



DARWIN NT

CATERING MENU

- GRAZING PLATTER** 50
with seasonal-marinated veggies, dips, olives, pickles, selection of meats, cheeses, black garlic, local-seasonal-fruits, nuts, dried fruit and toasted sourdough.
- SPANAKOPITA** 95 per platter/50 half platter
with Tzatziki (v)
- HOMEMADE SAUSAGE ROLLS (EVA VALLEY BEEF)**
with tomato chutney 95 per platter/50 half platter
- CARAMELISED ONION TART** 95 per platter/50 half platter
with roasted baby vine tomatoes goats cheese, pine nuts, balsamic glaze and thyme
- BAO BUN WITH SHITAKE MUSHROOMS** 95 per platter/50 half platter
pickled carrots, cucumber and fresh coriander (v)
- BAO BUN WITH FREE RANGE PULLED PORK** 95 per platter/50 half platter
pickled carrots, cucumber and fresh coriander
- FRUIT PLATTER** 75/40 half platter
with seasonal-local-fruit, coconut yogurt and honey

FRENCH BANQUET

37 per head minimum 10 people

Beef bourguignon (Eva Valley beef)

Ratatouille (vegan, GF, local organic produce)

Roasted potatoes with garlic and thyme (vegan, GF)

Fresh tomato medley herb garden salad (vegan, GF)

Rocket salad with goats cheese, walnut and pear (vegetarian, GF)

Baguette with butter

MOROCCAN BANQUET

37 per head minimum 10 people

Lamb tagine with potato, carrot, chickpeas and dates (GF)

Eggplant tagine with potato, carrot, chickpeas and dates (vegan, GF)

Couscous with currents and fresh coriander (vegan, GF)

Rocket, orange, carrot, cucumber salad with toasted almonds (vegan, GF)

Herb garden salad with artichoke, green peas and olives (vegan, GF)

Minted yogurt

Moroccan flat bread (vegan, GF)

ETHIOPIAN BANQUET

37 per head minimum 10 people minimum

Goat Wot - braised with potato and wilted greens (GF)

Fossolia - green bean, potato and carrot stew (vegan, GF)

Misir Wat - spiced lentil (vegan, GF)

Timatim Salata - tomato salad (vegan, GF)

FRESH HOMEMADE YOGURT

Injera - crepe like flatbread (vegan, GF)

Please note we are not limited to this menu, we can adapt to any budget and request.



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ENQUIRIES

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