

COLD CANAPÉS EACH PLATTER HAS 25 OF EACH PIECE \$35

KING PRAWNS WITH LIME AND CHILI, JAPANESE MAYONNAISE

NEW SEASON ASPARAGUS SPEARS WITH ROASTED ALMOND MAYONNAISE

PARMESAN SHORTBREAD WITH DOLCE LATTE PARFAIT AND CANDIED WALNUT

OPEN SANDWICH OF MOROCCAN LAMB, WATERCRESS, HARISSA, QUINCE MAYONNAISE

RICE PAPER ROLLS OF CHICKEN, GREEN PAPAYA, CHILI, MINT, CUCUMBER, PONZU DIP

SWEET POTATO, SPINACH, CARAMELIZED ONION, SUMAC AND FETA TORTILLA

FRESHLY SHUCKED SYDNEY ROCK OYSTERS (24 OYSTERS) WITH LEMON WEDGES

CRUDITÉS PLATTER, HUMMUS AND SMOKED EGGPLANT DIP, TURKISH BREAD (\$50)

COLD MEATS PLATTER OF TRUFFLE SALAMI, SOPRESSA AND PROSCIUTTOS (\$50)

ALL DISHES BASED ON 10 BUFFET PORTIONS

MEATS TO BBQ \$80 EACH

OR IF YOU ARE LOOKING FOR FABULOUS MEAT TO BBQ YOURSELF GO TO

WWW.FEATHERANDBONE.COM.AU

MOROCCAN MARINATED BUTTERFLIED LEG OF LAMB

BEEF SCOTCH FILLET ON BBQ WITH ROCKET AND HORSERADISH SAUCE

CHICKEN THIGHS IN HARISSA MARINADE WITH PRESERVED LEMON YOGHURT

SCALLOPS WRAPPED IN PROSCIUTTO WITH BASIL PESTO SAUCE

PRAWNS IN A GARLIC, CHILL AND LEMON MARINADE

PIRI PIRI CHICKEN THIGHS WITH CHIMICHURRI SAUCE

DISHES THAT NEED HEATING OR SOME COOKING \$45 EACH

POTATO AND GARLIC GRATIN

CHAT POTATOES WITH POLENTA, FENNEL AND LEMON ZEST

BAKED SICILIAN SARDINES WITH BREADCRUMBS, LEMON AND PARSLEY

EGGPLANT PARMIGANA

COLD SALADS READY TO SERVE (MAY NEED DRESSING DRIZZLING OVER!)

SEAFOOD \$80 EACH

CITRUS CURED SALMON WITH FENNEL, GRAPEFRUIT AND RADISH SALAD

KING PRAWN, WATERCRESS, FENNEL, RADISH SALAD, CHARDONNAY VINAIGRETTE

HERB CRUSTED SALMON ON GREEN BEAN, LEMON, OLIVES, CURED CUCUMBER

COLD COOKED MEATS \$80 EACH

BAKED PICNIC HAM (APPROX. 5KG) SELECTION OF MUSTARDS AND TOMATO CHILI JAM

GRILLED CHICKEN MEDINA ON BABY SPINACH AND WITH POMEGRANATE

THAI BEEF SALAD WITH CORIANDER, MINT, RICE NOODLES, LIME AND CHILI DRESSING

ROAST BEEF, ROASTED PUMPKIN, CHERRY TOMATOES, SICILIAN OLIVES, PESTO OIL

CHORIZO, WHITE BEAN, ROAST PUMPKIN, PARSLEY AND TOMATO SALAD

VEGETABLES \$45 EACH

ROASTED CARROT, EGGPLANT, RED ONION, CARAWAY, POMEGRANATE DRESSING SALAD

COUS COUS, CHICKPEA, ALMOND, FETA AND SUMAC SALAD

HEIRLOOM VINE TOMATO, PEACH, TARRAGON AND MOZZARELLA SALAD

NEW SEASON'S POTATOES IN GRAIN MUSTARD DRESSING WITH SHALLOTS

GRILLED VEGETABLES ON COUS COUS WITH HARISSA DRESSING

GRILLED ZUCCHINI, ASPARAGUS, SUN BLUSHED TOMATO AND RICOTTA SALATA SALAD

SUGAR SNAP, SNOW PEA, PEA SHOOT, ORANGE AND HAZELNUT DRESSING

PUY LENTILS, ROAST BEETROOT, CARAMELIZED ONION, POMEGRANATE BALSAMIC

CHARGRILLED CAULIFLOWER SALAD WITH TOMATO, DILL AND CAPERS

SMOKED EGGPLANT SALAD WITH WALNUTS AND BORLOTTI BEANS

SPLIT FRENCH BEAN, OLIVE, LEMON AND PINE NUT SALAD

COUSCOUS SALAD WITH POMEGRANATE, ROAST RED ONION,

SWEET POTATO AND CORIANDER

CAMARGUE RED RICE WITH QUINOA, ORANGE AND PISTACHIO

SAVOY CABBAGE, PINE NUT, RAISIN AND PECORINO SALAD

SUMMER COLESLAW OF FENNEL, CARROT, CABBAGE, POMEGRANATE AND APPLE

MINI DESSERTS (MIN ORDER 15 OF EACH) \$30 FOR 15

CHAMPAGNE JELLIES WITH RASPBERRYS

BLACKBERRY STREUSEL TARTLETS

BLACK FOREST SHOTS WITH CHOCOLATE DIPPED CHERRY'S

ESPRESSO CHOCOLATE CUPCAKES

LEMON POLENTA CAKES

RICOTTA PANNACOTTA WITH ESPRESSO SYRUP

DOUBLE CHOCOLATE AND RASPBERRY MINI CAKES WITH SOUR CREAM ICING

BAKED VANILLA CHEESECAKE WITH STRAWBERRY'S

CHOCOLATE AND WALNUT BROWNIES

WHOLE DESSERTS \$40 EACH

PEAR, AMARETTI TART WITH GINGER CREAM

SUMMER PUDDING WITH CRÈME FRAICHE

VANILLA CHEESECAKE WITH STRAWBERRY'S

FLOURLESS CHOCOLATE AND HAZELNUT CAKE WITH TOASTED HAZELNUTS

MIDDLE EASTERN ORANGE CAKE WITH CITRUS SALAD

CHEESE BOARD, GRAPES AND CRACKERS \$60

DELIVERY/PICK UP FEE OF \$50

FOOD MAY BE COLLECTED FROM KITCHEN IN BALMAIN

COLLECTION ONLY ON CHRISTMAS EVE

ALL PLATTERS TO BE RETURNED TO THE KITCHEN IN BALMAIN

7 DAYS AFTER THE EVENT.