

shared platter

THE DETAILS

We've always loved the importance of food bringing people together.

A shared platter menu is a great way for your guests to interact with each other and have a larger variety of Sublime's beautiful selections.

PRICING

5 canapés as roaming entrée (see canapé menu, minimum 2 cold items) and your choice of 2 x main + 2 x side. \$78 + GST per person

We will cut and platter your wedding cake or arrange dessert platters (additional cost if we supply dessert).

Please note a minimum of 40 guests are required.

PRICING - THE FINER DETAILS

An additional travel fee may be added for events more than 25 km outside the CBD.

Prices do not include waiting staff. Minimum 3 x staff members required for all functions over 40 guests.

Staffing charged @\$45.00+ GST per staff member, per hour (min 4 hours).

A 25% deposit is required to secure your function date.

All prices and menu items are subject to change and are pending seasonal availability.

Minimum venue requirements are: Hot & cold running water, shelter and refrigeration. Please contact us as we do understand that each venue is unique and therefore a site inspection may need to be arranged.

Prices do not include equipment hire, i.e. crockery, cutlery, glassware, ovens etc. Sublime will provide large white platters and small tongs for serving.

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SHARE PLATTER MENU

MAINS

- 12-hour beef cheek, shiraz Jus, pickled red onion (GF)
- Hoisin chicken, mint, peanuts, fried shallot, coriander
- Miso caramel pork belly, mint, coriander, bean shoots, chilli & lime glaze
- Slow roasted lamb shoulder, pomegranate, mint, preserved lemon yoghurt dressing (GF)
- Tuscan chicken, semi dried tomato pesto, basil, sourdough & parmesan crust Hari
- ssa spiced pumpkin wedges, green chilli & lemon salsa (VE,GF)
- Miso salmon, fermented chilli aioli, crunchy seeds and nuts, coriander, toasted coconut (GF)
- Slow roasted black pepper & turmeric beef brisket, chilli jam, roasted rice crumb (GF)
- Baked beef ragu gnocchi, spinach, ricotta, lemon oil, parmesan
- Char siu pork, spring onion, pickle cucumber, chilli, coriander

Please note:

* Maximum 3 of these options per event
(OVEN) oven required (VE) vegan (GF) gluten free (V) vegetarian

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SHARE PLATTER MENU

SIDES

Spiced sweet potato, sriracha aioli, lime (GF,VE)

Herby potato, roasted garlic, charred lemon (GF,VE)

Shaved broccoli, lemon aioli, pickle red onion, spinach, sumac, feta (GF)

Herby salad, radish, green leaves, bean shoots, pickled carrot, peanut satay (GF,VE)

Cabbage, carrot, raisins, herby yoghurt dressing, toasted smoked almonds (GF)

Miso eggplant, wombok, kaffir lime, soy chili dressing (VE,GF)

Spicy chat potato, bacon crumb, chive, sour cream (GF)

Pearl couscous, roasted red peppers, capers, lemon & parsley

Chickpea, crispy basil, green goddess dressing, marinated feta (GF)

Corn Ribs, chive, sour cream, pecorino dust & chorizo crumb (V option)

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