

CATERING MENU - SYDNEY



BUFFET SELECTION

2 Canapes, 2 Proteins, 2 Veg/Salad, 1 Fruit Platter or Dessert, Breadbasket

Canapés

- Chefs selection

Protein

- Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (GF)
- Roast beef, rocket, grana Padano, cherry tomato, truffle aioli GF
- Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs GF, DF
- Pulled lamb, feta, cous cous, currants, toasted almond N
- Frittata, pea, mint, feta, spinach V, GF
- Haloumi, lemon, caper, chili (mild), parsley salad V, GF

Vegetables and Salads

- Roasted root vege, salsa Verde, rocket VE, GF
- Frittata, pea, mint, feta, spinach V, GF
- Haloumi, lemon, caper, chili (mild), parsley salad V, GF
- Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts n seeds, tahini yoghurt dressing N V GF
- Quinoa, mint, tomato, lemon oil, tabouli VE GF
- Chermoula potato salad with crispy chorizo, sweet corn, olives GF
- Super greens, tamari sesame seeds; broccolini, Asian greens, ponzu dressing VE GF
- Basil Rocket Pesto, penne, tomato confit, parmesan V
- Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranite VE

Dessert

- Chocolate pistachio brownie
- Berry polenta cake,
- Fig friands
- Sweet slices
- (*GF options available)

Items are subject to seasonal availability and some menu items may change | Dietary requirements can be catered to, please advise ahead of charter.

df=dairy free
gf=gluten free
v=vegetarian
gfa=gluten free available
va=vegetarian available