

## Shared Menu Package

### CHEF'S SELECTION OF THREE PREMIUM CANAPÉS

#### SHARED STARTER

Antipasto platter, selection of Italian cured meats, fefferoni, spiced baby corn, basil bocconcini,  
Kalamata olives, chef's dip, herbed focaccia

#### SHARED ENTRÉES

Handmade potato gnocchi, beef cheek ragu, basil, pepato pecorino, pangrattato (NF)

Pork belly, celeriac puree, baby corn, chilli honey

Chilli prawn cutlet, chermoula butter, caramelised carrot, pea tendrils

Handmade spanakopita (NF, V)

Calamari, lemon-pepper, black garlic & lime aioli

#### SHARED MAINS (please select 2)

Charcoal grilled chicken pieces, harissa cream, broccolini, crisp potato, (GF, NF)

Charcoal grilled 18 hour lamb shoulder, pearl couscous, eggplant, labneh, salsa verde, jus (GF, NF)

Bone in rib eye, truffle pommes, asparagus, beef reduction (GF, NF)

Pork belly, red wine apple puree, fennel, kohlrabi, kewpie (GF, NF)

## **SIDE DISHES** (please select 2)

Traditional Greek salad (V, GF, NF)

Red wine poached pear, rocket, shaved parmesan, rye crouton, pear vinaigrette (V, GF, NF)

Roasted beetroot & feta salad, garlic crouton, rocket, toasted walnuts, sticky balsamic glaze (V, GF)

Kale, wild grains, feta, red currants, pepitas, honey & mustard vinaigrette (V, GF)

Crisp kestrel potatoes, confit garlic aioli, pave salt (V, GF, NF)

*Rustico Menu comes with Tuscan bread rolls & butter portions*

## **DESSERT**

Wedding Cake cut and served on platters with berry cream, chocolate soil & fresh strawberries

OR

If you wish to have an individually plated dessert, please contact our team for menu options

## **CHILDREN'S MENU (NF)**

### **MAIN COURSE** (please select 1)

Crumbed chicken, chips, salad, tomato sauce

Crumbed flathead, chips, salad, tomato sauce

Cheeseburger, chips, tomato sauce

Fusilli pasta ragu or napolitana sauce

### **DESSERT**

Chocolate lava cake