

TABLE FOOD CATERING MENU

RUSTIC DIPS + ZA'ATAR PITTA CHIPS + VEGETABLE CRUDITTES

(Choose up to 4 dips)

Served with home baked pitta chips seasoned with Za'atar & Extra Virgin Olive Oil as well as Vegetable Crudités for those with Gluten intolerances. All dips are Gluten Free.

African Carrot

Broad Bean, Lemon + Dill

Homous

Roast Red Capsicum, Walnut + Pomegranate

Turkish Parsley

Beetroot + Mint

Babaganoush

Sudanese Fava Bean + Feta, Dill + Chilli

Mauritian Tomato + Coriander

Guacamole

Mexican Tomatillo + Chilli

Turkish Carrot + Olive

Ricotta, Feta + Chilli

PLATTERS &/OR BUFFET

ORGANIC/ETHICALLY RAISED MEATS

Option for shared platters on tables or self-serve buffet!

Organic Chickens

Marinated with choice of Piri Piri, Yukatecan Mexican, Lemon Oregano & Garlic, Cinnamon Honey & Orange, Za'atar, Lebanese 7 Spice

Free Range Grass Fed Beef + Mustard Mint Mayonnaise

Slow Roast Free Range Lamb Mechoui + Garlic Yoghurt

Twice Cooked Free Range Pork + Pineapple Chilli Relish



SEAFOOD

We preference seafood in line with Marine Conservation Guidelines, please discuss your seafood requirements with us and we will do our best to source the best ethical seafood choices.

HOT VEGETARIAN MAINS

Eggplant Parmigiana + Buffalo Mozzarella (VGN)

Spiced Chickpeas + Tomato + Tahini Sauce

Zucchini & Mint Kuku + Saffron Yoghurt (GF)

Eggplant + Leek Khoresh (GF, V)

Rotolo of Kale, Ricotta, Pumpkin + Burnt Butter & Sage (V)

VEGETARIAN SIDES

Mjadra Lentils + Rice + Fried Onions

Twice Cooked Potatoes w/- Rosemary, Lemon, Chilli & Garlic

Spiced Persian Chickpeas w/- Caramelised Onions + Currants

Burghul & Walnut Pilaf

Steamed Cous Cous + Pistachio + Dates

Braised White Beans in Tomato & Dill

Braised Silverbeet in Tomato w/- Chilli & Oregano

SALADS

Salad of Wild Greens

Hearty Salads

Freekah, Carrot, Olive & Egg Salad + Harissa + Parsley

Middle Eastern Vegetable Salad

Maria's Potato, Olive, Parsley + Egg Salad

Lentil, Walnuts, Fetta+ Bulghur Salad

Spiced Cauliflower, Wild Greens, Roast Almonds, Preserved Lemon + Tahini Sauce

Tassie Quinoa, Preserved Lemon, Cucumber, Tomato + Mint Salad + Fetta

Roast Vegetable + Freekah Salad

Sweet Potato, Baby Spinach, Walnut, Blue Vein, Figs + Chilli + Date Molasses

Chickpea, Rocket, Roast Cherry Tomato, Caper + Eggplant Salad + Harissa Dressing

White Bean, Anchovy, Roast Red Capsicum, Thyme + Celery Salad

Roasted Pumpkin, Red Capsicum, Onion, Rocket, Parmesan + Macadamia Nut Salad

Rocket, Roast Onion, Labne, Roast Tomato + Walnut Chilli Dressing

