



DARWIN NT

CATERING MENU

GRAZING PLATTER	\$87 4-6ppl-
with seasonal-marinated veggies, dips, olives, pickles, selection of meats, cheeses, black garlic, local-seasonal-fruits, nuts, dried fruit and toasted sourdough	
SPANAKOPITA	\$135 8ppl-
with Tzatziki (vegetarian)	
NORI ROLLS	\$150 8ppl-
with grated carrot, beetroot, cucumber, avocado, fresh herbs & a zesty tahini dressing (vegan, GF)	
HOMEMADE SAUSAGE ROLLS (EVA VALLEY BEEF)	\$150 8ppl-
with tomato chutney	
BAO BUN WITH SHITAKE MUSHROOMS	\$55 x 10
pickled carrots, cucumber and fresh coriander (vegan)	
BAO BUN WITH SPANISH MACKEREL	\$55 x 10
pickled carrots, cucumber, vegan mayo, fresh long red chilli and fresh coriander	
FRUIT PLATTER	\$87 8ppl-
with seasonal-local-fruit, coconut yogurt and honey	
ASSORTMENT OF SWEET BITES	\$150 8ppl-



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BANQUET MENU

FRENCH BANQUET

\$60 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

\$60 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

\$60 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.



ENQUIRIES

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