



SHARED PLATES



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includes bread rolls + butter portions

prices exclude GST, delivery, food/beverage staff, additional kitchen equipment, table/chair/linen hire & event extensions

all selections include standard white crockery & stainless steel cutlery, optional upgrades available for styled hire

please respect the originality—menu changes & alterations are not available, enquiries available for bespoke catering

v-vegan, *veg*-vegetarian, *gf*-gluten free, *opt*-optional please advise, **we do not cater for nut free allergies**

menu selections and final numbers must be confirmed and paid a minimum of 14 calendar days prior to event

menu selections are subject to availability and substitutions may be used without notice

please notify us of any dietary requirements when confirming menu selections, prices may vary for optional items



ANTIPASTI

STYLED GRAZING TABLE or SHARED PLATTERS ON GUEST TABLES

a selection of smoked ham, hungarian salami, chorizo,
manchego, triple cream brie, aged cheddar,
marinated kalamata & spanish olives, lemon myrtle semi dried tomatoes, artichoke hearts & grilled capsicum,
pepperberry hommus, bush tomato baba ghanoush, guacamole, seasonal fresh fruit, dried fruits,
kurrajong kitchen lavosh, water crackers & artisan crispbread





MEATS

saltbush chilli squid
w/ lemon aspen aioli *gf opt*

grilled atlantic salmon
w/ native lemongrass salsa criolla *gf*

peri peri & wild lime
roasted free range chicken *gf*

saltbush fried buttermilk & mustard chicken
w/ bush honey barbeque sauce *gf opt*

shredded lamb yiros
w/ bush tomato baba ghanoush & preserved lemon *gf*

korean bbq pork belly
w/ pickled grapes & sea blight *gf*

native garlic marinated
grass-fed sirloin *gf*

sous vide pulled beef brisket
w/ pepperberry jus *gf*





SIDES

HOT SIDES

sweet pea, feta & aniseed myrtle fritters w/ greek yoghurt *veg, gf opt*

bush tomato spiced charred corn riblets w/ butter *veg, gf*

roasted river mint & mustard beets & baby carrots *v, gf*

butternut pumpkin w/ native thyme, feta, pepitas & bush honey *veg, gf*

roasted cauliflower w/ native herb, chilli & almond oil *veg, gf*

native sage & olive roasted chats *v, gf*

SALAD BAR

green veg barley w/ labne & lemon aspen dressing *veg*

tangy rustic slaw w/ sea parsley *veg, gf*

baby spinach w/ beetroot, lentils & goats cheese *veg, gf*

moroccan pearl cous cous w/ rosella & dried fig *veg*

potato salad w/ wholegrain mustard, pepperleaf & shallots *veg, gf*

rocket, pumpkin, pecorino, pine nuts & white balsamic *veg, gf*





EXTRAS

ACCOMPANIMENTS

assorted grain & seeded rolls w/ butter *gf opt*

balsamic onion, beetroot & bush tomato chutney *gf*

spiced bush tomato relish *gf*

bush honey barbeque sauce *gf*

PETIT-FOURS

cherry meringue pie *gf opt*

mini fruit pavlova w/ vanilla bean crème *gf*

apple & cinnamon myrtle crumble *gf opt*

lemon aspen cupcakes *gf opt*

biscoff saltbush brownie bites *gf opt*

assorted macarons





PACKAGES

35-100pax / 101+pax

kathuka / mini // Up to 2 hours Event Time
selection of 1 meat, 2 hot sides, 2 salads & accompaniments

mukutya / small // Up to 2 hours Event Time
antipasti, selection of 1 meat, 2 hot sides, 3 salads & accompaniments

kumbatya / big // Up to 2 hours Event Time
antipasti, selection of 2 meats, 3 hot sides, 3 salads, accompaniments & 1 petit-fours

kumpa-kumpatya / enormous // Up to 2 hours Event Time
antipasti, selection of 3 meats, 3 hot sides, 3 salads, accompaniments & 3 petit-fours

murpa / children // Under 10 years
Cakeage
Custom Invitations/Menus
Guest Gifts

1/2 price+

