

Curators Collective

SET COURSE MENU

Served to groups up to 40 people - served shared family dining style

\$45 per person – one course

\$55 per person – two course

\$65 per person – three course

SHARED ENTRÉE

Grazing platters, with organic toasted sourdough, a selection of seasonal antipasto including meats and cheese

Warm bread and butter

SHARED MAIN COURSE

Choose two options

Slow roasted whole chicken with garlic, herbs and butter

Mustard and herb marinated beef

Boned slow roasted lamb leg with garlic, mint & herbs

Penne, basil, pumpkin, pecorino w crispy sage & toasted pinenuts

SIDES

Choose two options

Crunchy twice baked potatoes, rosemary salt

Cheesy cauliflower bake

Seasonal roast vegetables

Cos lettuce salad, walnuts, parmesan

Sweet honey glazed carrots, black sesame

Fries

Garden salad

DESSERT

Choose two options

Chocolate brownie, ice cream, salted caramel sauce

Apple crumble cake, ice cream, toffee sauce

Lemon cheesecake mousse, vanilla cookie, blueberries

Sticky date pudding, ice cream, toffee sauce

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FINGER FOOD MENU

Minimum orders apply of 12 pieces per item

4.20 per piece

Fresh made assorted sushi - chef's choice (vgo)
Vegetarian arancini, served with spiced aioli (vgo)
Slow roasted pumpkin and Persian feta tarts (vgo)
Spinach and ricotta pinwheels (vgo)
Vegan dumplings served with chilli soy (vg)
Vegetarian frittata (gf)(dfo)
Freshly baked muffins (vg)



5.00 per piece

Finger sandwiches – an assortment of classic and gourmet flavours (v)(vgo)(gfo)
Focaccia - an assortment of classic and gourmet flavours (v)(vgo)
Mini beef sausage rolls (gfo)
Mini beef pie (gfo)
Mini quiche Lorraine or spinach
Vegetarian spring rolls w sweet chilli (vgo)(gf)
Buffalo cauliflower wings w vegan ranch sauce (vg)
Falafel Bites w tzatziki sauce (gf) (vgo)
Scones with jam and cream
Mini vegan pasties w relish (vg)



6.50 per piece

Mini fish and chips w lemon wedges
Sage, pumpkin and pine nut risotto cups (gf)(vgo)
Fried chicken burgers w lettuce, tomato & spiced mayo (vgo)
Wagyu beef sliders w lettuce, cheese & mayo (vgo)
Mini hotdogs w caramelised onion & relish

Sweet 5.50 per piece

Dark chocolate mouse cups – cream, berries
Strawberry and choc brownie bites,
Red velvet cupcakes, cream cheese frosting
Mini donuts assorted flavours

vegan/option (vg)(vgo) vegetarian (v) gluten free/option (gf)(gfo) dairy free/option (df)(dfo)

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GROUP FOOD PACKAGES

\$24 Per Person

5 Chef Selected Options Per Person

\$30 Per Person

6 Chef Selection Options Per Person (2 x substantial)

\$35 Per Person

7 x Chef Selection Options Per Person (2 x substantial 1x dessert)

PLATTERS

Small 75.00 – Serves approx. **6-8** people

Large 140.0 – Serves approx. **12-14** people

KIDS PLATTERS

Assorted Sandwiches, fairy bread, party sausage rolls, chicken strips

ANTIPASTO PLATTER

Dips, ciabatta bread, assorted vegetables, salami, smoked ham, nuts & fruits

FRUIT PLATTER

Seasonal fruits

PASTRY PLATTER

House made muffins, croissants and assorted Danish, slices & sweets

SANDWICH PLATTER

Gourmet sandwich platter w vegetarian & meat options

VEGAN PLATTER

Selection of vegan friendly hot and cold goodies.

