

# THE Shared Platters MENU



## How the Shared Platters menu is served

Your meal is served to the centre of each table on platters, guests are then able to enjoy the variety of the entire menu without having to go to a central buffet table. When selecting this menu option you will need to plan your table decorations to leave enough room for food to be served. If selecting the buffet or plated meal you have more freedom in the centre of the table for your table designs.

## CANAPES

### Served on platters upon arrival:

- Antipasto grazing platter
- Rare roast beef on toasted crostini with horseradish cream
- Arancini balls {V}
- Saucy Asian meatballs
- Potato and kumara croquettes {V}
- Smoked salmon with cream cheese on blinis
- Goujons of house panko crumbed fish with dipping sauce
- Spinach and feta filo {V}

## YOUR MAIN MEAL

### Served as shared platters to each table

#### BEEF, LAMB & PORK SELECTION

##### Select one of the below options:

- Beef fillet served on Lyonnaise potatoes with beef jus and pea puree
- Succulent New Zealand lamb cutlets crusted with herb and parmesan on kumara mash with a mint demi glaze
- Crispy skin pork belly with baked apple sauce on a creamy duo of braised buttered cabbage and herb mash {GF}
- Roasted lamb shoulder stuffed with pinenuts, accompanied with mint and cranberry chutney
- Roasted pork ribeye with baked apple compot {GF} {DF}
- Slowed cooked lamb curry with herb dumplings accompanied with basmati rice

#### CHICKEN SELECTION

##### Select one of the below options:

- Baked chicken thighs with sundried tomatoes pesto and a char-grilled vegetable risotto {GF}

- Lemon glazed chicken thighs on chefs' homemade rosti {GF} {DF}
- Bacon wrapped chicken breast with garlic mash and green pea puree {GF}
- BBQ marinated chicken on wild rice with chunky avocado and tomato salsa {GF} {DF}

#### FISH SELECTION

##### Select one of the below options:

- Herb crumbed market fish served on a creamy mash
- Seared and baked salmon fillet served on a bed of risotto {GF}
- Pan-fried fish wrapped in rice paper served on a risotto cake {GF}
- Seared salmon on blanched bok choy with miso mayonnaise and an Asian salad

#### VEGETARIAN SELECTION

##### Select one of the below options:

- Braised harissa chickpea tagine {V} {GF} {DF}
- Mushroom, spinach and ricotta pasta bake
- Spinach and feta cannelloni with cherry tomatoes and parmesan {V}
- Authentic Greek vegetarian Moussaka with oven roasted Roma tomatoes in a balsamic glaze {V} {GF}
- Sweet potato and coconut curry on steamed rice {V}

#### YOUR MEAL IS ALSO SERVED WITH

- Selection of fresh seasonal vegetables {V} {GF} {DF} {VG}
- Roasted garlic potatoes {V} {GF} {DF} {VG}
- Fresh seasonal salad {V} {GF} {DF} {VG}

The meal is served with bread. Our beef, lamb and chicken are sourced from halal certified suppliers.

## DESSERT

### Served as a buffet:

- Chocolate mousse served with fresh cream {V} {GF}
- Profiteroles with chefs' selection of mousse filling {V}
- Chefs' selection of homemade cheesecakes
- Traditional trifle {V}
- A selection of ice-cream {V}
- Fresh fruit platter {V} {GF} {DF}
- Selection of speciality cheese served with crackers {V}
- Crème brûlée {V} {GF}

## BEVERAGES

### Our house selection of beverages that can be included in your package are:

- Oyster Bay - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato
- Heineken, Stella Artois, Steinlager Classic, Speights, Heineken Light and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

Our menu and beverage selection are subject to change for both seasonal variations and adjustment to the menu.

As our sharing platters menu is served to the table, there are limitations for your table decorations as we need plenty of space to ensure all platters can be served for your guests to enjoy.

We are pleased to offer a variety of gluten free options on our menus; however we are not a gluten-free venue we cannot ensure that cross contamination will never occur. If you or your guests have a serious food allergy, please ensure this information is advised to our team prior to your event.