



VARIAS

mains

- harissa and lime chicken breast
minted couscous salad, cucumber yoghurt, fried ginger, onion jam
- pork loin chop (gf)
ginger and apple barbecue sauce, apple and fennel slaw, pig candy
- shredded beef and worcestershire terrine
warm broccolini and rice noodle salad, pomme croquettes, tomato and onion relish
- chicken and spring bun cha (lf)
poached marinated chicken breast, rice vermicelli, exotic mushrooms, vietnamese green salad, fragrant bone broth
- thai infused salmon
almond and coconut rice, sweet and hot salad, lemon beurre blanc, grilled lime
- char sui (chinese pork belly) (gf)
steamed jasmine rice, sautéed baby broccolini, fried onions and rice noodles, spicy plum sauce
- cattleman's pie
tomato braised beef cheeks, shortcut pastry lid, garlic and cheese mash, sautéed baby broccolini, spicy tomato relish
- quinoa crusted flathead
tartare panna cotta, apple and pear slaw, homemade fat chips, fresh lemon cheek

We can tailor menus to suit your event requirements. Catering quotes available upon request.