

# Share Style



*Your Perfect is our Passion*



## LONG TABLE SHARE STYLE

*Alterations/swap of main dishes available. Price variations may apply.*

### BRONZE - 52 PER PERSON

Artisan bread baskets

Chorizo, manchego & red pepper stuffed chicken roulade, mojo rojo sauce (gf)  
Pork belly, caramelised pear, red wine star anise glaze (gf, df)  
Eggplant and zucchini parmigiana (v)  
Buttered beans and baby carrots or rocket, tomato, fetta, caramelised onion salad (gf, v)  
Dauphinoise potato or baskets of hand cut frits (gf, v)

### SILVER- 60 PER PERSON

Artisan bread baskets, olive oil and balsamic  
Chorizo, fetta and olives

Chorizo, manchego & red pepper stuffed chicken roulade, mojo rojo sauce (gf)  
Braised beef cheek, sticky jus and gremolata (df) (g on request)  
Toasted cauliflower, fried kale & pinenuts (gf, v)  
Buttered beans and baby carrots or rocket, tomato, fetta, caramelised onion salad (gf, v)  
Dauphinoise potato or baskets of hand cut frits (gf, v)

### GOLD- 75 PER PERSON

Entrée platters of; hummus, arancini, pickled vegetables, chorizo, olives and fetta  
Artisan bread baskets, olive oil and dukkah

Australian barramundi, asparagus and buerre blanc (gf)  
Confit duck legs and candied orange glaze (gf, df)  
Whole roasted and sliced beef fillet, onion jam jus (gf, df)  
Pumpkin and chick pea curry and rice (gf, vn)  
Buttered beans and baby carrots **or** rocket, tomato, fetta, caramelised onion salad (gf, v)  
Dauphinoise potato **or** baskets of hand cut frits (gf, v)

ADD Tiers of mini desserts 10 per person – 2 pieces  
Tier of cheese, mini desserts and wedding cake 12 per person



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## NONNA'S TABLE

*An Italian-inspired shared dining experience, celebrating authentic flavours and timeless classics.  
Perfect for any occasion, from corporate events to intimate gatherings.*

\$78 PER PERSON

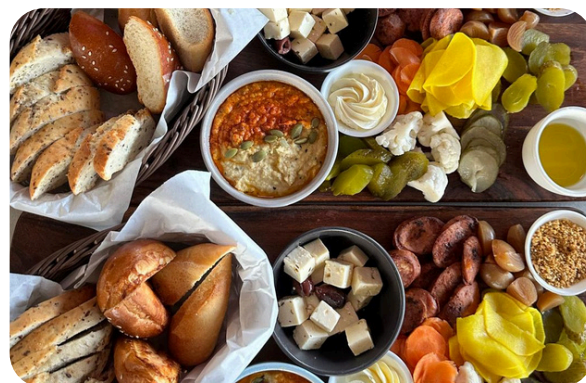
### ENTREE

Antipasto platter Homemade focaccia, fagioli bianchi pesto pate, evoo, balsamic (v)  
Sundried tomato, basil pesto & bocconcini arancini (v)  
Warm olives (gf, vn)



### MAINS

Charred chicken, parmesan polenta, blistered vine tomato, charred lemon, basil evoo (gf)  
Butter fried gnocchi, roasted pumpkin, sage, rocket, shaved parmesan (v)  
Parmesan & rosemary lamb cotoletta, caponata  
Spaghetti, ragu Bolognese, parmigiano reggiano, basil  
Eggplant involtini, lemon basil ricotta, tomato sugo (gf, v)  
Burrata caprese salad (gf, v)  
Garden leaves, green beans, Aperol green raisins, fig vincotto (gf, vn)



Free range and organic produce available on request



gf - gluten free | df - dairy free | v - vegetarian | vn - vegan

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## ADDITIONAL INFORMATION

### *Bringing Your Event Together? Let Us Help!*

Planning a special event can be overwhelming – let us make it effortless. Our creative event coordination, starting from \$950, ties up all the loose ends so you can enjoy the celebration, including attending your event to ensure everything runs smoothly and your vision comes to life.



### *Expert Staffing to Make Your Event Shine*

Chefs: \$70 per hour

Wait Staff: \$65 per hour

All staff are booked for a minimum of 3 hours.

### *For sit-down or share-style events*

Chefs and kitchen staff are tailored to your menu, facilities, and guest numbers. We recommend 1 food & beverage staff per 20 seated guests for seamless service. For larger events, a supervisor or Maître d' is included as needed to keep everything running perfectly.

### *Hire Equipment to Complete the Look*

Glassware Packages:

Standard (champagne, water, wine) – \$1.80 per piece

Premium – dependent on selection

Cutlery & Crockery: \$1.20 per piece

Breakage Fee: Standard \$6.50 | Premium \$11 per glass

Delivery and pickup available for an additional charge.

All events are staffed by our experienced Creative Catering team, so you can relax and enjoy your celebration.