

# PLATED DINING MENU

Our Plated Dining experience is for people who want to enjoy beautiful restaurant quality food served to a seated event. Enjoy a full service experience, with food cooked and plated onsite by our chefs. Ideal for weddings, long lunches, or any occasion that calls for a touch of elegance, this style of service allows you to relax and enjoy beautifully presented dishes without leaving your seat.

Select from our range of menu options, tell us how many guests you're entertaining in your home or chosen venue and we take care of everything. This service requires onsite chefs and professional waitstaff to deliver a seamless, elevated dining experience.

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## ENTREE

Labneh Whipped Feta; roasted beetroot, dukkah, pomegranate molasses & flatbread crisp  
Beef Carpaccio; mustard dressing, radish & baby greens  
Fish Crudo: avocado, tofu cream, gochu vinegar dressing  
Beef Tataki; lemon gel, roast garlic, citrus soy sauce  
Pumpkin and Feta Arancini; smokey romesco, whipped lemon crème fraîche, fresh herbs & microgreens

## MAINS

Harissa-Rubbed Lamb Shoulder; Israeli couscous, preserved lemon & yoghurt dressing  
Free-Range Chicken; potato gratin, green beans & creamy thyme velouté  
Braised Beef Cheek; smoked mash, roasted root vegetables & thyme gravy.  
Cauliflower Steak; romesco, lentils & parsley crumb (vegan)

## Desserts

Chocolate Mousse; coconut whip & raspberry coulis  
Olive Oil Cake; lemon mascarpone & poached seasonal fruit  
Sticky Date Pudding; vanilla custard & salted toffee sauce  
Lemon Curd Pavlova; summer berries & whipped mascarpone  
Kahlua Tiramisu; dark chocolate curls & espresso cream

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## PRICING & ADDITIONAL INFORMATION

Chef onsite required

\$69 per person for entree or main

\$59 per person for main and dessert

\$85 per person for three course

Bread selection added for \$4 per person

Select one Entree and one Main for your event

(for larger gatherings 2 choices of each can be made with an alternate drop between guests)

Minimum 10 people

Chef time charged separately; waitstaff available at an additional cost

(see our Event Information Page)