



## GRAZING TABLE COLLECTION



Grazing mains (share plates) is the perfect family style of food service for your wedding or event. Share platters on guest tables to help themselves to and enjoy truly delicious food.

You can order the Entrée & the Mains with Sides or you can order just the Mains with Sides. We allocate 250g protein per person. You can choose either 2 proteins and 3 sides or 3 proteins and 3 sides. They also come with artisan bread rolls.

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### Entrée select – Select 2 or Select 3 shared entrees

Hummus, warm flat bread  
Lamb Kofte, Minted yoghurt  
Grilled sourdough, Persian fetta, bruschetta  
Smoked salmon, capers, shallot, sour cream  
Selection of cured meats, quince paste, pickles  
Chargrilled Mediterranean vegetables  
Vegetables crudités, chive dip, pesto  
Olives, fetta, charred artichokes, cherry tomatoes

### Main - Select 2 or Select 3 shared mains

Slow cooked lamb shoulder, Eggplant relish  
Roasted lamb leg, garlic and rosemary  
Chargrilled scotch fillet steak, herbed butter  
Slow cooked beef cheeks, Master stock, shitake mushrooms  
Crispy crackling pork belly, apple chutney  
Roasted chicken on the bone, oregano and preserved lemon  
Seared chicken breast, pomegranates, fresh herbs  
Baked snapper, miso, chill, lime, sesame  
Baked ocean trout, salsa Verde semi dried tomatoes  
Tasmanian salmon steaks, dill, lemon, capers

### Sides – Select 2 or Select 3 shared sides

Roasted butternut pumpkin, cumin, sunflower seeds  
Shaved zucchini, goats cheese, spinach, fennel, honey lime dressing  
Classic Cesar salad, pancetta, coddled egg, fresh parmesan cheese  
Baked haloumi cheese, roasted chickpeas, smoked ranch dressing, herbs  
Roasted sweet potatoes, walnuts and rocket  
Quinoa, salad, baby beetroot, roasted red peppers, asparagus  
Asian noodle salad, miso dressing  
Potato salad, gherkins, shallot, grated egg, rocket  
Cress salad with ginger-date dressing  
Tabbouleh of cracked wheat, spring beans, seeds and nuts  
Zucchini salad with pecorino, currants, sunflower seeds and lemon  
Beetroot salad with barley and hazelnut dressing  
Char-grilled capsicum salad with sherry vinaigrette  
Freekeh and shaved cauliflower salad with herb dressing  
Roasted cauliflower salad with yoghurt dressing and almonds  
Pea, broad bean and torn bread salad