



BANQUET SHARE MENU

\$48+GST PER PERSON - SELECT 3 MAIN DISHES

This is a new formal but fun menu option where we serve a mini buffet in the middle of your guests' tables so they can help themselves and share a festive assortment of dishes for your special event.



MAIN DISHES

- Malaysian spicy coconut gravy beef rendang
- Modern Russian braised beef & mushroom trio stroganoff fusilli
- Italian chicken cacciatore with olives, white wine and mixed herbs
- Twice cooked pork belly with Chinese 5 spices upon seasonal greens
- Grilled eggplant & zucchini penne marinara [V] [VGA]

ACCOMPANIMENT

- Steamed white jasmine rice
- Roast vegetable trio of pumpkin, carrot, sweet potato
- Soft white bread rolls & butter.
- Modern Greek salad with continental cucumbers, stuffed green olives, Kalamata olives, solanato tomatoes, Danish feta, Spanish red onions, mixed leaves and light vinaigrette dressing

Legend: [V] - Vegetarian, [VGA] - Vegan,
[GF] - Gluten-Free

EXTRAS

- For guests with special requirement, a custom menu can be designed **\$28+GST per person**

****We offer a range of other dishes if you would like to substitute any of the menu items.**

- Add more choice of dishes **\$6+GST per person**
- Beverage serving staff (per hour) **\$55+GST per person**

CATERING TERMS

****Menu ingredients and dishes may change due to seasonality and availability of products.**

****Prices are subject to 10% GST to be added.**

****Prices are based on a minimum of 30 people.**

****Delivery is included for venues within 30km of our location. A quote is provided for venues outside this area.**

****For specific dietary requirements, special menu items are available and additional charges apply.**

****A 48-hour notice in writing will be required for any changes in orders.**

**** Price includes chef. Extra charges apply for waitstaff, kitchen staff and food service staff and travel costs if more than 30km from base.**

