



CATERING MENU

\$65 PER PLATTER (28 PIECES)

All-natural ingredients
Sushi Rice, Seaweed, Salmon, Tuna, Crispy Chicken & Vegetables
Served with Soy Sauce, Wasabi & Ginger
Including Mixture of Nigiri & Nori Rolls

DIP & CRUDITE PLATTER &

\$70 SUITABLE FOR 10-15 GUESTS TO GRAZE

Chef's selection of 3 dips from our kitchen range Served with crunchy vegetables

\$79 SUITABLE FOR 10 GUESTS TO GRAZE

Selection of dips, olives, cured meats, char grilled veggies

Marinated cheeses, olives & more

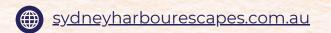
Served with biscuits

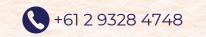
QUINOA FALAFELS PLATTER &

\$70 PER PLATTER (20 GENEROUS SIZE)

Quinoa, Cumin, Coriander, Shallots, Besan Flour, Lemon Juice, Carrot Chickpeas, s&p to season. Served with a tangy tahini dressing







CATERING MENU

\$70 SUITABLE FOR UP TO 15 GUESTS TO GRAZE

Chef's choice of cheese with crackers

\$70 PER PLATTER (20 PIECES)

Chicken tenderloins

Teriyaki sauce

Black & White Sesame Seeds

SEASONAL FRUIT SKEWERS & \$45 PER PLATTER (12 PIECES)

May change with seasons

Strawberries, kiwi fruit, oranges, watermelon, pineapple & honey dew

\$30 PER PERSON

Pork Sausages with tomato relish
Satay Chicken with Peanut Sauce
Creamy Potato Salad with Egg
Rocket, Potato, Parmesan Salad

