



buckets & bowls

mushroom & baby spinach risotto, parmesan shavings
thai pumpkin & cashew curry, coconut rice
goats cheese-filled crisped zucchini flowers, red pepper & olive salsa
potato gnocchi, gorgonzola cream, walnuts
grilled tuna nicoise salad
king george whiting fish & chips, remoulade sauce
salt & pepper calamari, wild rocket, lemon-pepper mayo
poached aussie banana prawn ,mango cilantro salad
soba noodles, miso salmon, shiitakes, sesame seaweed
wok-sauteed baby squid, teardrop rice noodles, chilli jam, thai basil
grilled scallops, shaved fennel, oregano & mandarin salad
chicken coq-au-vin, goats cheese mashed potato
southern fried chicken, vietnamese slaw
red duck & lychee curry, fragrant rice
poached chicken & coconut salad, chilli, asian herbs
potato gnocchi, hot & sour beef cheek
veal meatballs, tomato sugo, provolone
moroccan lamb & date tagine, pistachio & pomegranate couscous
bbq lamb fillet, greek salad, tzatziki
sticky pork belly, asian slaw, pink grapefruit, cashews

Requires a chef to assemble
Bowl food dessert on request

A minimum number of 20 guests are required to order from this menu. We purchase our food based on seasonality, some items may not be available or may be subject to price change. You will be notified of any changes prior to your event. All prices are exclusive of GST.