

ENTREE

MARRON WITH TOMATO, AVOCADO SALSA
WITH TWO CHEESE, BACON AND HERBS
WITH A DUKKAH CRUST

STUFFED MUSHROOM
ASPARAGUS WRAPPED IN FILO

AIOLI AND CHERRY TOMATO

MINI LAMB BURGERS WITH CURRIED PERI PERI

CHEESE AND TRUFFLE ARANCINI BALLS

ROASTED RED CAPSICUM AND SPINACH PINWHEELS

CHICKEN

WONTONS WITH NAMJIM SAUCE

ANTIPASTO PLATTER ON TABLES

HUNGARIAN

SALAMI, VENTERACINO, GERMAN SALAMI, FELINO, COPA, SOPRESSO, OLIVES,
SUNDRIED TOMATO, MARINATED ARTICHOKE, SOURDOUGH BREAD AND DIPS

MAINS

SEARED CHICKEN BREAST

PLUM CHICKEN BREAST

STUFFED WITH CAMEMBERT CHEESE AND ASPARAGUS DRIZZLED WITH A VIN BLANC SAUCE

TUSCAN STYLE BEEF CHEEKS

SLOW COOKED BEEF CHEEKS WITH TRUFFLED LAURA POTATO, TUSCAN KALE AND
JULIENNE OF CARROT

DESSERT

PRICE PER PERSON FOR THIS MENU \$68.75 PLUS G.S.T

STAFF FOR 5 HOURS @\$25 PER HOUR PER STAFF