

## SHARE MENU

(20-60 Guests)

*Perfect for a standing or seated function*

*Select the dishes you wish from our tapas style menu (minimum \$38 per person)*

(prices are per person)

### **Tapas**

Beetroot hummus | spiced pepitas | olive oil | chargrilled flat bread \$6 GFO VGN

Scallops | prosecco marbled sauce | black caviar \$12 GF

Kororean bbq pork belly | slaw | chilli lime dressing | GF | \$8 GF

King Prawns | chilli | garlic | spring onions | crispy shallots \$10 GF

Wild Mushroom Arancini | rocket | parmesan \$7 V

Karaage Chicken | thai basil | chilli crisp mayo \$9 GF

Burrata | tomatoes | nectarines | basil | balsamic glaze | rocket | basil oil | V | GF | \$9

Flank Steak | café de paris | \$14 GF

Red Emperor Fillets | beer battered | tartar sauce \$11

Duck Fat Potatoes | truffle aioli \$5 GF

Chips | aioli \$5 GF

Grilled Broccolini | buttered capers | parmesan \$6 GF V

Warm Sourdough | olive oil | balsamic \$4 VGN

Cauliflower 3 ways | roast cauliflower | pickled cauliflower | miso puree | GF | V | VGNO | \$8

### **Desserts**

Cherry ripe chocolate brownie | cherry ice cream | raspberry cream | chocolate shavings \$6.5

Mini coconut panacotta | raspberry coulis | almond crumble \$6.5 GF

Your cake served on a platter | seasonal berries | whipped cream \$5

## THE BAR

The Garden Bar & Kitchen is known for its array of exotic cocktails, craft beers and carefully selected wines. Please click this link to view our [drinks menu](#).