

# HOTEL CLIPPER

## SHARED TABLE EATING

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*MINIMUM 20 GUESTS*

OPTIONS ARE NOT AVAILABLE AS INDIVIDUAL CHOICES  
FOOD IS SERVED TO THE TABLE TO SHARE.

PLEASE CHOOSE ONE THE OPTIONS BELOW.  
IF TWO OPTIONS ARE SELECTED AN EXTRA 8PP APPLIES

### OPTION 1

GOURMET ROLLS & OPEN SANDWICHES (V AVAILABLE) (GF AVAILABLE) 12PP

### OPTION 2

ROASTED LAMB SHANKS, ROASTED POTATOES & RED VEGETABLES,  
SEASONAL GREENS (GF) 26PP

### OPTION 3

BUTTER CHICKEN, JASMINE RICE, GARLIC NAAN BREAD,  
COCONUT GREEN BEANS (GF) 26PP

### OPTION 4

BARRAMUNDI, ALMOND BUTTER CAPER SAUCE, POTATOES,  
SEASONAL GREENS (GF) 26PP

### OPTION 5

CRISPY PORK BELLY, APPLE SAUCE, COLESLAW (GF) 26PP

### OPTION 6

SLOW COOKED BEEF & STOUT, PAPPARDELLE, GARDEN GREENS 26PP

### OPTION 7

WILD MUSHROOM RISOTTO, PARMESAN, GREEN SALAD WITH AVOCADO (V) (GF) 24PP

### OPTION 8

VEGETARIAN MOUSSAKA, NAPOLI SAUCE, ITALIAN SALAD (V) (GF) 24PP

### OPTION 9

CHICKPEA CURRY, EGGPLANT, COCONUT GREEN BEANS,  
JASMINE RICE, PAPPADUMS (V) (VG) (GF) 24PP

BREAD ROLLS & BUTTER (V) 2.50PP

FRESH FRUIT PLATTER (V) (VG) (GF) 7PP

CHOCOLATE BROWNIE (V) 4PP

ORANGE & ALMOND FLOURLESS CAKE (V) (GF) 4PP

MERINGUE, CREAM, BERRY COULIS (V) (GF) 4PP

*(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE*