

PRE-ORDER FORM

TO CONFIRM AN ORDER PLEASE RETURN TO EAT@SHELBOURNEHOTEL.COM.AU AT LEAST 3 DAYS PRIOR.

CARD WILL BE BILLED TO CONFIRM CATERING ORDER. DRINKS CAN BE ORDERED AND PAID FOR ON THE DAY.

BOOKING NAME: _____ CONTACT: _____ PHONE: _____
DAY: _____ DATE: _____ TIME: _____ NUMBER OF GUESTS: _____
CARDHOLDER NAME: _____ CARD NUMBER: _____ EXP: _____ CCV: _____

PLEASE NOTE: MINIMUM OF 10 PEOPLE FOR PRE-ORDER. ONE BILL IS ISSUED PER ORDER. SMALLER GROUPS YOU ARE WELCOME TO ORDER ON ARRIVAL. 1.5% SURCHARGE ON CARD PAYMENTS.

SHARE PLATES

OLIVES oregano, chilli, lemon	8	dietary ve gf df
CHARCUTERIE BOARD prosciutto, truffle salami, bresaola, grissini, lavosh	24	
SEARED HALOUMI agave, mint, radicchio, lemon	16	v gf
TRUFFLE MUSHROOM ARANCINI parmesan, aioli (5)	18	v
GIN & KAFFIR LIME CURED KINGFISH cured in Archie Rose Signature Dry Gin juniper & lime, avocado mousse, pickled raddish, baby beets, caper berries	19	gf
TASMANIAN SALMON CEVICHE cucumber, avocado, capers, chilli, fried kale	21	gf
CRISPY FRIED CLARENCE RIVER SCHOOL PRAWNS aioli	20	
MOROCCAN CHICKEN SKEWERS romesco (3)	16	gf df
LAMB SKEWERS capsicum, minted yoghurt (3)	19	gf
WAGYU BEEF SKEWERS aji panca marinade, huancaína (3)	21	gf df
MEDITERRANEAN VEGETABLE STICKS artichoke, tomato, mushroom (5)	17.5	ve gf df
MANCHEGO CHORIZO CROQUETTES huancaína sauce (5)	18	
CHICKEN SLIDERS cajun chicken breast, avocado, tomato, rocket (3)	15	
ANGUS BEEF SLIDERS american cheese, onion, chutney (3)	15	
CHARRED SOURDOUGH olive oil & balsamic (4 slices)	6	v
STEAMED VEGETABLES	9	ve gf
SWEET POTATO WEDGES rosemary salt, aioli	8	v*

LARGER SHARE

WHOLE FREE RANGE CHICKEN lemon, thyme, garlic, paprika	42	gf df
LAMB SHOULDER lemon, garlic, gremolata crust	60	
BUTTERNUT PUMPKIN roasted whole, feta, dukkah, seeds, rocket	21	v* gf n

SALAD

SALT & PEPPER SQUID chilli nahm jim, tomato, cucumber	20	
SUMMER MELON melon, feta, mint, cucumber, candied walnuts, chilli agave	19	v* gf n
PRAWN VERMICELLI snowpeas, bean sprouts, mint, chilli coconut dressing	25	gf s
BEETROOT & SPICED QUINOA mixed leaf, capsicum, onion, raspberry vinaigrette		gf
HALOUMI _v 19	GRILLED CHICKEN 24	ROAST LAMB 24
		VEGAN 16

LARGE BOARDS FOR TEN

LARGE ANTIPASTO (for 10) prosciutto di parmi, salami, chorizo, lavosh, grissini	130	
LARGE CHEESE BOARD (for 10) french brie, manchego, gorgonzola dolce, grissini, dried fruit, lavosh	130	v
DESSERT BOARD (20 pieces for 10) chocolate ganache, lemon meringue, toffee nut	90	v n

INDIVIDUAL DESSERTS

GIN SPIKED SEMIFREDDO berry & subtle gin, candied lemon, baby mint, pandan	12	gf
CHOCOLATE BROWNIE vanilla bean ice-cream, dulce de leche, pashmak	12	n

PREPAID BAR TAB

OPTIONAL Advise amount if you would like to prepay a tab.

Otherwise drinks can be paid at bar by cash or card (cardholder must be present).

gf-gluten free df-dairy free v-vegetarian ve-vegan v*-can be vegan n-contains nuts/similar s-contains fish sauce

GROUP \$55 SET MENU

TO CONFIRM AN ORDER PLEASE RETURN TO EAT@SHELBOURNEHOTEL.COM.AU AT LEAST 3 DAYS PRIOR.

PREPAYMENT REQUIRED FOR CATERING ORDER. DRINKS CAN BE ORDERED AND PAID FOR ON THE DAY.

BOOKING NAME: _____ CONTACT: _____ PHONE: _____
 DAY: _____ DATE: _____ TIME: _____ NUMBER OF GUESTS: _____
 CARDHOLDER NAME: _____ CARD NUMBER: _____ EXP: _____ CCV: _____

PLEASE NOTE: MINIMUM OF 10 PEOPLE FOR PRE-ORDER. ONE BILL IS ISSUED PER ORDER. SMALLER GROUPS YOU ARE WELCOME TO ORDER ON ARRIVAL. 1.5% SURCHARGE ON CARD PAYMENTS.

THE ROOFTOP \$55 SET MENU

PEOPLE X \$55 PER PERSON

Menu of share plates served progressively. For a minimum of 10 guests.

OLIVES

oregano, chilli, lemon VE, GF, DF

CHARCUTERIE SELECTION

prosciutto, bresola, tuffle salami, grissini, lavosh

MEDITERRANEAN VEGETABLE STICKS VE DF GF

GIN & KAFFIR LIME CURED KINGFISH GF

cured in Archie Rose Signature Dry Gin, juniper & lime,
 avocado mousse, pickled raddish, baby beets, caper berries

SUMMER MELON SALAD

melon, feta, mint, cucumber, candied walnuts, chilli agave GF V V*

TRUFFLE ARANCINI

mushroom, truffle oil, parmesan V

CRISPY FRIED CLARENCE RIVER SCHOOL PRAWNS

WHOLE FREE RANGE CHICKEN

lemon, thyme, garlic, paprika GF

BEETROOT HALOUMI & SPICED QUINOA SALAD

mixed leaf, capsicum, spanish onion, raspberry vinaigrette GF V

CHEESE PLATE

french brie, manchego, gorgonzola dolce, grissini, lavosh

INDIVIDUAL DESSERTS

BERRY SEMIFREDDO	gin, candied lemon zest, baby mint	12	gf
CHOCOLATE BROWNIE	vanilla bean ice-cream, dulce de leche, pashmak	12	n

BOARDS

DESSERT BOARD (20 canape size pieces to serve 10)	90	v n
assorted mini dessert tarts; chocolate ganache, lemon meringe, toffee nut		

PREPAID BAR TAB

OPTIONAL Advise amount if you would like to prepay a tab.

Otherwise drinks can be paid at bar by cash or card (cardholder must be present).

GROUP \$30 SET MENU

TO CONFIRM AN ORDER PLEASE RETURN TO EAT@SHELBOURNEHOTEL.COM.AU AT LEAST 3 DAYS PRIOR.
 PERPAYMENT REQUIRED FOR CATERING ORDER. DRINKS CAN BE ORDERED AND PAID FOR ON THE DAY.

BOOKING NAME: _____ CONTACT: _____ PHONE: _____
 DAY: _____ DATE: _____ TIME: _____ NUMBER OF GUESTS: _____
 CARDHOLDER NAME: _____ CARD NUMBER: _____ EXP: _____ CCV: _____
 PLEASE NOTE: MINIMUM OF 10 PEOPLE FOR PRE-ORDER. ONE BILL IS ISSUED PER ORDER. SMALLER GROUPS YOU ARE WELCOME TO ORDER ON ARRIVAL. 1.5% SURCHARGE ON CARD PAYMENTS.

