

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 canapes on arrival, shared mains & sides, all served family-style at the centre of the table.

Shared Dining

\$75 per person

Minimum 50

Includes a selection of Artisan Breads

Staff costs are calculated when quoting

Canapes on Arrival - Select 3

Cold

Six farm truffle brie, peach & muscatel chutney, pepperoncini, charcoal lavosh v / nf

Wagyu bresaola, parmesan custard, tomato bread nf

Sashimi grade tuna tataki, pickled daikon, wasabi aioli, marigold gf / df / nf

Miso-glazed Tasmanian salmon, edamame bean puree, sesame cracker gf / df / nf

Marinated poached prawn remoulade tart, chives, capers gf / nf

Cured hiramasa kingfish, preserved lemon puree, beetroot dust, yuzu drops

Hot

Cauliflower croquette gf / vgn

Prawn bomba, smoked paprika aioli gf / nf

Spiced Lebanese lamb fatayer, tomato relish

Five-spiced pork belly, ginger & soy glaze, apple marmalade gf / df / nf

Mains - Select 3

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 3

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

Elevate your Experience

Roaming Dessert

\$5.9 per peice

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



Events

The Catering Company