Sharing Menu 2 Course - \$69pp 3 Course - \$79pp minimum 10 guests



Plated Menu 2 Course - \$75pp 3 Course - \$85pp minimum 20 guests



Add a 30 minute Canapé Package \$20pp



# **PLATED MENUS**

# **Sharing Menu**

- Includes personalised menus (two per table) and table centrepieces
- Bread roll and salted butter per guest
- Antipasto served as a shared entrée
- Set Main Course or Alternate Serve Main Course
- Coffee and tea to finish

### **Plated Lunch or Dinner**

- Includes personalised menus (two per table) and table centrepieces
- Bread roll and salted butter per guest
- Alternate drop two or three courses
- Coffee and tea to finish

#### Entrée

- Beef carpaccio, pickled celery, capers, shaved parmigiano reggiano, horseradish dressing (gf)
- Smoked duck breast, snap peas, and carrot purée, organic greens (gf,df)
- Yellow fin tuna tataki, daikon, apple, pomegranate, ponzu dressing (gf,df)
- Smoked salmon gravlax, tempered yoghurt, rainbow beetroots, radish (gf)
- Five spice pork belly, apple cinnamon purée, cabbage slaw, mustard jus (gf)
- Burrata cheese, heirloom tomatoes, hand pounded basil pesto, basil crisps (v,gf)
- Asparagus, stracciatella, crispy shallots, gremolata, organic greens (v,gf)
- Green pea & feta cheese arancini, parmigiano reggiano, napoli sauce (v)

#### **Main Course**

- Gippsland grass-fed eye fillet, garlic mash, asparagus & port wine jus (gf)
- Market fish, herby potato cake, salsa verde, pickled kohlrabi, herb salad (gf,df)
- Gippsland grass-fed porterhouse, garlic mash, green beans, red wine jus (gf)
- Maple & orange infused pork sirloin, braised red cabbage, kipfler potatoes, seeded mustard sauce (gf)
- Sous vide lamb rump, mediterranean couscous, dutch carrots, harissa yoghurt, jus
- Garlic infused chicken breast, soft parmesan & basil polenta, broccolini, peppercorn sauce (gf)
- Caramelized roasted cauliflower, vadouvan spiced sauce, pickled golden raisins, tamari seeds, micro herbs (vg,gf)

#### Dessert

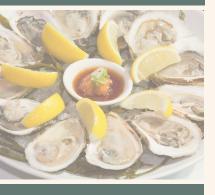
- Pavlova, raspberry coulis, mix berries, whipped cream (gf)
- Earl grey infused pannacotta, peach compote, walnut crumble, crème chantilly (v)
- Caramel baked cheesecake, poached pear, vanilla ice cream (v)
- Belgian chocolate fondant, vanilla ice cream (v)
- Summer berry opera slice, fresh berry compote, shaved chocolate, crème chantilly (v)
- Lemon meringue tart, lemon curd, strawberries (v)
- Sago pudding, coconut flake, passionfruit (vg,gf)

#### Brewed Coffee and Tea to finish

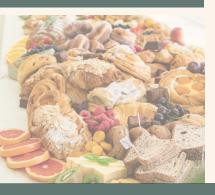
Bowls for the table 1 bowl, serves approx. 10 guests



Platters for the table 1 platter, serves approx.10 guests



Grazing Table \$950 per table serves approx. 50 guests Table is 1.5m long



### SHARE ITEMS

#### **Bowls**

- Seasoned fries with chipotle mayo (v) \$20 each
- Garden salad, carrot, tomatoes, house dressing (vg,gf) \$20 each
- Roasted root vegetables (vg,gf) \$25 each
- Chat potato salad, crispy bacon, mayonnaise, spring onions (gf,df) \$25 each
- Steamed broccoli, sumac dressing, crispy shallots (vg,gf) \$25 each

#### **Platters**

- Bread & Dip Platter \$40 each served with artisan breads with homemade dips
- Assorted Sandwich Platter \$70 each chef's selection, assorted filled sandwiches
- Assorted Savoury Platter \$60 each (approx. 20 pieces)
   savoury warm items, pies, quiches, sausage rolls, tomato sauce
- Pacific Oyster Platter \$120 each (approx. 24 pieces) served with mignonette, tabasco sauce, fresh lemons
- Seafood Royal Platter \$240 each
   Tuna tartar, half shell mussels, clams, pacific rock oysters, prawn cocktail served with mignonette, Marie rose sauce, lemons
- Charcuterie Platter \$90 each
   Continental sliced salami, prosciutto, chicken liver pâté with caperberries,
   cornichons, marinated feta, pickles, marinade olives, crackers & artisan bread
- Cheese Platter \$80 each Imported & local cheese, soft, hard, blue served with quince paste, dried & fresh fruits, honey, crackers
- Petit Fours Platter \$80 each (approx. 20 pieces)
   Chef's choice of small, decorated cakes, macarons, éclairs, and a variety of sweets
- Fruit Platter \$60 each
   Assorted fresh seasonal fruits

# The Amora Grazing Table

- A selection of premium local and imported cheeses.
- Premium cured meats, including prosciutto and salami
- Marinated olives, pickled vegetables, fresh and dried fruits.
- A selection of crackers, bread, hand rolled grissini and lavosh
- Homemade dips, crudites, nuts