



Intimate Dinner Menu

Canapés (choice of 4)

- 1 Harvey Bay sea scallop, taramasalata, wakamae & salmon roe tartlets
- 2 Mini Yorkshire puddings with rare roast beef & horseradish creme fraiche
- 3 Italian arancini rice & cheese balls
- 4 Sundried tomato & fetta filo puffs
- 5 Olive tapenade & roma tomato bruscetta
- 6 Polenta & pesto wedges with peccorino cheese
- 7 Lightly deep fried Goats cheese balls served with caramelised onion figotto & crispy sage

Entrees (choice of 1*)

- 1 Ceviche of local reef fish, infused lime, chilli & coconut milk & straw vegetables
- 2 Rare Thai beef salad with Asian greens & selected herbs
- 3 Insalata Caprese roma tomato, mozzarella & basil with slowly roasted chicken on ciabatta bread, drizzled with extra virgin olive oil
- 4 Thai style crab & fish on a sugar cane skewer served with a mint dipping sauce
- 5 Linguine with Italian parsley, roasted pumpkin, black olive & peccorino cheese, infused with extra virgin chilli oil, atop crispy pancetta
- 6 BBQ Moolabah king prawns, infused with chilli & basil butter, served on a bed of watercress salad

* Optional - Alternative drop available \$2.95 per head

Main Selection (choice of 1*)

- 1 Seared medallions of beef fillet rolled in djon mustard, pancetta, fresh thyme & garlic, sitting on an oven roasted tomato mash & chilli jam
- 2 Twin fish stack, salmon & snapper, served on a vegetable rosti with lime & dill buerre blanc
- 3 Twin grain fed lamb cutlets, marinated in olive oil, chilli, rosemary, basil & thyme accompanied with a whole baked stuffed spud, sour cream & chives

- 4 Free range chicken thigh, marinated in honey, soy, chilli & coriander, chargrilled with a salad of fresh trio of roasted capsicums
- 5 Atlantic salmon fillet, (skin on) glazed with a soy & fresh lime lacquer, atop a potato mash
- 6 Free range chicken schnitzel, sour dough and rosemary crusted, atop a sweet potato mash

All dishes to be served with seasonal vegetables, warm gutsy ciabatta bread & butter & centred on table

* Optional - Alternative drop available \$2.95 per head

** Optional - Mediterranean Greek salad or caesar salad \$4.95 per head

Sweet Bites (choice of 1)

Our sweet butter petit four cups include fillings of:

Lemon Curd/ seasonal fresh fruit/ Parisian Fairy Floss Chocolat Ganache – dollop crème and strawberries/ almond Praline. OR

A trio of sorbet explosions OR

White Chocolat & Almond Petit Meringue Puffs

All sweet bites served with our signature espresso shots \$5.50 Per Serve (including stylish white square espresso cups)

Vegetarian and Gluten Free

We can cater for any dietary requirements.

More extensive Vegetarian and Gluten options are available on request

New to Spoon fed

In addition to our exceptional food Spoon fed are excited to introduce 'Bottle fed' to our stable of services.

'Bottle fed' can advise and provide a quotation on any bar/ lounge set up to suit your occasion

Contact Details

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More Information

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