



SHARED PLATES



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





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plate
Events
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plate
Events
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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

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

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





PACKAGES

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

35-100pax / 101+pax

65.00pp+ / 60.00pp+

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

75.00pp+ / 70.00pp+

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

85.00pp+ / 80.00pp+

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

95.00pp+ / 90.00pp+

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

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

