

*The*

## SHARING PLATTERS MENU

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### MEAT

FIVE SPICE CRACKLING PORK & APPLE  
WITH PARSNIP, GREEN PAPAYA & STICKY CHILLI CARAMEL GLAZE.

BUTTERFLIED & SALTED ROAST LAMB LEG  
WITH ROSEMARY, LEMON, GARLIC & ROAST ZUCCHINI, CAPSICUM & POTATOES.

DUKKHA CRUSTED CHICKEN BREAST  
WITH FETA, MINT & PARSLEY COUSCOUS, DUTCH CARROTS & LEMON TAHINI. GF

VEAL SALTIMBOCCA & CRISPY PROSCIUTTO  
WITH WILTED SPINACH, PORTOBELLO MUSHROOM & WHITE WINE SAUCE.

GRAIN MUSTARD ROAST SIRLOIN  
WITH SCALLOPED POTATOES BABY SPINACH & JULIENNE BEETROOT & ZUCCHINI. GF DF

### SEAFOOD

CHERMOULA BARRAMUNDI  
WITH HARISSA ROAST SWEET POTATO, LEMON & PISTACHIO COUSCOUS. GF DF

MISO GLAZED SALMON & EGGPLANT  
WITH BRAISED BOK CHOY, TAMARA ALMONDS, FRIED NOODLE & SIRACHA SOY REDUCTION. GF DF

SKINLESS SNAPPER FILLET  
WITH PEPPERED SPINACH, POTATO DUMPLINGS & LEMON MYRTLE BEURRE BLANC.

BEER BATTERED FLATHEAD  
WITH ROSEMARY SMASHED CHAT POTATO & CAPERBERRY TARTARE SAUCE.

BAKED FENNEL SEED TROUT & ASPARAGUS  
WITH ROAST SCALLOPED POTATO, CHERRY TOMATO & GREEN OLIVE. DF

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### VEGETARIAN

GRILLED HALOUMI & HAZELNUT DUKKHA  
WITH CHARRED ZUCCHINI, PEPPERS, ASPARAGUS & BALSAMIC HONEY DRESSING. VG

POTATO GNOCCHI & BABY SPINACH  
WITH GREEN PEA, BROCCOLI & BASIL PINE NUT PESTO. VG

ZUCCHINI & EGGPLANT MOUSSAKA  
WITH PUMPKIN, SCALLOPED POTATO, SUGO SAUCE & BECHAMEL. VG

THYME ROASTED PORTOBELLO MUSHROOM  
WITH CREAMY RED PEPPER POLENTA, GRILLED ASPARAGUS  
& BASIL SAUCE. VG V

BUTTERNUT SQUASH RISOTTO  
WITH GORGONZOLA, PARMESAN & TOASTED PINE NUT. VG V

### SALADS

FREEKEH & GREEN PEA SALAD  
WITH GREEN PEA, EDAMAME, HERBS & BASIL PESTO DRESSING. VG V DF N

BROCCOLINI & GOATS CHEESE SALAD  
WITH CHERRY TOMATO, BABY SPINACH, SHAVED ALMONDS & LEMON VINAIGRETTE DRESSING. VG DF N

HEIRLOOM TOMATO PANZANELLA SALAD  
WITH RADICCHIO, PARMESAN, RADISH & CITRUS VINAIGRETTE DRESSING. VG

WILD ROCKET & PARMESAN SALAD  
WITH CREAMY GORGONZOLA & WHITE BALSAMIC DRESSING. V VG GF

LEAFY GREEN SALAD  
WITH SHALLOT, CHERRY TOMATO & VINAIGRETTE DRESSING. V VG GF

# ZEST

CATERING & EVENTS

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### SIDES

ROASTED CARROTS  
WITH FENNEL SEED & MANUKA HONEY. V VG DF GF

ROASTED CAULIFLOWER  
WITH CHICKPEA, TURMERIC, CAYENNE & CORIANDER. V VG DF GF

ROAST BUTTERNUT PUMPKIN WITH HONEYED PERI-PERI & PEPITAS. V VG DF GF

STEAMED BROCCOLINI  
WITH LEMON GARLIC BUTTER & TOASTED SHAVED ALMONDS. V VG DF GF

ROASTED CHAT POTATOES  
WITH THYME, CHILLI FLAKES, ROSEMARY & SEA SALT. V VG DF GF

### DESSERTS

CHOCOLATE FRANGELICO MOUSSE  
WITH HONEY, TOFFEE CHARD & CHANTILLY CREAM.

ESPRESSO PARFAIT  
WITH CHOCOLATE SOIL, COFFEE BEAN & BERRY SORBET.

FRENCH CRÈME BRULÉE  
WITH VANILLA BEAN & COGNAC-SOAKED STRAWBERRIES.

CITRUS KEY LIME TART  
WITH TORCHED MERINGUE & CREAM ANGLAISE.

CLASSIC TIRAMISU  
WITH MASCARPONE, COFFEE SAVOIARDI BISCUIT & BITTER CHOCOLATE.