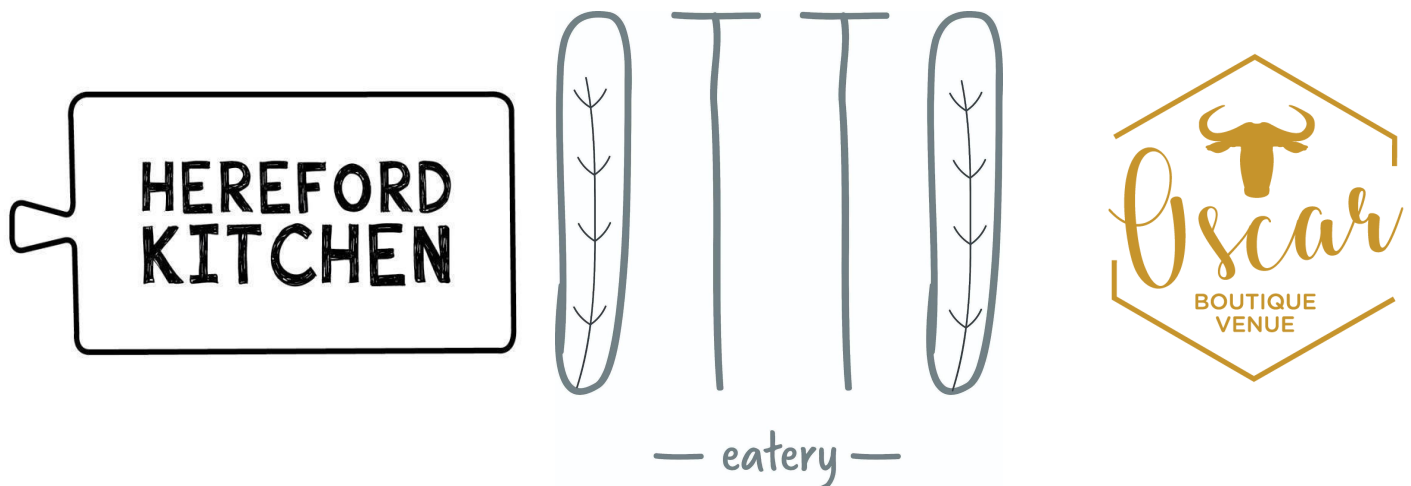




Sharing style lunch catering / function menu 2026

Platters of mixed meats & salads for guests to enjoy at the table

Designed for large groups seated at tables of 8-10 pax or can be set up at a buffet

Shared Starter nibbles

\$7

Shared platters of breads & chicken liver pate.

Mains - shared platters

\$38.5

Asian beef cheek with star anise

GF

Moroccan chicken with harissa & tzatziki

Kumara salad with pickled red onion & goats cheese

GF/Vege

Asian red cabbage slaw with sesame dressing

GF/Vege

Israeli couscous & roasted pumpkin with coriander & Moroccan dressing

Vege

Mixed sweet platters (1 mini sweets/head)

\$4.5

Eg a mix of mini rhubarb cakes, lemon tarts, caramel brownie GF

Winter menu @ Sept 2026

\$50/h

Dietary requirements notified 7 days ahead will be catered for.

Kids menu also available on request

* This menu is based on some of our more popular meat & salad options, but let us know if you want different meat or salad options for your menu.