



DARWIN NT

CATERING MENU

GRAZING PLATTER with seasonal marinated veggies, dips, olives, pickles, selection of meats, cheeses, black garlic, local seasonal fruits, nuts, dried fruit and toasted sourdough	\$80 4-6ppl
SPANAKOPITA with Tzatziki (vegetarian)	\$135 8ppl
NORI ROLLS with grated carrot, beetroot, cucumber, avocado, fresh herbs & a zesty tahini dressing (vegan, GF)	\$135 8ppl
HOMEMADE SAUSAGE ROLLS (EVA VALLEY BEEF) with tomato chutney	\$135 8ppl
BAO BUN WITH SHITAKE MUSHROOMS pickled carrots, cucumber and fresh coriander (vegan)	\$50 x 10
BAO BUN WITH SPANISH MACKEREL pickled carrots, cucumber, vegan mayo, fresh long red chilli and fresh coriander	\$50 x 10
FRUIT PLATTER with seasonal local fruit, coconut yogurt and honey	\$80 8ppl
ASSORTMENT OF SWEET BITES	\$135 8ppl



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BANQUET MENU

FRENCH BANQUET \$47 per head - minimum 10 people
Beef bourguignon (Eva Valley beef)
Ratatouille (vegan, GF, local organic produce)
Roasted potatoes with garlic and thyme (vegan, GF)
Rocket salad with goats cheese, walnut and pear (vegetarian, GF)
Baguette with butter

MOROCCAN BANQUET \$47 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
Toasted flat bread

TURKISH BANQUET \$47 per head - minimum 10 people
Biber Dolma - Stuffed red capsicum with slow cooked lamb
Imam Bayildi - roasted eggplant in a herbaceous, zesty tomato reduction.
Pilav - special rice
Fresh garden salad
Börek - Cheese and spinach pastries
Cacik - yogurt dip with garlic and mint

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



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ENQUIRIES

SEVAN 0415 914 727

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