests 3 staff. Costs for
staff are \$40 per hour, per staff member
(minimum of four hours per staff member).

Should you require assistance with serving of
alcohol - additional staff are available. Cost is
\$40 per hour (minimum of four hours).

Please note that all of our staff members
have full RSA certification.

Please note there is a minimum food spend
of \$2,850

