

Curators Collective

SET COURSE MENU

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

\$35 per person - one course

\$45 per person - two course

\$55 per person - three course

SHARED ENTREE

Grazing platters, with organic sourdough, grilled vegetables, salami, smoked ham, dips & cheese

Warm bread and butter

SHARED MAIN COURSE

Choose two options

Slow roasted whole chicken, house made gravy, rosemary

Mustard and black pepper marinated beef

Slow roasted pork shoulder w house made apple sauce

Penne, basil, pumpkin, pecorino

SIDES

Choose two

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 (alternating drop)

Chocolate brownie, ice cream, salted caramel sauce

Apple crumble, ice cream, toffee sauce

Banoffee pie, cookie crumble, dulce de leche, banana, chocolate

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FINGER FOOD MENU

Minimum orders apply

3.00 per piece

Fresh made assorted sushi (vgo)

Vegetarian arancini, served with aioli (vgo)

Slow roasted pumpkin and Persian feta tarts

Spinach and ricotta pinwheels

Vegetarian frittata (gf)

Freshly baked muffins

3.80 per piece

Finger sandwiches – an assortment of classic and gourmet flavours (v)(vg)(gf)

Focaccia – an assortment of classic and gourmet flavours (v)(vg)(gf)

Mini beef sausage rolls

Vegetarian spring rolls w hoisin sauce (vgo)(gf)

Bacon and egg tartlets

5 spice chicken skewers (gf)

Scones with jam and cream

5.00 per piece

Mini fish and chips

Sage, pumpkin and pine nut risotto cups (gf)

Mini pulled pork sliders

Fried chicken sliders

Wagyu beef sliders

Dessert Canapes (\$4.00 each)

Dark chocolate mouse cups – cream, berries

Strawberry and choc brownie bites,

Chocolate covered strawberries, white/dark

Red velvet cupcakes, cream cheese frosting

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PLATTERS

Small 55.00 – Serves approx. 5-8 people

Large 110.0 – Serves approx. 10-12 people

KIDS PLATTER

Sandwiches, fairy bread, sausage rolls, chicken strips

ANTIPASTO PLATTER

Dips, toasted bread, assorted chargrilled veg, salami, smoked ham

FRUIT PLATTER

Seasonal fruits

PASTRY PLATTER

House made muffins, croissants and assorted Danish

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BAR AND BEVERAGE OPTIONS

Beverage Package

4 Hours Basic - \$40 per person

4 Hours Premium - \$55 per person

Additional packages are available per hour or just pick what you would like and have a bar tab..

Not sure, just ask us!

Sparkling

NV Varichon Et Cleric Blanc De Blanc	44
NV Curators Collective House Sparkling	8 38

Chardonnay

DiGiorgio PN Chardonnay	40
Chardonnay Balnarring Vineyard VIC 2008	45
Curators Collective House Chardonnay	8 38

Riesling

Mr Mick 2014	45
Curators Collective House Riesling	8 38

Rose

Curators Collective House Rose	8 38
Frog Belly WA 2011	45

Sauvignon Blanc

Norfolk Rise Marlborough NZ	40
Curators Collective House Sauv Blanc	8 38

Pinot Gris

Raidis Estate SA2012	36
Curators Collecitve House Pinot Gris	8 38

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Cabernet Sauvignon

Kingston Estate Cabernet Sauvignon	37
Curators Collective House Cabernet Sauvignon	8 38

Shiraz

Rolf Binder Barossa Shiraz 2013	42
Curators Collective House Shiraz	8 38

Pinot Noir

Ampel TAS 2012	40
Curators Collective House Pinot Noir	8 38

Beer

Cascade Premium Light	5.5
Corona	8
Asahi	8
Coopers Pale	8
Pure Blonde	7.5
Apple Cider	8
Fat Yak	8

Non Alcoholic

Jugs of soft drink – coke, zero, lemonade	12 38
Jugs of juice – orange, apple, pineapple	12 38

Ask us about our premium spirits and cocktail packages or let us know your favourites!