

ROAMING CATERING MENU

FINGER FOOD – Hot

Cauliflower Fritters + Tahini + Lemon Sauce (VGN)
 Chicken Pistachio Terrine + Baguette + Roast Capsicum Relish (GF)
 Spanish Prawn Fritters + Smoked Paprika Mayonnaise & Lemon (GF)
 Lebanese Lamb Pizza + Chilli Labne + Pomegranate Molasses
 Brazilian Caipirinha Chicken Skewers + Lime + Mint
 Moroccan Chicken + Saffron Filo Rolls + Harissa
 Chinese Steamed Pork Buns + Chilli Soy Dip Sauce
 Haloumi + Dill + Leek Pastries
 Lebanese Falafel + Tahini Sauce + Pickled Turnips (GF, VGN)
 Zucchini + Haloumi Fritters + Garlic Yoghurt (V, GF)
 Sticky Pork Ribs + Pineapple Relish (GF)
 BBQ'd Prawn Pinwheels + Green Chilli + Preserved Lemon (GF)
 Pumpkin + Nutmeg Tarts + Goat Crème (VGN)
 Caravan Men Beef Samsa + Tomato Saffron Relish
 New York Mu Shu Pork + Chinese Pancake (VGN)
 Tunisian Tartlets (V)



FINGER FOOD - COLD

Persian Herb + Fetta Frittata + Tomato Chutney (GF, V)
 Carrot + Crème Cheese Herb Roulade + Apple Chutney (V, GF)
 South Coast Oysters + Lebanese Tomato & Herb Sauce (GF)
 Potato Masala Pancakes + Mint & Coriander Chutney (V)
 Spiced Chickpeas Lettuce Cups + Garlic Yoghurt (V)
 Mushroom Stuffed Vine Leaves + Sumac + Mint Labne (VGN, GF)
 Vietnamese Omelette + Pickled Vegetable Rice Paper Rolls + Hoisin Dip Sauce (GF)
 Pumpkin Wattleseed Dampers + Roast Vegetables + Walnut Pesto + Lemon Myrtle Mayo (V)



DECADENT FINGER SANDWICHES

An interesting variety of hand-made fillings available on great bread, we use butter on our sandwiches!

STREET FOOD ROLLS

Portuguese Chorizo + Chimchirri

Vietnamese Banh Mi Pork + Lemongrass

Iraqi Sabich + Roast Eggplant + Tahini Sauce + Egg + Salsa

French Pan Bagnat of Tomato + Egg + Anchovies + Olives

Bang Bang Chicken + Cucumber Salad (GF)

GLOBAL STREET FOOD BOWLS

Indian Jeera Chicken+ Rice w/- Coriander (GF)

Roast Pumpkin + Mint Labneh + Roast Almond + Radish Salad + Carob Molasses Dressing (V, GF)

Mario's Green Chilli Verde Pork + Mexican Rice (GF)

Warm Roast Vegetable Salad + Herb Oil + Garlic Yoghurt (V, GF)

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

Pork Belly Char Sui + Steamed Kai Lan (GF, VGN)

Slow Roast Lamb Mechoui + Carrot & Currant Salad (VGN, GF)

Ethiopian Beef + Injera & Eggplant Salad

Spicy Caribbean Goat Curry + Sticky Basmati Rice (GF)

Indian Bhelpuri + Duo of Chutneys (VGN, GF)

Korean Spicy Buckwheat Salad w/- Soft Boiled Egg (V)

Eggplant & Potato Curry + Cumin Rice (VGN, GF)

Calabrian Salt Cod Tomato + Olives + Soft Polenta (GF)

Root Vegetable Tagine + Tfaya + Cous Cous (V)

Beef & Honey Tagine + Pistachio Preserved Lemon Cous Cous (VGN, GF)

Pulled Mexican Beef Brisket + Turtle Bean Rice + Chimchirri (GF, VGN)



RUSTIC DIPS + ZA'ATAR PITTA CHIPS + VEGETABLE CRUDITES

(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

(GF) = Gluten Free or option available (V) = Vegetarian or option available (VGN) = Vegan or option available