



DARWIN NT

## CATERING MENU

<b>GRAZING PLATTER</b> with seasonal-marinated veggies, dips, olives, pickles, selection of meats, cheeses, black garlic, local-seasonal fruits, nuts, dried fruit and toasted sourdough	\$65 4-6ppl-
<b>SPANAKOPITA</b> with Tzatziki (vegetarian)	\$110 8ppl- \$65 4ppl-
<b>NORI ROLLS</b> with grated carrot, beetroot, cucumber, avocado, fresh herbs & a zesty tahini dressing (vegan, GF)	\$110 8ppl- \$65 4ppl-
<b>HOMEMADE SAUSAGE ROLLS (EVA VALLEY BEEF)</b> with tomato chutney	\$110 8ppl- \$65 4ppl-
<b>BAO BUN WITH SHITAKE MUSHROOMS</b> pickled carrots, cucumber and fresh coriander (vegan)	\$50 x 12 \$25 x 6
<b>BAO BUN WITH FREE RANGE PULLED PORK</b> pickled carrots, cucumber and fresh coriander	\$50 x 12 \$25 x 6
<b>FRUIT PLATTER</b> with seasonal-local-fruit, coconut yogurt and honey	\$80 8ppl- \$40 4ppl-
<b>ASSORTMENT OF SWEET BITES</b>	\$95 8ppl- \$50 4ppl-



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## BANQUET MENU

**FRENCH BANQUET** \$43 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

Cheese platter

**MOROCCAN BANQUET** \$43 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)

Minted yogurt

Moroccan flat bread (vegan, GF)

Baked apples with honey, cinnamon toasted almonds

**ETHIOPIAN BANQUET** \$43 per head - minimum 10 people

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 (vegan, GF)

Honey and apricot coconut icecream (vegan)

**TURKISH BANQUET**

\$43 per head - minimum 10 people

Grazing platter with dolma (vine leaves), marinated roasted veggies, Turkish style pickled veggies, marinated olives, selection of dips, nuts and dried fruit served with Turkish bread

Grilled halloumi with watermelon and mint

Börek - Cheese and spinach pastries

Biber Dolma - Stuffed red capsicum with rice, served with fresh herbs, lemon and yogurt sauce

Stuffed eggplant with lamb, served with fresh herbs, lemon and yogurt sauce

Fresh herbaceous salad with tomato, cucumber and white beans.

Baklava

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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