

## NEWCASTLE CITY HALL SHARE PLATE MENUS

Share plates are an alternative main meal option that offers a social element to a seated dinner. This share plate menu is designed to be served buffet style along the centers of your guest tables. Each option will be served in individual bowls, platters and pans to the table, this will enable guests with dietary requirements access to all items which they can eat without risk of contamination.

Share plates - \$44.00 per person

Served with baskets of freshly baked artisan dinner rolls and butter portions

### Menu Part A

Please choose one item from below:

- 36 hour cooked Manning Valley beef brisket with a Texas rub & served with sweet onion jam & Texan style BBQ jus (gluten free/dairy free)
- Slow cooked Upper Hunter lamb shoulder with rosemary, locally foraged @Urban Chef honey & mustard seeds with a Tyrrells
- Hunter Valley shiraz jus (gluten free/dairy free)
- Steamed Daintree barramundi fillet on a bed of sliced greens served with jugs of lemon, dill & tomato cream sauce (gluten free)
- Whole slow roasted duck cut & served with a Cointreau & orange game jus (gluten free/dairy free)
- Blackbean & lentil patties with smashed avocados, & a corn, tomato and habanero relish.
- Pumpkin goats cheese, & asparagus filo with tomato concasse
- Roasted root vegetable & rosemary pies with a sweet tomato relish

### Menu Part B

Please choose one item from below:

- Sage & onion stuffed roasted free range whole chicken cut & served with traditional Homestyle gravy
- Apricot, apple & sage stuffed roasted pork loin with traditional home style gravy and a brandy apple sauce
- Oven roasted turkey buffet with a cranberry jam & jugs of pan juice gravy (dairy free)
- Grilled butterflied whole Sicilian chicken with baby tomatoes & Ligurian olives and a lemon, butter & herb veloute (gluten free)
- Blackbean & lentil patties with smashed avocados, and a corn, tomato and habanero relish.
- Pumpkin goats cheese, & asparagus filo with tomato concasse
- Roasted root vegetable & rosemary pies with a sweet tomato relish

### Menu Part C

Vegetables sides & salads

Please choose 4 items from the options below:

- Roasted root vegetables with a seasoning of your choice
- Steamed buttered corn cobbettes
- Fasulye beans fried with paprika & garlic in Tuscan olive oil
- Tabbouleh salad
- Traditional Greek salad with a herb & balsamic dressing
- Texas style coleslaw with honey mustard vinaigrette
- Mediterranean pasta salad
- Kidney bean, avocado, tomato & cucumber salad with coriander & a chilli & lime dressing
- Lemon pepper brussel sprouts with sautéed speck & onions
- Moroccan roasted pumpkin, cauliflower & chickpea salad with a drizzle of hummus
- German style potato salad
- Vegan option served to each guests that has provided notification prior to your event
- Black bean & lentil patty served with wild rice, kale, avocado salsa and pico de gallo