THE ROOFTOP \$30 SET MENU

Share a meal as you would around a family table with a mix of shared dishes.
 Available for a minimum of 10 guests.

NUMBER OF PEOPLE X \$30 PER PERSON

OLIVES

oregano, chilli, lemon VE, GF, DF

CHARCUTERIE SELECTION

prosciutto, bresola, tuffle salami, grissini, lavosh

SUMMER MELON SALAD

melon, feta, mint, cucumber, candied walnuts, chilli agave GF V V*

WHOLE FREE RANGE CHICKEN

lemon, thyme, garlic, paprika GF

BEETROOT HALOUMI & SPICED QUINOA SALAD

mixed leaf, capsicum, spanish onion, raspberry vinaigrette GF V

SWEET POTATO WEDGES

aioli v

INDIVIDUAL DESSERTS

BERRY SEMIFREDDO gin, candied lemon zest, baby mint 12 gf

CHOCOLATE BROWNIE vanilla bean ice-cream, dulce de leche, pashmak 12 n

BOARDS

DESSERT BOARD (20 canape size pieces to serve 10) 90 v n
 assorted mini dessert tarts; chocolate ganache, lemon meringue, toffee nut

LARGE CHEESE BOARD (serves 10) 130 v
 french brie, manchego, gorgonzola dolce, grissini, dried fruit, lavosh

PREPAID BAR TAB

OPTIONAL Advise amount if you would like to prepay a tab.
 Otherwise drinks can be paid at bar by cash or card (cardholder must be present).

GROUP \$39 GRAZING SET MENU

TO CONFIRM AN ORDER PLEASE RETURN TO EAT@SHELBOURNEHOTEL.COM.AU AT LEAST 3 DAYS PRIOR.

PERPAYMENT REQUIRED FOR CATERING ORDER. DRINKS CAN BE ORDERED AND PAID FOR ON THE DAY.

BOOKING NAME: _____ CONTACT: _____ PHONE: _____

DAY: _____ DATE: _____ TIME: _____ NUMBER OF GUESTS: _____

CARDHOLDER NAME: _____ CARD NUMBER: _____ EXP: _____ CCV: _____

PLEASE NOTE: MINIMUM OF 10 PEOPLE FOR PRE-ORDER. ONE BILL IS ISSUED PER ORDER. SMALLER GROUPS YOU ARE WELCOME TO ORDER ON ARRIVAL. 1.5% SURCHARGE ON CARD PAYMENTS.

ROOFTOP GRAZING MENU

PEOPLE X \$39 PER PERSON

Menu of share plates served progressively. For a minimum of 10 guests.

Good for a casual dining or groups grazing between drinks. Great for cocktail style bookings.

OLIVES

oregano, chilli, lemon VE, GF, DF

MEDITERRANEAN VEGETABLE STICKS VE DF GF

CHARCUTERIE SELECTION

prosciutto, bresola, tuffle salami, grissini, lavosh

TRUFFLE MUSHROOM ARANCINI

truffle oil, parmesan V

CLARENCE RIVER CRISPY FRIED SCHOOL PRAWNS

WAGYU BEEF SKEWERS

aji panca marinade, huancaína GF, DF

MOROCCAN CHICKEN SKEWERS

romesco sauce GF, DF

ASSORTED SLIDERS

Cajun chicken breast, avocado, tomato, rocket
 Angus beef, american cheese, onion, chutney

INDIVIDUAL DESSERTS

BERRY SEMIFREDDO gin, candied lemon zest, baby mint 12 gf n

CHOCOLATE BROWNIE vanilla bean ice-cream, dulce de leche, pashmak 12 n

BOARDS

DESSERT BOARD (20 canape size pieces to serve 10) 90 v n
 assorted mini dessert tarts; chocolate ganache, lemon meringue, toffee nut

LARGE CHEESE BOARD (serves 10) 130 v
 french brie, manchego, gorgonzola dolce, grissini, dried fruit, lavosh

PREPAID BAR TAB

OPTIONAL Advise amount if you would like to prepay a tab.

Otherwise drinks can be paid at bar by cash or card (cardholder must be present).