

DIETARY REQUIREMENTS:
We accommodate all requests including
gluten free & vegan.
Please let us know upon your initial inquiry.



THE LARDER SHARE-STYLE MENU

Create a share-style menu to suit your tastes!

Selections will be served on platters in the center of each table for guests to help themselves.

A share-style menu offers a wide choice of dishes with something to suit all taste buds.

Prices start at \$55.00 per head making the numbered choices from each category.

Cost per head includes a chef on-site for cooking, presentation & service of menu.

~Prices are based on a minimum of 20 guests~



Selection of rustic breads, olives & olive oil

ENTRÉE

Share style boards of locally hand crafted salume, pancetta & prosciutto, peeled king prawns, oysters, smoked salmon, marinated grilled vegetables, trio of dips, pesto & aioli

MAIN COURSE ITEM – 2 CHOICES

Fillet of beef with sauce béarnaise

Grilled beef medallions with caramelized onion & red wine reduction

Loin of lamb with asparagus & roasted tomato

Pan fried lamb medallions with leek & button mushrooms

Loin of Bangalow sweet pork stuffed with pancetta & sage

De boned chicken wrapped in prosciutto

Chicken breast medallions with tomato confit & rocket pesto

Pan roasted snapper with garden herbs & lime butter sauce

Atlantic salmon with preserved lemon & herb crust

Grilled king prawns with roasted garlic, olive oil & basil

VEGETABLES – 1 CHOICE

Mélange of steamed vegetables with olive oil

Country style roasted vegetable medley

Char grilled Mediterranean vegetables with rocket & basil

Wok tossed vegetables with ginger & sesame oil

POTATO – 1 CHOICE

Cocktail potatoes roasted with garlic & thyme
Layered creamy potato gratin
Potato mash with olive oil & parsley
Rosemary roasted sweet potato

PASTA & RICE – 1 CHOICE

Risotto with garden vegetables
Grilled corn, basil & parmesan polenta
Vegetable couscous with orange & saffron
Wok tossed noodles with wilted asian greens
Ratatouille & ricotta cannelloni's

SALADS – 1 CHOICE

Mixed green leaves with avocado & croutons
Shredded green papaya with mint, coriander & roasted peanuts
Roma tomato, roasted Spanish onion & olives
Green beans, grilled capsicum & crumbled feta

Share style main only - \$55.00 per person

Share style entrée & main - \$72.00 per person

Selection of two canapés, Share style main - \$72.00 per person

Selection of two canapés, Share style entrée & main - \$83.00 per person

TO FINISH

Endless brewed coffee & tea selection - \$99 (up to 75 guests) or \$139 (over 75 guests)

Barista style espresso coffee (machine included) & tea selection - \$149 up to 50 guests / \$250 over 50 guests (*max. 100 guests*)

SERVICE STAFF

Supervisor (Mon-Sat) \$47.00 per hour (Sun) \$55.00 per hour

Food & Beverage Staff (Mon-Sat) \$42.00 per hour (Sun) \$50.00 per hour

Additional cost applicable for Public Holidays

** Please note a minimum of a 4-hour call out is applicable for all service staff*

