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# SHARED PLATTERS

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2 pieces \$ 10.00 per person | 3 pieces \$ 15.00 per person | 4 pieces \$ 20.00 per person  
\* Menu Items require an additional \$ 2.00 per person

## Canape

V Vegetarian GF Gluten Free N Contains nuts

### Cold Cocktail

Cranberry cream cheese crostini (V)

Trout rillettes sourdough slice

Blini with smoked salmon and dill cream cheese

Blini with chive cream cheese caviar

Corn fritters with avocado mash, crème fraiche and chilli jam (GF V)

\* Fresh king prawn shots with lime aioli (GF)

Caramelised onion and fetta tart with pesto topping (V)

Spiced roasted pumpkin tart with pesto topping (V)

\* Duck pancakes with hoi sin, cucumber, shallot

### Hot Cocktail

Pumpkin, fetta arancini (GF, V)

Lime and chilli salt squid with lime aioli (GF)

Prawn and water chestnut spring rolls with chilli dipping sauce

Crispy prawn dumplings on asian spoons (GF)

\* Tempura kings prawns with spicy salt and lime aioli (GF)

Spiced chicken skewers with preserved lemon yoghurt (GF)

\* Prawn skewers with caramelised garlic aioli (GF)

Sriracha chicken skewers with honey sesame (GF)

Beef skewers with chilli caramel, crunchy peanut (GF)

Middle eastern spiced lamb kofta with minted yoghurt (GF)

Crispy pork belly with chilli caramel (GF)

\* Mint crusted lamb cutlets caramelised garlic balsamic

\* Grilled lamb cutlets with caramelised capsicum jam (GF)

Soul Food Design Depot & Gallery Pty Ltd

02 6889 7997

events@soulfooddepot.com.au

1 - 7 Dandaloo Street Narromine NSW 2821

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# SHARED PLATTERS

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Antipasto board \$ 15.00 per person | Salmon rillettes board \$ 12.00 per person

Entree Tapas Board

2 pieces \$ 12.00 per person | 3 pieces \$ 18.00 per person | 4 pieces \$ 24.00 per person

\* Menu Items require an additional \$ 2.00 per person

## Entree share boards

### Antipasto Board

Selection of cheeses, dips, cured meats, marinated olives, crusty bread

### Salmon Rillettes Board

Creamy potted salmon with dill and lemon served with crusty sourdough

### Tapas Board

Pumpkin, fetta arancini (GF, V)

Lime and chilli salt squid with lime aioli (GF)

Crispy prawn dumplings on asian spoons (GF)

\* Tempura kings prawns with spicy salt and lime aioli (GF)

Spiced chicken skewers with preserved lemon yoghurt (GF)

\* Prawn skewers with caramelised garlic aioli (GF)

Sriracha chicken skewers with honey sesame (GF)

Beef skewers with chilli caramel, crunchy peanut (GF)

Middle eastern spiced lamb kofta with minted yoghurt (GF)

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**Main \$ 35.00 per person**

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## Main

### Meats | Choice of 2

Mustard glazed roast beef fillet with caramelised onion Jam

Slow cooked lamb shoulder, rosemary, garlic served with apple mint jam

Slow cooked pork loin, fennel served with pureed apple

Grilled chicken breast with basil salsa verde, roasted truss tomatoes

Grilled chicken breast, tomato and capsicum compot

\* Grilled Rib Steak, truffle butter

\* Lamb rack with quince glaze

Crispy pork belly maple mustard

\* Poached Salmon fillet with lime hollandaise

### Salads | Choice of 2

#### Cold Salads

Baby spinach, tomatoes, cucumber, red onion and High Valley Fetta

Chat potatoes with honey mustard dressing

Roasted seasonal vegetables dressed with vino cotto, fresh herbs

Roasted baby beetroot, caramelised pumpkin, High Valley Fetta, rocket

Herb roasted vegetables, brown rice, quinoa, roasted cashews, balsamic mustard dressing

Maple roasted sweet potato with spiced pecans

#### Warm Salads

Roasted potato, sweet potato, red pepper, baby spinach, olive oil, rosemary

Green beans, roasted pumpkin, zucchini, red onion, baby tomatoes, pine nut

Roast potatoes with rosemary salt

#### Fresh Bread rolls and butter

**Salt and pepper bowls provided with Maldon salt and cracked pepper**

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# SHARED PLATTERS

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\$ 10.00 per person | Choice of 3

## Dessert tasting plate

Coconut cake with lime curd  
Chocolate truffle pots with salted toffee  
Salted caramel hazelnut tart  
Pistachio and cranberry biscotti  
Affogato coconut panna cotta  
Rich chocolate brownie  
Mocha brownie  
Cinnamon marscapone fig tart  
Hazelnut rocky road  
White chocolate & vanilla panna cotta with pot roasted rhubarb  
Custard pots with salted caramel

**Event bookings minimum 30 people**

**Event booking 15 - 30 people Hire fee \$ 250.00**

**Events booked at your desired venue incur Travel | Equipment Hire**

**Wedding bookings require a \$550.00 non- refundable deposit to confirm date**

**Weddings booked at your desired venue incur Travel | Equipment Hire**

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