

Sides and Main

PRIVATE CHEFS + EVENTS

Share plates/buffet for lunch and dinner events

Choose buffet style or share plates down the centre of the dining table

Abundant, elegant and visually gorgeous our famous buffets are not only beautiful but so practical for larger groups. Alternatively share plates placed down the centre of the table is a fun and intimate way to break bread with friends and family.

These are our most popular menu options but we can develop incredible custom menus to suit the event. Classic farm to table abundance at its best!!!!

PACKAGES

Main course platters

\$80pp Choose 2 mains

\$110pp Choose 3 mains

Dessert platters

\$25pp Choose 2 desserts

\$35pp Choose 3 desserts

*Canapes and entrees available

*10 guests minimum

SAMPLE MENU

Big platters of deliciousness to share

MENU

Seafood

Cold seafood platter - peeled tiger prawns, oysters, balmain bugs/sauces

Mediterranean marinated seafood salad, prawns, mussels, calamari, octopus, herb and lemon vinaigrette (\$10pp surcharge)

Snapper fillets with ginger, lemongrass, coriander, garlic, broth

Blackened miso and honey roasted salmon fillets, grilled asparagus

Barramundi, corn puree, smokey corn, cherry tomato jalepeno salsa

Grilled fresh tuna salad, witlof, pear, edamame, soba, soft egg, nori, cashews

Meat and poultry

Slow cooked lamb shoulder, celeriac puree, sweet and sour currants, almonds, jus

Chargrilled lamb cutlets with harissa, roast pumpkin, pomegranate (\$10pp surcharge)

Brined and roasted herb and garlic chicken breasts, grilled ratatouille, feta

Thai beef salad, green mango, cucumber, cabbage, Thai herbs, peanut chutney, spicy ginger dressing

Pepper crusted grass fed eye fillet, wild mushroom ragu, salsa verde (\$10pp surcharge)

Vegetarian

Marinated beetroot, goats cheese, soft egg, dill, leaves, hazelnut

Ricotta gnudi with wild mushrooms

Miso and honey roasted eggplants, yoghurt, pomegranate

Whole spiced cauliflower, barley, almonds, labne, mint

*All buffets/share plates come with crunchy roasted potatoes w/sage salt and our signature green salad with seasonal leaves, peas, goats cheese and cucumber plus bread/butter

Extra salad /vegetable sides

Please see our current menu for extra sides and salads available

Dessert platters

Flourless chocolate cake, raspberries, cream

Sticky date pudding, caramel sauce, ice cream

Rhubarb and mascarpone tart

French chocolate mousse, biscotti, raspberries, double cream

Passionfruit curd, fig and honeycomb tart

Spiced poached pears, warm dark chocolate sauce, vanilla bean ice cream

Assorted gelato and fresh fruit

Tiramisu

Deluxe French and European cheese and all the accompaniments
(essential!!)

Deluxe BBQ buffets are available - beautifully cooked seafood, beef, lamb,
poultry and vegetarian options with salads



Please note:

- *GST is added to invoices
- *Staff on site are an extra cost (chef and waiters)
- *Custom menus and themed menus are available
- *We can cater for special dietary needs
- *We can organise hire equipment and florals if required
- *Please email karen@sidesandmain.com.au to confirm your required date is available, to receive our current menu and to obtain a full quote.