



MENU:

3-Course Dinner \$85

Select two dishes from each course from the following menu for alternative drop or pre-order of meals.

Shared Entree:

House made arancini (gfa)

Eggplant Involtini, sundried tomato and olive tapenade, tomato sugo, topper with bechamel (gf)

Twice baked cauliflower cheese souffle served with candied walnuts, beetroot relish,
snowpea tendrils (v)

Slow braise lamb, beetroot tzatziki, charred zucchini and pomegranate (vgn,gf)

Mains:

Slow braised beef brisket, potato puree, watercress salad, honey glazed baby carrots (gf)

Lamb Rump wrapped with prosciutto, cauliflower puree, roast baby vegetables, red wine jus (gf)

Crispy pork belly served with sweet potato puree, poached pears, (gf)

Harissa spiced chicken thigh fillets served with baba ganoush, ratatouille and zaatar (gf)

Sustainably caught salmon, polenta bites, roasted asparagus, bush lemon butter (gf)

Wild mushroom Risotto, black truffle pesto, rocket, shaved parmesan (gf, v)

Dessert:

Baklava ice-cream sandwich, pistachio praline, rose fairy floss (v)

Crepes, Rum charred bananas with butterscotch sauce, vanilla ice cream and house-made
peanut butter crumble (v, gf)

Dark Chocolate Zepole, candied walnuts, vanilla bean gelato (v,gf)

Strawberry and lemon curd tart, lemon sorbet, berry compote



Boutique Cocktail Party:

All our food is freshly prepared in our kitchen using fresh and house made produce. We have plenty to choose from and we can tailor a menu to suit your taste and budget.

- 2 Hr Canape Package \$40 -Your choice of 2 Cold, 2 Hot and 1 Large Canape
- 3 Hr Canape Package \$50 - Your choice of 3 Cold, 3 Hot and 1 Large Canape
- 4 Hr Canape Package \$60 -Your choice of 3 Cold, 3 Hot and 3 Large Canapes

Cold Canapés

- Salmon mousse tart, black caviar, dill
- Spanish vegetable frittata with harissa aioli and pistachio crunch (v, gf)
- Wild mushroom and goats cheese tart with walnut and herb crumble (v)
 - Duck Pate, caramelised onion jam, cornichons on lavosh

Hot Canapés

- Charred pumpkin and roasted capsicum arancini (v, gf)
- Pulled lamb, beetroot tzatziki, blistered cherry tomato on a crispy baguette.
 - Fish and potato cake with house made tartare (gf)
 - Free-range chicken stuffed peppers

Large Canapés

- Mexican braised brisket tacos, guacamole, queso, corn salsa and chipotle sauce
 - Pork Belly Bao buns, zesty slaw, furikake and sweet potato puree
 - Chicken sliders, tasty cheese, garden greens, fresh tomato, aioli
 - Assorted Pizza Slices

Something More Substantial (SMS) – Add to any package for \$16pp

Street Food - Handheld plates

- Putia's signature house made Gnocchi, al 'amatriciana
- Indian Spinach Paneer Curry, coconut basmati rice, raita
 - Valencia Paella, chorizo with chicken and seafood
 - Thai Massaman Beef Curry

Dessert Canapes – Add to any Package for \$12

- Petit fours
- Macaroons
- Mini Cup Cakes
- Assorted Vegan Slices