

# EAT DRINK SHARE EXCLUSIVE HIRE



## MENU IDEAS

The below are indicative only.

Please contact us to confirm the menu for your function.

### On the table

Picnic bread, local olive oil or flavoured butter or a simple dip

Marinated olives, Italian dry sausage, olive oil

### Starters

Oysters au natural or w/ a variety of toppings

Antipasto platter, Italian cured meats, cheeses, olives, bread

Tuna crudo, lime and chilli jelly, apple and fennel slaw

B.B.Q.Pulled pork slider, pickled cucumber

Local fish sliders, preserved lemon mayo

Grilled scallops, cauliflower puree, black pudding crumb

Tempura fish tacos, avocado, lime

House smoked salmon salad, capers, horseradish cream, and nasturtium

Chicken liver mousse, Picnic lavosh

Grilled seasonal fruit, Whitestone Windsor blue cheese, cress, hazelnuts

Ginger Beef tataki, ponzu dressing, fried crispy shallots

Prawn, avocado, new season corn and prosciutto salad

Seasonal vegetable risotto, mascarpone, parmesan

Risotto balls w/ baked green tomatoes

Prawn and green papaya salad, chilli, lime, coriander

### Mains

Crisp Pork belly, miso caramel, sweet potato

Slow roasted lamb shoulder, Moroccan spiced cous cous, pomegranate, and mint

Warm glazed Holly Ham, mustard fruits, pickles

Chicken w/ bay , figs, and black olives

Double stuffed Turkey breast, Italian sausage stuffing and apple and herb

Angus beef, café de Paris butter, hasselback potatoes

Golden Roast salmon w/ lemon and soft herb crumb, romesco sauce  
Beef cheeks, red wine marinated, sweet root vegetable puree  
Roasted Pork hocks, celeriac slaw  
Hazelnut dukkah crusted chicken, freekah with pistachio and cranberries  
Confit duck leg, new seasons cherries, balsamic glaze  
Pork belly, roasted stone fruit, apple sauce  
Baked Salmon, chermoula, preserved lemon, wilted spinach  
Seared tuna w/ lemongrass, chilli, basil and roasted peanuts

## **Vegetable dishes**

Grilled asparagus, lemon zest, dried black olives  
Simple seasonal vegetable risotto, herbs, parmesan  
Baked zucchini, mint, feta, black olives  
Freekah, roasted carrots, barberries, mint  
Caprese salad; tomato, basil, mozzarella  
Root vegetable mash, red wine beef jus  
Roast Pumpkin wedges, Hazelnut dukkah, labne, coriander  
Kale Caesar salad, sourdough croutons, anchovy, parmesan  
Multi coloured carrots, pumpkin tahini puree, sesame seeds  
Agria potato wedges, herb sour cream, onion rings  
Moroccan root vegetable couscous, harissa dressing  
Roasted aubergine, pine nuts, sumac labne  
Roasted cauliflower on hummus, fried capers, lemon  
Baked polenta chips, aioli  
Salad of watermelon, mint, feta, pumpkin seed, with maple dressing  
Green beans, brown butter, toasted almonds