

# Eat While you Bowl, All in Skewers

Choose items	Price per person
5	\$33
7	\$40
9	\$46

#### Chicken

- Crumbed peri peri chicken skewers (Halal)
- Satay flavored chicken skewers (Halal, G.F)
- Lemon and chili chicken skewers (G.F)
- Deep fried Beef kofta on Skewers
- BBQ, beef and onion skewers (Halal, G.F)
- Beef rosemary and paprika on skewers (Halal)

### Lamb

- Cumin marinated lamb skewers (Halal, G.F)
- Moroccan spiced lamb kofta on skewers (Halal)
- Rosemary and garlic lamb skewers (G.F)

#### **Pork**

- Teriyaki flavored slice pork on skewers (G.F)
- Fried Pork, fennel, and sage on skewers
- Chilli and Lemon marinated pork on skewers (G.F)

### **Seafood**

- Hoki, dill, and capers on skewers (Halal)
- Tempura battered Australian tiger prawns on skewers.
- Battered flathead on skewers with tartar sauce.

### **Vego and Vegan**

- Chickpea and broad beans falafel on skewers (Halal)
- Hoisin, tofu, capsicum, and zucchini on skewers (Halal, Vegan, G.F)
- Mix mushroom skewers (G.F, Vegan, Halal)
- Nepalese Style potato twisters (G.F, Halal, Vegan)

### Cocktail Menu (min. 10 people)

Each dish will be presented on a tray, one portion per guest.

Choose items	Price per person
5	\$28
7	\$33
9	\$39

- Vegetable Samosa with Tamarind chutney.(Halal)
- Platter of Vege Nachos
- Deep fried Chicken wings. (G.F)
- Mini beef pies.
- Falafel balls with aioli. (G.F)
- Lamb meatballs with Napolitana sauce and Parmesan cheese. (G.F)
- Vegan Pakora with chutney.
- Beef Sausage Rolls with Sweet-chili Sauce
- Beef Meat Ball with Napolitana Sauce. (Halal)
- Arancini balls with garlic aioli.
- Tempura fish cocktails with tartar sauce.
- Vege Spring rolls with sweet chili sauce.
- Potato wedges with sweet chili and sour cream.
- Crunchy Chips with Tomato and BBQ sauce

## Cocktail Menu Premium (min. 10 people)

Each dish will be presented on a tray, one portion per guest.

Choose items	Price per person
5	\$35
7	\$41
9	\$47

- Cumin lamb skewers with Greek yoghurt. (G.F, Halal)
- Smoked salmon mini quiches.
- Freshly crumbed calamari.
- Tofu and mushroom vegan skewers. (G.F, Halal)
- Home-made Chicken Spring rolls with Sweet-chili sauce.
- Satay Chicken skewers. (Halal)
- Mixed veggie Nacho with salsa.
- Lamb meatball with Napolitana Sauce and Parmesan cheese. (G.F)
- Vegan samosa with tamarind chutney. (Halal)
- Mix veggie mini quiches.
- Beef sausage with Sweet-chili sauce.
- Tempura battered flathead with tartar sauce.
- Mini Beef Pies.
- Southern fried Chicken Popcorn

### Add On Salad.

### CHOOSE 1 -\$4PP CHOOSE 2 - \$6PP

- Garden salad
- Crispy cabbage and carrot slaw
- Roasted pumpkin and spinach Salad

### CHOOSE 1 -\$6 PP CHOOSE 2 - \$8PP

- German Potato, bacon, and egg salad
- Greek salad
- Caesar salad

### CHOOSE 1 -\$7 PP CHOOSE 2 - \$9PP

- Smoked salmon and penne salad.
- Crispy prosciutto and pear salad.
- Roasted Asian duck and noodles salad.

# Add on Sweet Bites

Choose items	Price per person
1	<b>\$</b> 5
2	\$9
3	\$12

- Mini Donuts ball with chocolate topping (Halal)
- Cinnamon and Honey puff pastry roll
- Semolina Custard mini bites
- Mix berries jam bites with icing sugar
- Apple and apricot on pastry
- Coconut Sticky rice pudding (Halal, G.F, Vegan)
- Honey glazed watermelon with toasted sesame (G.F, Halal, Vegan)

# CANAPES SELECTION

# All the dishes are served either in the box or on skewers for your comfort.

Choose items	Price per person
5	\$42
7	\$48
9	\$55

- Chicken spring rolls served with homemade sweet chili sauce.
- Tassie salmon and cucumber tartare with wasabi mayo (GF, Halal).
- Tiger prawns and celery cocktails with daikon slaw (GF, Halal).
- Hand roll samosa with tamarind chutney and fresh herb (vegan, Halal)
- Gingers and soy braised pork sliders with cabbage and carrot slaw.
- Pumpkin ricotta and zucchini mini quiche (veg)
- Mediterranean falafel with vegan aioli and zaatar(vegan, Halal)
- Chicken wings cooked in master stock with hoisin dressing and toasted sesame seed (GF, Halal)
- Dukkha dusted Moroccan lamb kofta with Laban sauce (G.F, Halal)
- Classic beef sausage rolls with sweet chili Sauce.
- Lamb souvlaki with cucumber yogurt.(G.F)
- Asian Style fried Rice on box (Halal, Vegan, G.F)
- Thai Chicken and Hokki Noodles box (Halal)
- Southern Fried chicken popcorn with aioli
- Classic Fish and chips on box with Tartar sauce
- Lamb meatball with Napolitana Sauce (G.F, Halal)
- Cumin Dusted Beef kofta on Skewers (G.F, Halal)

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# SET MENU

Alternative drops and set menu options.

Choose from either \$55 or \$65 set menus: two entrees, two mains and twodesserts. These dishes will be served as alternative drops divided equally. Any dietary requirements will be considered and catered for individually.

2 COURSE SET MENU- \$55 per Head 3 COURSE SET MENU- \$65 per head

# Entrée (Choose2)

Beetroot-cured salmon with crispy watercress and wasabi lemon vinaigrette. (GF).

**Hand-rolled chicken** (scallion and Cilantro) Spring roll with homemade sweet chilli sauce.

Handmade vegan samosas with tamarind and chilli sauce.

Himalayan salt and chilli squid with daikon radish, slaw and lime aioli (GF).

**Vegetarian quiche** with wild mushroom, aubergine, pumpkin cherry tomato, ricotta and dill.

### Mains (Choose 2)

**Grilled Salmon** with chickpeas, tabouli salad and chimichurri sauce (GF).

**Spanakopita** Filo pastry filled with spinach, feta, and ricotta. Served with mixed leaves, olives, roasted pepper, pepita seed, tzatziki dressing and dukkha dust.

**Slow braised lamb shoulder** with baby spinach, olive, roasted pepper, soft feta, cucumber yogurt dressing, za'atar and almond dust. (GF).

**Herb crumbed pork cutlet** with hand-cut fat chips, seasonal green and apple sauce and jus.

**Asian Pulled Pork salad** with soba noodles, pomegranate, watermelon, mungbean sprout, baby corn and sweet and sour dressing.

**Vegan salad** with Quinoa spinach, fresh Avocado, mint, chickpea hummus, grilled peppers, kalamata olives and peanut dust.

# **Desserts** (Choose 2)

- Sticky date pudding with vanilla ice cream, sweet salty caramel sauce and pistachio nut topping.
- Seven spiced rice pudding with crispy sugar topping.
- Vegan yogurt and mix fruit bowl (G.F).
- Honey-glazed watermelon and toasted sesame seed (G.F).
- Key lime tart with mixed fruits.