



## **SHARED PLATTERS 3 COURSE**

### **FIRST COURSE**

#### **Charcuterie Platter**

Prosciutto, salami, chorizo, leg ham with grain mustard, cornichons, pickled onion, olives, horseradish mayo, sliced ciabatta

### **SECOND COURSE**

(Please select two)

(All served with roasted, caramelised root vegetables)

Chili Lime & Coriander Mexican Chicken  
with grilled corn and guacamole

Sliced Beef with Hasselback potatoes,  
green beans & roasted cherry tomatoes

Slow roasted Moroccan Lamb with toasted  
cumin seeds, goats curd and  
pomegranate molasses

### **THIRD COURSE**

Platters of Sweet Mini Morsels

**\$65.00 PER PERSON**

(Menu items are subject to availability)

May 2023