



Lunch & dinner parties

Greek BBQ

Entree

- Fresh bread, taramasalata, olives & dolmades

Main

- Grilled salmon steaks (gf)
- Lamb rump marinated in red wine (gf)
- Lemon & coriander chicken (gf)

Served with

- Potato & cornichon salad (gf)
- Green salad with avocado & roasted nuts (gf)
- Fresh bread
- Steamed greens, cherry tomatoes & bocconcini (gf)

Dessert

Select three options

- Tiramisu
- Dark chocolate & burnt caramel brownies served with raspberry gelato (gf)
- Baked New York cheese cake served with fresh berries (gf)
- Orange & olive oil cake with pomegranate jam & vanilla bean gelato (v gf)
- Queen of Sheba chocolate, coffee & almond cake with raspberries & chantilly cream (gf)

Serves 10 \$750 no dessert

Serves 10 \$850 with dessert



Southern sliders

Entree

- Prawn cocktails (gf)
- Crumbed calamari

Main

- Southern style pulled pork, aioli, potato bun
- Grilled haloumi, relish, aioli, charcoal bun
- Beef, cheese & onion, potato bun
- Southern spicy chicken, aioli, potato bun

Served with

- Red cabbage slaw (v gf)
- House pickles (gf)
- Shoestring fries

Dessert

- Yuzu Lemon Meringue Pie with vanilla bean gelato
- Strawberry Shortcake

Serves 10 \$650

Sri Lankan

Entree

- Chilli garlic prawns (gf)
- Pea & potato samosas (v)

Main

- Sri Lankan fish curry (gf)
- Butter Chicken (gf)
- Yellow lentil Dhal (v gf)

Served with

- Jasmine Rice (v gf)
- Dill yoghurt (gf)
- Cucumber salad (v gf)
- Banana & coconut (v gf)
- Papadums (v gf)
- Naan (v)

Serves 10 \$650

V = vegan GF = gluten free



Italian

Entree

- Cherry bocconcini & tomato banderillas (gf)
- Mozzarella & tomato arancini

Main

- Mussels in white wine with angel hair pasta
- Traditional Italian roast pork with fennel & rosemary (gf)
- Pumpkin & ricotta ravioli with burnt butter, parmesan & sage

Served with

- Mixed leaf salad (v gf)
- Fresh bread
- Roman orange salad (v gf)

Serves 10 \$750

Desserts

Select 1 option for 10 people

Select 2 options for 20 people

Select 3 options for 30+ people

- Tiramisu
- Dark chocolate & burnt caramel brownies served with raspberry gelato (gf)
- Baked New York cheese cake served with fresh berries (gf)
- Orange & olive oil cake with pomegranate jam & vanilla bean gelato (v gf)
- Queen of Sheba chocolate, coffee & almond cake with raspberries & chantilly cream (gf)
- Strawberry shortcake
- Yuzu lemon meringue pie with vanilla bean gelato
- Baklava (v)

• \$15pp

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