

FOOD AND EVENT

GIPPSLAND

SHARED TABLE MENU

A formal but relaxed concept. Platters to the table, to enable a wide choice of foods to be shared

ENTRÉE

Platters to the table

Char grilled whole garfish sided with fattoush salad, Grassy Spur olive oil

Snapper escabèche sweet and sour piquillo peppers

Food and Event antipasto with all the trimmings to share v

Asparagus, mascarpone, onion tart with heirloom vegetable salad v

Carpaccio of Gippsland beef, German style potato salad, watercress and witlof

Ginger, palm sugar, coconut poached chicken with lychees and green snake beans

Crushed pea, Swiss brown mushroom orecchiette pasta, Parmesan, truffle oil v

Chinese master stock chicken salad, rice noodles, Asian herbs and tamarind dressing

Poached veal with tuna, capers, anchovies, parsley, mayonnaise and quail eggs

Burmese flavors with vegetables, green mango, wombok, crisp shallots and spiced dressing v

Entrée items can also be crafted from 'More Substantial' section of the cocktail menu

MAIN COURSE

Platters to the table

Slow roasted chicken, smoked paprika tomatoes, chorizo, olives and parsley

Pistachio and cherry rolled pork loin, confit shallots and Madeira jus

Classic beef Bourguignon, button mushrooms and cocktail onions

Pork belly, salt, fennel seed cured with white bean cassoulet

Tunisian root vegetable tagine, preserved lemon and dates v

Slow cooked Bengali spiced lamb steaks, coriander, tomato lentils

Whole baked snapper, Cuban black beans, coriander and corn salsa

Barbecued pork on Asian vegetable slaw, sweet and sour fish sauce

Dukkah spiced chicken, mint and almond cous cous, tahini orange yoghurt

Chickpea, sweet potato and pumpkin yellow curry, basmati rice v

Barbequed lemon and oregano lamb shoulder, sided with Greek salad and tzatziki

Ocean trout 'broken' and chilled with homemade tartar, baby red radish salad

'Sunday Roast' organic chicken with thyme, garlic, lemon, bread farce, pan juices

Salt bush braised and roasted lamb shoulder, confit lemon potatoes, pinenut parsley relish

Red coconut broth, slow cooked chicken Maryland, coriander and fried shallots

Master stock of seven hour cooked beef brisket, mixed black fungi, spring onion

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SIDES

Quinoa, broccoli, caramelised onions, currants and pinenuts
Marsala fried and spiced local potatoes
Greek salad, extra virgin olive oil
Carrot, orange and raisin Tunisian salad
Asian vegetable slaw, chilli jam vinaigrette
Green beans, Spanish onion, feta and olives
Spinach and radicchio salad, citrus vinaigrette
Heirloom tomato, baby basil, rocket and pecoroni
Balsamic baby beetroots, walnut and celery salad
Smashed Sebago potatoes in olive oil, basil and parsley
Baked new potatoes, sea salted with rosemary and garlic
Honey and sage, roasted sweet potato and organic carrots
Koo Wee Rup asparagus, shaved Parmesan, white truffle oil
Simple salad of iceberg, tomato and cucumber, lemon dressing
Shaved green zucchini, dukkah, citrus yoghurt
Food and Event fattoush salad, organic lemon vinaigrette

All side dishes are vegetarian

DESSERT

Roaming Sweet Canapé Items

Chai tea panna cotta
Cherry clafouti with candied almonds
Black forest trifle pots, morello cherry compote
Apple and buttermilk treacle fritters
Peach and raspberry trifle pots
Fresh berries with dessert wine sabayon
Dark chocolate brûlée pots, chocolate dust
Banana sticky date pudding, rich butterscotch sauce
Dainty tea cups of coffee, chocolate, Cointreau mousse
Honey mascarpone mousseline with sponge finger biscuit
Snow dusted rosewater Turkish delight, almond nougat forks
Port soaked raisins, glazed ginger bread and butter puddings