

Shared Feast

From \$81.50-\$89.50 per person.

*Price includes Event Planner, Chefs, Wait staff, Event Supervisor,
Sample Tasting, Equipment, Table Settings and Gst.*

**linen by request*

Canapes

Peking duck rice paper rolls, hot mint, lime & chilli dipping sauce GF DF
Whipped gippsland blue, roast pear and baby herbs on walnut bread V
Porcini mushroom, thyme & roast garlic arancini with truffle aioli V

Starters

Chargrilled and marinated vegetables, frittata and rocket pesto GF
Wood smoked ham shavings, sopresa salami, Hanks tomato relish, toasts GF
Hot Smoked Tasmanian Salmon, Pickled vegetables, Sauce Gribiche GF DF
Lamb and pinenut Kibbeh, mint and lemon GF DF

Mains

Grilled salmon fillets with salsa verde and snow pea tendrils GF DF
Piri Piri BBQ Chicken with steamed Brocollini GF DF

Choose one:

Slow roasted Lamb shoulder with Eggplant chermoula, Orange and Fennel salad GF DF
Victorian leg of lamb with roast garlic, mint and balsamic glaze GF DF
Native Pepper roasted Gippsland beef, romesco & seasonal greens GF DF
Red wine Braised Beef Brisket with Silverbeet, Orange and Gremolata GF DF
Thick sliced beef oyster blade, stir fried mushrooms, sweet potato crisps and pinot reduction GF DF
Braised pork shoulder with toasted hazelnuts, sage, crispy pancetta and onion jus GF DF
Slow roasted Mclvor farm free-range pork loin with crackling and apple pepper chutney GF DF

Sides

Honeyed Roast beetroot, goat's cheese, frisee salad V GF
Charred cauliflower, pomegranate and almond salad with tahini dressing V GF
Buttered risoni w chilli, broccoli & garlic V
Crushed new potatoes with sea salt, capers and roasted garlic V GF DF
Artisan Bread Rolls

Dessert

Mini raspberry eclair, white chocolate, raspberry crumb
old school sticky treacle tart, mandarin cream, honeycomb
rhubarb & custard brûlée, smashed praline crunch