

Shared Dining



Some meals are made for lingering.

Our Shared Dining menu is built for long tables, long lunches, and the kind of conversation that only happens when everyone's reaching across the table for the last piece of pork belly.

Platters arrive generous and unhurried — slow-baked lemon myrtle salmon, five-spice pork belly, Moroccan-spiced lamb shoulder, pressed angus short rib passed hand to hand alongside crisp sides and a table full of colour.

It's food designed to be talked over, argued about, and eaten slowly, finished with a spread of desserts to linger over one last glass of wine.

From \$75 per person (minimum 50 guests), with entrée, mains, sides and dessert all served family-style at the centre of the table.

Shared Dining

\$75 per person

Minimum 50

Staff costs are calculated at quoting

Entree

Select 2

Slow baked lemon myrtle Tasmania salmon,
Shaved fennel, capers, radish, dill and lemon dressing gf / df / nf

Peking duck salad,
Five spiced baby carrots, pickled beetroot, orange and walnut dressing gf / df

Five spiced pork belly,
apple wood smoked pumpkin puree, Shaoxing wine jus df / gf

Medley of mushroom and spinach risotto,
asiago, lemon asparagus gf/v/nf

Gnocchi, smoked almond, beef ragu,
basil, ricotta delicata

Pan-fried lamb rillettes,
minted labneh, snow pea tendrils, dukkah spice gf

Mains

Select 2

Slow cooked beef cheeks,
king brown mushroom gf / nf

Pressed angus beef short rib,
seasonal mushroom sauce gf / df / nf

Moroccan spiced Parwan prime lamb shoulder,
tomato and mint essence gf / df / nf

Aleppo pepper marinated chicken breast,
lemon thyme jus gf / df / nf

King reef barramundi,
white wine, grain mustard, chives cream sauce gf / nf

Baked Ocean trout,
wild rocket butter emulsion gf / nf

Sides

Select 2

Roast cauliflower
tahini dressing, toasted pine nuts v

Roasted chat potato
confit garlic, rosemary

Grilled broccolini
Romesco v

Panzanella salad
red wine vinegar, extra virgin olive oil, rustic toasted bread v

Marinated baby beetroot salad
Goat cheese, chives, candied hazelnuts v

Desserts

Select 3

Classic Lemon Tart

Lemon curd, shortcrust, meringue, passionfruit gf / nf

Milk Chocolate Slice

Hazelnut gf / +n

Tiramisu

Pistachio, vanilla, masarporne +n

Profiterole

Caramelised pear, diplomat cream nf

Ruby Opera

Hazelnut jacond +n



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