

SHARED FEAST MENU

(DIETARIES CAN BE ACCOMMODATED)



ENTREES

placed the the centre of each table for guests to share

Please select 3 from the options below:

Prawn served on potato rosti with avocado salsa (GF)

Peking duck pancake with crunchy Asian vegetables

Thai beef rolls with julienne vegetables, mint soy dressing served on Asian spoons

Lamb Kofta with pita, tzatziki and garlic dip (G/F)

Coconut crumbed prawns w chilli honey sauce

Sticky Korean BBQ pork belly

Zucchini and halloumi fritters with Greek yoghurt, olive and semi dried tomato (V)

Select one Vietnamese rice paper rolls from the options below:

- with mandarin and duck with hoisin dipping sauce (G/F) (D/F)
- with seasonal vegetables and vermicelli with house made nuoc cham dipping sauce (G/F) (Vegan)

Select one petite quiche from the options below (served hot or cold):

- Spinach and fetta (V)
- Goats cheese with caramelised onion (V)
- Bacon, egg and mushroom

Select on arancini from the options below:

- Wild mushroom and mozzarella arancini with garlic aioli (Veg)
- Pumpkin, Pea & Leek arancini with garlic aioli (G/F) (D/F) (Veg)

Additional charges for Public Holidays

These prices are subject to change without notice.

All prices are inclusive of GST.

Delivery to all areas is available.

Minimum order on Sunday and Public Holidays applies.

Tel: 4228 1800
email: office@culinarius.com.au



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MAINS

placed the center of each table for guests to share

Please select 2 meat dishes from the options below:

Mediterranean-style prosciutto wrapped Chicken Breast,
stuffed with ricotta and semi-dried tomatoes
and jus (GF)

Slow cooked beef cheeks in a red wine gravy with cherry tomatoes (GF)

Roasted medium lamb rump in a Za'atar crumb
with yoghurt.

Roast pork loin with mushroom, spinach and Spanish onion stuffing
basted with honey soy jus (GF)

Accompaniments:

Potato baked in rosemary, rock salt, garlic and olive oil

Freshly steamed greens with toasted almonds

Fresh mixed leaf salad with balsamic dressing

Sourdough bread rolls

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DESSERTS

Dessert option 1: to share in the center of the table

House-made slices platter on high tiered stand for guests to share. Slices include salted caramel, cherry ripe, rocky road, chocolate brownie, apple crumble and pecan to name a few.

Fresh seasonal fruit and gourmet cheese platter with crackers

Dessert option 2: alternate drop, choose 2

Sticky date pudding
with warm butterscotch sauce & vanilla bean gelato

Orange creme brulee
with double chocolate ice cream

Dulce De Leche Chocolate Cheesecake
on a Belgian Biscoff base with cream, fresh berries

Banoffee Pie
with espresso crumb & caramelised figs

Refreshing Limoncello Tart

Chocolate Fondant
with vanilla bean gelato and a spiral of caramel sauce

Tiramisu

Two flavours of Gelato

Gelato served in martini glasses and topped with chocolate dipped strawberry

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SHARED FEAST MENU



2-Course Shared Feast with wedding cake cut and served in the centre of each table

50 + guests \$90 per person (Mon-Sat), \$99 per person (Sun)

Additional charges for Public Holidays

3-Course Shared Feast

50 + guests \$98 per person (Mon-Sat), \$107.80 per person (Sun)

Additional charges for Public Holidays

Inclusions

In the centre of each table for guests to share:

- Your selection of 3 Entrees
- Your selection of 2 Mains
- Seasonal Baked Vegetable Medley (GF)
- Fresh mixed leaf salad (GF)

Bread roll with butter

Cut and service of wedding cake as required

Chef and Kitchen Staff

Food Service by caring professional wait staff

Pricing is for food, chef, kitchen staff and food wait staff only on site for 4 hours maximum (travel charges may apply).

Price does not include beverages, beverage wait staff, hire of kitchen equipment, crockery, cutlery, linen, glassware etc. This can all be easily arranged on your behalf.

Thank you for choosing Culinarius for your important function.

Please understand that for your protection and ours some terms and conditions are essential.

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