

# 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](mailto:office@culinarius.com.au)**



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### MAINS

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*Please select 2 meat dishes from the options below:*

**Mediterranean-style prosciutto wrapped Chicken Breast,  
stuffed with ricotta and semi-dried tomatoes  
served with roasted kipfler potatoes, seasonal greens and jus (GF)**

**Slow cooked beef cheeks in a red wine gravy  
served with buttery Paris mash, steamed greens tossed in olive oil and  
roasted carrot (GF)**

**Roasted medium lamb rump in a Za'atar crumb  
with Ras El Hanout spiced couscous, smoky eggplant puree and yoghurt.**

**Roast pork loin with mushroom, spinach and Spanish onion  
basted with honey soy jus  
served with Paris mash and roasted seasonal greens (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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