



## Shared Feast

**Package includes a chef, catering assistants and wait staff for a 5-hour duration, cutlery and crockery, water and wine glass for the table setting.**

**\$86.50 per person**

### **Entrée, grazing antipasto plates of**

*marinated mushrooms, fetta, pickled squid, prosciutto, slow roasted tomatoes, grilled asparagus, bocconcini, smoked salmon, crostini, gypsy ham, steamed local mussels, grilled eggplant, pumpkin, potato and spinach frittata, toasted turkish bread with marinated olives, dips and dolmades*

### **Main, grazing platters of**

*moroccan spiced rockling fillets marinated in garlic and saffron with green olives, preserved lemon and coriander cous-cous, gf  
argentinean marinated and grilled chicken, gf*

### **Your choice of one roast carve:**

*beef rolled in grain mustard, garlic, oregano, shiraz reduction (gf)  
leg of gippsland lamb, leek and pistachio stuffing, balsamic and mint glaze  
Free range five spice pork loin, apricots, crackling, XO sauce, gf*

### **Sides**

*honey and thyme roasted root vegetables (v,gf)  
caramelised butternut pumpkin with rosemary (v,gf)  
rosemary roasted chats (v,gf)  
artisan breads with olive oil and balsamic, cracked sea salt*

### **Sides**

*crisp leaves with semi-dried tomatoes, avocado, balsamic, v, gf  
roast spiced pumpkin, quinoa, kale and dukkah dressing, v, gf*

### **Dessert, served roaming style to your guests**

*pear, raspberry, almond crumbles  
chocolate mousse with biscuit paddle  
lemon brûlée tart, candied lemon  
wattle seed, white chocolate and raspberry pavlovas, gf*

