



menu

Our share plate menu comes naturally to us because it is the way we love to eat. Passing plates and bumping elbows. A substantial meal for your guests with plenty of choices. No-one will go with out. Of that, we are sure

PACKAGE PRICING

SNACKS & GRAZING

Choose 2 snacks - \$5.00 pp

Platters - \$15.00 pp

Dips & Breads - \$6.00 pp

ENTREE

2 selections - \$20.00 pp

3 selections - \$25.00 pp

MAINS

2 meats /2 sides /1 salad - \$30.00 pp

3 meats /2 sides /2 salads - \$38.00 pp add

DESSERTS

2 selections - \$9.00 pp

3 selections - \$12.00 pp

All prices are in USD and inclusive of tax

BOOKING A TASTING FOR THIS MENU

A Share Plate Food Tasting can be arranged. All our tastings are 850,000 IDR per person and include 2 canapes, 2 mains, 2 desserts and 2 cocktails.

PRICE INCLUSIONS

All includes Head chef and kitchen staff, waiters share plate tablescapes design, on-site kitchen, napkins, linen, standard white crockery, flatware, transport & travel.



As we split up the running cost into each section, a selection from each section must be made. If not, a surcharge will apply and cost is dependent on which section you choose to leave out

entrees

Red Snapper sashimi – with green chilli and finger lime dressing topped with toasted coconut and pistachio dust

Wasabi Cured salmon – cured salmon with pickled radish and wasabi served with avocado mousse

Beef carpaccio – Thinly sliced rare beef with a rocket and parmesan salad, baby capers and a lemon and truffle oil dressing

Confit pork belly – crispy pork belly slow cooked and served with Rose poached pear, green apple and homemade salted caramel sauce

Prawn cocktail – Local fresh poached prawns, Marie rose sauce, shredded iceberg, confit roma tomatoes, avocado and dill

Broccoli green romesco – fresh broccoli, house made green romesco and roasted almonds with burnt butter and fennel drizzle

Rare Australian beef tenderloin – Thai hot and sour dressing, roasted rice infused with coconut and fragrant herbs and lime

LAST HURRAH

CATERING

mains

Atlantic salmon with Green apple salsa Verde, crispy capers, snow peas and dill

Rare beef fillets char grilled then sliced thin with Argentinian chimichurri Sauce

Slow roasted pork belly cooked in Chinese black vinegar, star anise and cinnamon with pickled cucumber and fresh orange

Roasted chicken Maryland smoked garlic butter, rosemary, thyme and preserved lemon

Marlee Australian lamb shoulder, salsa Verde, pickled onions, smoked yogurt and lemon

Black sesame crusted tuna, cooked medium rare with wasabi and avocado puree, pickled cucumber and Asian greens

Oven roasted pork loin, sliced thinly with cauliflower and fennel cream, caramelised apples and garlic, sage butter sauce

sides

Roasted whole baby carrots, cumin spiced Greek yogurt and house made dukkha

Whole baby potatoes hot smokes, garlic aioli, Katsuobushi and micro greens

Roasted beetroot chunks served warm with horse radish cream and fennel leaves

Parmesan polenta fries with truffle oil and salt

Hand cut sweet potato fries with roasted garlic and rosemary salt

Whole roasted cauliflower, tahini and garlic dressing, preserved lemon cheeks and house made dukkha

salads

Mango avocado – mango, avocado, fried wontons, black sesame seeds, red onion, coriander with a honey sriracha and lime dressing

Tomato mozzarella – Local cherry tomatoes, Basil leaves, locally made buffalo mozzarella cheese, crunchy garlic and parsley croutons and a balsamic and brown sugar reduction.

Crunchy tortilla salad – Roma tomatoes, fresh corn kernels, Mexican black beans, Spanish onion, preserved lime cheeks, crunchy flour tortilla chips and a zesty Mexican dressing

Green apple Slaw – red and white cabbage, green apple, parsley, mint, coriander and eschalots

Fresh green salad with sliced fennel, micro herbs and a cabernet sauvignon vinaigrette

LAST HURRAH

desserts

Burnt custard and cardamon tarts brulee style with orange and lemon segments

Dark chocolate mousse tarts with butterscotch and honeycomb dust

White chocolate and passionfruit truffles rolled in rich coco

Smashed meringue with berry compote and whipped baileys cream

Banoffee pie – smashed biscuit crumbs, rich caramel, fresh banana and coffee cream

Homemade chocolate and hazelnut semifreddo with mango, basil and coconut