



BOWL DISHES

VEGETARIAN

Roasted bell peppers, Mt Zero olives, red onions, grilled polenta with Taleggio

Warm chick pea roasted pumpkin salad, zucchini fritters, yoghurt sauce

Vegetable samosas with cucumber & mint raita

Dry eggplant curry, yoghurt curd rice, coriander

Potato gnocchi, creamy basil pesto sauce, shaved Grana Padano

Miso roasted eggplant, sesame spinach, enokis, toasted nori

Ricotta spinach dumplings, tomato ragout, gremolata & parmesan shavings

\$18.00 per serve (ex. GST)

FISH

King prawns, red bean chili, soy braised asparagus*, crisp shallots, jasmine rice

Yellow Thai seafood curry, mango relish, coconut and kaffir lime rice

Our hot smoked Atlantic salmon, asparagus, capers, smashed potato and garlic mayonnaise

Charred squid, eggplant, basil, tomato, lemon & basil dressing

Pan-fried blue eye, crispy bean shoots, green onion salad, sticky caramel chili sauce

Grilled swordfish, yellow & red peppers, skordalia, fat Spanish olives, lemon basil dressing

\$18.00 per serve (ex. GST)

Peter Ford

Catering



MEAT

Crispy skin pork belly, coconut & ginger chili sauce, Asian greens, lap cheong rice

Moroccan chicken tagine, olives, preserved lemon, couscous

Braised Wagyu bourguignon with Salt Kitchen pancetta, shallots, red wine, creamy mash

Roasted eye fillet, creamed silverbeet, rosemary potato & red wine béarnaise

Panko crumbed chicken, coz, Caesar style mayo, lardons, shaved parmesan

Duck confit, green lentil, heirloom carrots, creamy mash, beans

Lamb kofta, fattoush salad, yoghurt mint dressing

Chris' coconut braised lamb neck, smoky eggplant salad, mint cashew relish

\$18.00 per serve (ex. GST)

**Seasonal availability*

Substantial cocktail – 8 canapé selections & 1.5 bowls dishes per person

\$63.00 pp (ex. GST)

A canapé selection = 1.5 items

Mon - Sat prices. Please ask for our Sunday prices.

Minimum numbers apply. Staff prices on application