

# SHARED PLATTERS

by chef Naman Tyagi of The Catering Haus

TWO MAINS +  
THREE SIDES

\$52.00  
PER PERSON

DESSERT

\$12.00  
PER PERSON

## MAIN ~ CHOOSE ANY TWO

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- ~ Whole baked barramundi stuffed with lemon, onion, garlic & thyme
- ~ Roasted suckling pig served with spiced apple sauce on apple cabbage slaw
- ~ Rosemary & garlic roasted lamb leg on top a bed of pea & potato crush drizzled with a minted jus
- ~ Grilled zucchini & capsicum penne pasta tossed with fresh tomato basil pesto & shaved parmesan
- ~ American barbecue style pork ribs served with garlic & chive potato puree
- ~ Peri Peri whole chicken with garlic buttered & grilled corn on the cob, paprika aioli & candied lemon
- ~ Pepper crusted striploin drizzled with mushroom jus & fried rosemary
- ~ Crispy skin five spice pork belly served with sticky red glaze, fried noodles & fresh coriander
- ~ Authentic butter chicken curry accompanied with saffron pilaf rice & fried shallots

## SIDES ~ CHOOSE ANY THREE TO BE SERVED WITH MAINS

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- ~ Rosemary & garlic roasted chat potatoes
- ~ Steamed seasonal vegetables
- ~ Classic garden salad with balsamic vinaigrette
- ~ Roquette, parmesan & pine nuts
- ~ Heirloom carrots with honey, dill & seeded mustard
- ~ Green apple & cabbage slaw with herbed aioli
- ~ Quinoa, cous cous, red current, orange segment & pistachio salad

**Ciabatta rolls & butter medallions included**

## DESSERT

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- ~ Fresh fruit pavlova topped with vanilla cream & strawberries
- ~ Chocolate ganache tart garnished with candied oranges & double cream
- ~ Adelaide Hills cheese accompanied with Beerenberg condiments, assorted crackers, fresh & preserved fruits
- ~ Lemon curd tart finished with torched Italian meringue & zested sugar
- ~ Cinnamon sugared churros with a green cardamom chocolate sauce
- ~ Mascarpone mousse tart topped with a mixed berry compote & pistachio crumb
- ~ Warm baked apple & rhubarb crumble dusted with cinnamon sugar served with vanilla bean ice cream
- ~ Sticky date pudding served with salted caramel sauce & green apple sorbet

*All costs include chefs onsite, platters and servers. Does not include plate or cutlery hire. Hire equipment may be needed depending on menu choices and venue.*