

ELEGANCE & TASTE

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**Swell**

FINE FOOD CATERING

# SHARED

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## ON PLATTERS TO THE TABLE

*"Food brings people together on many different levels.  
It's nourishment of the soul and body; it's truly love."*

*Rachael Ray*

## TO START

Warm locally made sourdough with black salted truffle butter (included)

Feta stuffed Olives, gf \$4

## SET ENTRÉE (optional)

### SELECT 1

Natural Oysters, lemon wedges, tobasco, gf (1) \$6

Seared Scallops, pumpkin puree & garlic butter, gf (1) \$10|

Potato Spun Prawns, spicy aioli, gf (1) \$5.50

Marinated Fremantle Octopus, rocket, salsa verde, gf \$8.50

Crispy Pork Belly Bites, braised red cabbage, jus, gf (1) \$7.50

Moroccan Pumpkin Flower (1) \$4.50

Moroccan Cauliflower Bites, paprika yoghurt, dukkah (2) \$5.50

Tomato & Bocconcini Arancini, smoked tomato coulis, aioli, gf (1) \$4.50

Beetroot & Feta Arancini, pickled radish, aioli, gf (1) \$4.50

## SHARED MAINS

### SELECT 2-3

Slow Cooked Beef Short Ribs, blistered truss tomatoes, jus, gf (1) \$25

Beef Cheeks, crispy fried kale, jus, gf (1) \$19

Beef Tenderloin, king oyster mushroom, jus, gf (100g) \$25

Marinated Italian Pork Shoulder, basil pesto, sweet jus, gf \$18.50

Greek Lamb Shoulder, Greek salad, jus, gf \$19

Rack of Lamb, chimichurri & jus, gf \$25

Chicken Maryland, camembert, sundried tomatoes, light jus, gf \$18.50

Chicken Ballotine, prosciutto, mushroom, light jus, gf \$18.50

Crispy Skin Barramundi, dill, caper sauce lemon, gf \$18.50

Pan Seared Salmon, hollandaise & dehydrated lemon, gf \$19

Crayfish Mornay, evoo, grilled lemon, gf (1/2) \$39.50

## SHARED SIDES & SALADS

### SELECT 3-4

Duck Fat Potatoes gf \$5.50

Creamy Truffle Mash gf \$5.50

Honey Glazed Roast Pumpkin gf \$3.50

Broccolini, creamy tahini sauce, toasted almonds, gf \$5.50

Grilled Asparagus, evoo, sahved parmesan, gf \$5.50

Green Leaf Salad gf \$4

Pear, Rocket & Caramelised Walnut Salad gf \$5

Watermelon & Feta Salad gf \$5

## **SHARED CANAPE STYLE DESSERT (optional)**

**SELECT 3**

**\$16 / P**

Chocolate Tartlet, chocolate custard, chocolate glaze (1)

Lemon Meringue Tartlet

Apple Blueberry Tartlet, buttery crumble

Apple Frangipani Petite Four

Gianduja, chocolate, hazelnut Petite Four

Coconut Rhubarb Petite Four

Green Tea Cheesecake Petite Four

Peach & Raspberry Crumble Petite Four

Yuzu Curd Petite Four

Vanilla Cheesecake gf

Raspberry Cheesecake gf

Passionfruit Cheesecake gf

## **SHARED CHEESE BOARD**

**\$16 / P**

Selection of 3 gourmet cheeses, crostini, crackers, quince, dried fruit

Chefs & wait staff required at additional charge

## **ADDITIONAL PRICING**

### **PROFFESIONAL STAFF**

Minimum of 4-hour hire per staff member

Minimum 2 staff per job

Staff \$58 per hour

Additional 50% applies to Sunday staffing

Additional 75% applies to public holiday staffing