

PLATED MENUS

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



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