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plate
Events

fern monstera

SIT DOWN PLATED

plate Hospitality Group

Chef
MATT ATKINS

Wilka
THALTA



ngawana
venues



NGUUWALAANA
INDIGENOUS FUSION DINING



SIT DOWN PLATED

includes bread rolls + butter portions

prices exclude GST, delivery, food/beverage staff, 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

c-cold, v-vegan, veg-vegetarian, gf-gluten free, df-dairy 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



ENTRÉE

COLD SELECTIONS

roasted vegetable terrine wrapped in silverbeet
w/ fig & balsamic reduction *veg, gf*

pumpkin w/ blue cheese & pickled walnut salsa *veg, gf*

finger lime cured atlantic salmon
w/ watercress, blood orange, fennel & garlic aioli *gf*

bush tomato moroccan grilled crocodile
w/ mint & coriander salad & preserved lemon dressing *gf*

pepperberry smoked kangaroo loin
w/ glazed beets, soft feta & red wine jus

HOT SELECTIONS

seared king prawns w/ fresh lime pickle

beer battered pacific oysters w/ pomegranate sauce *gf opt*

seared scallops w/ brown butter, hazelnuts & chives on carrot puree *gf*

peking duck salad
w/ rocket, coriander, mint, coconut & orange on banana leaf *gf*

polenta w/ oregano, mushrooms, pancetta & goat's cheese

emu & tomato ragout arancini w/ compote & saltbush aioli *gf opt*





MAINS

baked sweet potato soup
w/ smoked almonds & blue cheese toast *veg, gf opt*

caramelised onion & goats cheese tart w/ salsa criolla *veg, gf opt*

squid ink, mushroom & warrigal risotto finished
w/ grana padano & cream *gf*

whitefish, mussel & prawn native spiced stew
w/ stonebaked sourdough

crispy skin wild barramundi on broccolini & warrigal greens
w/ lemon aspen beurre blanc sauce *gf*

slow-cooked crocodile spare rib on Indigenous wild rice
w/ asparagus & myrtle thom yum marinade

warrigal pesto chicken supreme wrapped in filo pastry
w/ baby carrots & red wine jus

pineapple & treacle pork chop
w/ freekeh, fennel & herb salad in citrus dressing

lamb shank, turmeric, kale & chickpea outback curry

braised kangaroo tail
w/ wild thyme & napolitana on creamy garlic mash

bistro steak
w/ butter beans, capers, lemon myrtle semi dried tomatoes & pepper jus *gf*

slow-cooked beef cheeks
w/ sticky shiitake mushrooms & soft salad





DESSERT

rosewater eton mess w/ summer berries *veg, gf*

coconut ice cream
w/ caramelised pineapple, sago & lime *v, gf*

guradji & earl grey spiced poached pear
w/ honey seeds & greek yoghurt *veg, gf*

deconstructed apple & butterscotch pudding
w/ custard & yoghurt cream *veg, gf opt*

burnt lemon aspen & rosemary polenta cake *veg, gf*

eucalyptus honey labneh & pistachio brulee tart w/ figs *veg*

individual old fashioned (angostura bitters & bourbon) caramel trifle *veg*

jaffa & hazelnut opera cake
w/ honeycomb crumb *veg, gf*

roasted white chocolate fudge cake
w/ wattleseed & tahini cream *veg*

vegan chocolate mousse w/ mixed native berries & pistachios *v*

chocolate, liquorice & aniseed myrtle tart *veg*

cheese selection- cheddar & brie
w/ spiced pear paste, dried fruits, seasonal fruit & lavosh *veg, gf opt*





PACKAGES

entrée + main alternate drop // Up to 2 hours Event Time

10-35pax / 36-100pax / 101+pax

N/A / 100.00pp+ / 85.00pp+

main + dessert alternate drop // Up to 2 hours Event Time

N/A / 100.00pp+ / 85.00pp+

entrée + main + dessert alternate drop // Up to 2 hours Event Time

145.00pp+ / 125.00pp+ / 100.00pp+

entrée + main single choice // Up to 2 hours Event Time

10-35pax / 36-100ax / 101+pax

N/A / 90.00pp+ / 75.00pp+

main + dessert single choice // Up to 2 hours Event Time

N/A / 90.00pp+ / 75.00pp+

entrée + main + dessert single choice // Up to 2 hours Event Time

135.00pp+ / 115.00pp+ / 95.00pp+

canapé add-ons // Refer to Cocktail Menu

As priced in Cocktail Menu

