



CANAPES ON ARRIVAL

Roasted ratatouille + goats cheese tartlet
Chao Tom skewers with Nam Jim
Charcoal + fetta arancini with truffle mayo
Mini beef wellington with jus

STARTERS - SERVED SHARE STYLE

Sashimi Platter – oysters, salmon, tuna, kingfish + uni with wasabi, ponzu + caviar

MAINS - SERVED SHARE STYLE

Crispy pork belly with green mango salsa
Zaatar lion's mane mushroom steak with Israeli couscous + tzatziki

SIDES

Mixed leaf salad with balsamic vinaigrette
Truffle parmesan fries with aioli

DESSERT STATION

Chefs selection of assorted cakes + pastries
Seasonal fruit platter
International cheese selection with assorted accompaniments

BEVERAGES - 3 HOUR PACKAGE

Zilzie BTW Sparking NV
Zilzie BTW Sauvignon Blanc
Zilzie BTW Rosé
Zilzie BTW Shiraz
Selection of Sydney Brewery beer + cider on tap
James Boags light
Heineken Zero
Soft drinks, mineral water and juice



Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.