



SHARED PLATES

plate Hospitality Group

Chef
MATT ATKINS

Wilka
THALTA



ngawua
venues



NGUUWALAANA
INDIGENOUS FUSION DINING



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 triple smoked ham, mild hungarian salami, spanish chorizo,
gouda, triple cream brie, aged cheddar,
marinated kalamata & spanish olives, semi dried tomatoes, grilled eggplant & grilled capsicum,
hommus, olive tapenade, bush tomato dip, seasonal fresh fruit, dried fruits,
kurrajong kitchen lavosh, water crackers & artisan crispbread





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Events
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Events
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MEATS

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

grilled atlantic salmon
w/ salsa criolla *gf*

wattleseed bbq
roasted free range chicken *gf*

saltbush fried buttermilk & mustard chicken
w/ creamy pepperleaf 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

corn, haloumi & native oregano fritter w/ smokey chipotle *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/ beetroot & sea parsley *veg, gf*

baby spinach w/ beetroot, lentils, red onion, soft feta & pepitas
sunrise lime & anise myrtle dressing *veg, gf*

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

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

rocket, pumpkin, parmesan, cranberries & pine nuts
white balsamic & pepperleaf dressing *veg, gf*





EXTRAS

ACCOMPANIMENTS

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

rosella flower apple relish *gf*

spiced bush tomato relish *gf*

pepperberry barbeque sauce *gf*

PETIT-FOURS

cherry & satinash w/ meringue *gf opt*

mini native bush fruit pavlova w/ vanilla bean crème *gf*

biscoff & macadamia puff tartlet

Blueberry & lemon aspen muffin *gf opt*

matcha peppermint gum crème 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 lobster (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

35-100pax / 101+pax

60.00pp+ / 55.00pp+

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

65.00pp+ / 60.00pp+

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

70.00pp+ / 65.00pp+

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

75.00pp+ / 70.00pp+

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

1/2 price+
from 3.50pp+
from 5.00ea+
from 5.00ea+

