













SHARED PLATES

this menu is designed to be shared amongst guests much like a buffet, with serves placed on tables or from a static station 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,
edam, triple cream brie, aged cheddar,
marinated kalamata & spanish olives, semi dried tomatoes, artichoke hearts & grilled capsicum,
hommus, beetroot dip, tzatziki, 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/ salsa criolla gf

chipotle bbq roasted free range chicken gf

saltbush fried buttermilk & mustard chicken w/ creamy ranch 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 beef *gf*

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





SIDES

HOT SIDES

carrot, feta & native herb fritters w/ bush tomato relish 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

signature native sage & olive roasted chats v, gf

SALAD BAR

tangy kale slaw w/ finger lime veg, gf

baby spinach w/ beetroot, chick peas & goats cheese veg, gf

moroccan pearl cous cous w/ rosella & dried fig veg

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

rocket, pumpkin, parmesan, 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

finger lime meringue pie gf opt

mini native bush fruit pavlova w/ vanilla bean crème gf

native berry crumble gf opt

lemon aspen cupcakes gf opt

biscoff saltbush brownie bites gf opt

assorted macarons



SEAFOOD ADD-ONS

FRESH SEAFOOD

x1kg australian tiger prawns (salty) w/ house made seafood sauce gf 55.00p/kg+

x1kg australian king prawns (sweet) w/ house made seafood sauce gf 55.00p/kg+

x2 doz. pambula lake sydney rock oysters w/ finger lime pearl vinaigrette *gf* 65.00p/2 doz+

x5 moreton bay bugs (halved) w/ paprika lemon aspen oil gf 125.00p/x5+

x2 west australian rock lobser (halved) w/ native garlic butter sauce gf 150.00p/x2+

GRILLED SEAFOOD

x1kg native garlic grilled prawns w/ crusty sourdough *gf* 70.00p/kg+

x2kg mixed seafood sauté w/ creamy bouillabaisse gf 125.00p/2kg+

x2 doz. kilpatrick Sydney rock oysters *gf* 85.00p/2 doz+

x2 signature lobster mornay (halved) in shell *gf* 225.00p/x2+





PACKAGES

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

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

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

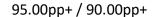
kumpa-kumpatya / enormous // Up to 2 hours Event Time antipasti, selection of 3 meats, 3 hot sides, 3 salads, accompaniments & 3 petit-fours

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

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1/2 price+
from 2.50pp+
from 5.00ea+
from 5.00ea+

