

SHARED BANQUET

ALLOW US TO EXPLAIN

OUR SHARED BANQUET OFFERING IS PERFECT FOR CREATING AN ABUNDANT, INFORMAL DINING EXPERIENCE FOR ANY KIND OF INTIMATE EVENT.

WE CURATE A MENU TO YOUR TASTE AND SERVE THE BANQUET EXACTLY WHEN IT'S TIME TO ENJOY.

GUESTS CAN FILL THEIR PLATES AT THEIR OWN PACE THROUGHOUT THE EVENT, AND YOU CAN REST ASSURED KNOWING EACH DISH WE PRESENT WILL BE PACKED FULL OF FLAVOUR AND FINISHED WITH AN ATTENTION TO FINESSE, EVERYTIME.

SERVICE STYLE

DROP OFF - \$2 PER PERSON
INCLUDES DISPOSABLE PACKAGING, PLATES, CUTLERY & NAPKINS

STYLED CERAMICS - \$15 PER PERSON
INCLUDES CERAMIC SERVEWARE
SERVING UTENSILS
TABLEWARE PLATES & CUTLERY

BANQUET STYLING - \$POA
DECORATIVE FOLIAGE STYLING FOR BANQUET
OR SPECIALITY THEMED REQUESTS.

OUR RECOMMENDATION

OUR SHARED BANQUET PACKAGES ARE SUITABLE FOR EVENTS WITH A MINIMUM OF 8 GUESTS, AND A MAXIMUM OF 30 GUESTS.



SHARED BANQUET PACKAGES



BANQUET PACKAGE ONE

INCLUDES:

1 SHARE GRAZING PLATTER
SELECTION OF 2 SHARE MAINS
SELECTION OF 3 SHARE SIDES
1 SHARE SWEETS PLATTER

\$79 PER PERSON

BANQUET PACKAGE TWO

INCLUDES:

SELECTION OF 2 SHARE STARTERS
SELECTION OF 3 SHARE MAINS
SELECTION OF 4 SHARE SIDES
SELECTION OF 1 MINI DESSERTS PLATTER

\$95 PER PERSON

SHARED BANQUET MENUS



MEDITERRANEAN FEAST

STARTERS

FLAT BREADS, HUMMUS, TZATZIKI, TARAMASALATA
SMOKED TROUT & MINTED LABNA CROSTINI
ROSEMARY POTATOES & GARLIC DIP

MAINS

LEMON & THYME CHICKEN THIGHS
SLOW COOKED LAMB SHOULDER, SALSA VERDE
SPICED CAULIFLOWER & CHICKPEAS, YOGHURT

SIDES

ROASTED BABY POTATOES, SALSA VERDE
GRAPE, FETA & PROSCIUTTO SALAD
APPLE & FENNEL SLAW
GRILLED NIGHTSHADES, MAPLE DRESSING

DESSERT

INDIVIDUAL HONEY CHEESECAKE, PISTACHIO
PRALINE

MODERN AUSTRALIAN

STARTERS

MINI PRAWN ROLLS
NATURAL OYSTERS, CUCUMBER, MINT & CAVIAR
BEETROOT & LABNA, LEMON & THYME CRISP

MAINS

NATIVE SEASONED EYE FILLET, JUS
HERB CRUSTED LAMB CUTLETS, YOGHURT
MUSHROOM PEARL BARLEY BAKE, RICOTTA

SIDES

CHARRED KALE, BEANS & BROCCOLINI
HONEY GLAZED ROOT VEGETABLES
ROASTED BEETROOT & WALNUT SALAD
MACARONI & TRUFFLE PECORINO

DESSERT

INDIVIDUAL MERINGUE, SPICED POMEGRANATE
GLAZE, & BERRIES

ASIAN FUSION

STARTERS

CONFIT MUSHROOMS & MISO TRUFFLE BUTTER
NATURAL OYSTERS, CUCUMBER, MINT & CAVIAR
CHICKEN WINGS, KIMCHI & SRIRACHA MAYO

MAINS

SLOW ROASTED PORK BELLY, CHILLI CARAMEL
SEARED WAGYU, RADISH, WASABI MAYONNAISE
CRISPY TOFU, VEGETABLE STIRFRY

SIDES

CHARRED RAINBOW VEGETABLE SLAW
MUSHROOM & CRISPY WILD RICE MEDLEY
SESAME SOBA NOODLE SALAD
CHILLI & GARLIC SAUTEED GREENS

DESSERT

INDIVIDUAL MANGO PANNA COTTA