

## GOURMET SHARE PLATTER MENU



### **MEAT / SEAFOOD**

#### **BEEF**

grain fed black angus eye fillet, rosemary, black pepper, garlic

#### **CHICKEN**

thai red curry chicken thigh, lime leaf, coconut, palm sugar

#### **LAMB**

double lamb cutlets, tarragon, dijon mustard, thyme (add \$1.50 per person)

#### **CHICKEN**

whole roasted free range chicken, tarragon butter, milk, bread ballotine stuffing

#### **PORK**

twice cooked pork belly rib, sherry vinegar, sweet soy sauce

#### **SALMON**

seared atlantic salmon, dill caper lemon dressing

#### **SQUID**

Squid, chorizo sausage skewers

#### **SCALLOPS**

grilled sea scallops,

#### **PRAWNS**

prawns skewers, lemon, chilli, basil oil

## SWORDFISH

char-grilled swordfish, lemon thyme, sea salt, olive oil

## VEGETABLES

zucchini, eggplant, red capsicum, red onion skewers, basil pesto

## SIDES / SALADS

### POTATO

roasted cocktail potatoes, rosemary, garlic

### GREENS

steamed broccolini, green beans, zucchini

### MUSHROOMS

selection of mushrooms, porcini sauce

### CAULIFLOWER

cauliflower, mustard, gruyere, parmesan gratin

### CORN

creamed corn, cayenne pepper, chives

### CAESAR

Cos lettuce, olive oil croutons, kassler bacon, soft boiled egg and anchovies

### ICEBERG

baby iceberg, red onion, baby herbs

### CAPRESE

Vine ripened tomatoes, bocconcini and basil

### PEACH

peach, rocket, iceberg, baby spinach, cherry tomato, bocconcini, prosciutto (seasonal)

### BEETROOT

beetroot, baby beetroots, goat's cheese, lemon thyme dressing

### ROCKET

rocket, pear, parmesan, walnuts

### BEANS

greens beans with ricotta and toasted walnuts

## **DESSERTS**

### **CHOCOLATE**

belgium chocolate tart

### **MOUSSE**

pineapple & star anise mouse, passionfruit, orange crisps

### **APPLE**

caramelized apple, almond praline, almond cream

### **PANNACOTTA**

espresso coffee & vanilla cream, cinnamon crumble, berry gel

### **LEMON**

lemon curd tart with vanilla mascarpone

### **CHEESE**

Selection of International and Australian Cheeses with lavosh and apple

## **MENU PRICING**

BBQ PACKAGE \$62.50 per person inc gst

Menu consists of:

2 meat dishes, 1 seafood, 2 salads, 2 sides and 1 dessert or cheese platters

Sour dough bread rolls w/ french butter is available upon requests -\$2.00 per person

Additions can be made to the above menu:

Meat Dishes -\$12.50 per person

Seafood -\$12.50 per person

Side / salads -\$7.00 per person

Desserts -\$9.50 per person

Other Dishes are available upon request

Waiting staff are an additional cost at an hourly rate of \$38.50 per hour

Minimum Spend on Food: \$1500.00