

# THE Shared Platters Wedding 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 at the completion of your ceremony:*

- Antipasto platter | fresh breads | pastrami | salami | dolmas | artichoke | dips & oils
- Seafood harvest platter | fish goujons | octopus balls | shrimp spring rolls
- Asian basket | spring rolls | wontons | samosa {V}
- Chefs selection of three additional canapés, some of our popular canapés include:  
*Blini with lemon mascarpone & salmon | prawn twistlers with a sweet chilli sauce | mushroom in mini pastry cases (V) | arancini balls (V) | chicken skewers (GF) | spiced lamb meatballs (GF).*

## YOUR MAIN MEAL

*Served as shared platters to each table*

### BEEF, LAMB & PORK SELECTION

*Select one of the below options:*

- Beef fillet | Lyonnaise potatoes
- Lamb shawarma | ratatouille | yoghurt dressing
- Lamb cutlets | kumara mash | ratatouille sauce
- Parmesan crumb pork | caramelised apple & cabbage
- Carvery meat | Select two meat choices for this platter: *Roasted beef fillet (GF, DF) | Roasted pork with feta & parmesan crust (GF, DF) | Rosemary & garlic infused roast lamb (GF, DF) | Smoky BBQ sirloin (GF, DF) | Mustard maple glazed ham off the bone (GF).*

### CHICKEN SELECTION

*Select one of the below options:*

- Baked chicken thighs | sundried tomato pesto | char grilled vegetable risotto
- Lemon chicken thighs | streaky bacon | mushroom ragout | potato rosti
- Panko crusted chicken breast | buttered cabbage | garlic potato mash | parsley & caper sauce

### FISH SELECTION

*Select one of the below options:*

- Salmon fillets | dill béarnaise glaze | creamy leek & spinach
- Grilled teriyaki salmon | green tea soba noodles | spring onion & ginger
- Cajun spiced fish | guacamole salsa | citrus dressing
- Pan fried fish wrapped in rice paper | green pea risotto | chilli & lime sauce

### VEGETARIAN SELECTION

*Select one of the below options:*

- Braised harissa chickpea tagine {GF} {DF} {V}

- Lasagne al Forno | mushroom | leek | spinach {V}
- Pumpkin & parmesan risotto {GF} {V}
- Spinach & feta cannelloni | cherry tomatoes | parmesan {V}

## YOUR MEAL IS ALSO SERVED WITH

- Selection of fresh seasonal greens {GF} {V} {DF}
- Twice cooked potatoes | herbs | whole roasted garlic {V} {GF} {DF}
- Garden salad with mesclun | cucumber | capsicum | red onion | herbs | seeds | shredded beetroot {GF} {DF} {V}

The meal is served with bread. Beef, lamb & chicken are sourced from halal certified suppliers

## DESSERT *Served as a buffet*

- Individual servings of chocolate mousse served with fresh cream
- Profiteroles with chefs selection of mousse filling
- Chefs selection of homemade cheesecakes
- Trifle
- Tiramisu
- A selection of ice-cream
- Fresh fruit platter
- Cheese & cracker selections

## BEVERAGES

*Beverages included in your per person price are:*

- Matua Valley series | sauvignon blanc | chardonnay | pinot gris | merlot | pinot noir
- Montana Lindauer or Jacobs Creek. If you have a preference please tell us during the planning process
- Heineken | Speights | Lion Red | Amstel light
- Sparkling grape juice | fruit juice | coca cola | lemonade
- Selection of tea | coffee

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

Sharing platters are served to your table, please note that with the platters menu there are limitations for your table decorations as we need space for the platters of food served to tables.

Our new platters menu is for bookings up to 100 guests & require 8 or 9 guests at each table.