

A PINCH OF YUM



CATERING

SHARED FEASTING

ON THE TABLE

WILD RYE BAKERY ARTISAN SOURDOUGH WITH WHIPPED BEGA BUTTER

MIMOSA OLIVE OIL, CARAMELISED BALSAMIC AND HOUSE DUKKAH

MAINS

LEMON & THYME ROASTED CHICKEN

NATIVE HERB EYE FILLET BEEF WITH OVEN BLISTERED CHERRY TRUSS TOMATOES AND HOUSEMADE BEARNAISE

ROASTED PORK WITH CRACKLING, PAN JUICE GRAVY AND CARAMELISED LOCAL APPLES

MIDDLE EASTERN SPICED LAMB SHOULDER WITH HARISSA YOGHURT, TOASTED PINENUTS, HERB COUS COUS AND POMEGRANATE

SIDE OF AWARD WINNING EDEN SMOKEHOUSE SALMON, HERBED CRÈME FRIACHE WITH LEMON & CAPERS

LOCAL SEAFOOD PLATTER; SMOKED GRAVLAX, FRESH PRAWNS, SMOKED MUSSELS, CRISPY FLATHEAD, SALT & PEPPER SQUID

DRUNKEN KING PRAWNS IN BOOZY CHILLI AND RICH ROASTED TOMATO SAUCE

CRISPY FIVE SPICED PORK BELLY WITH CHILLI CARAMEL SAUCE AND WOMBOK SLAW

FRESH LOCAL WHOLE PRAWNS IN CHILLI TARRAGON BUTTER

HONEY DIJON GLAZED HAM

SIDES

POTATO SALAD WITH CRISPY SMOKED BACON, WILTED BABY SPINACH, CARAMELISED ONIONS AND DIJON

SESAME FRIED RICE WITH VEGETABLES, OMELETTE EGG AND SHALLOTS

TUSCAN ROASTED VEGETABLES WITH GRILLED TILBA HALOUMI, LEMON AND HOUSE DUKKAH

SPAGHETTI AGLIO OLIO WITH MIMOSA OLIVE OIL, LEMON, CHILLI FLAKE, ITALIAN PARSLEY AND FRIED GARLIC

HONEY, BOURBON AND HERB ROASTED CARROTS WITH CRUMBLED TILBA FETA

GRILLED BROCOLINI WITH LEMON, MAPLE AND TAHINI DRESSING

WOK TOSSED ASIAN GREENS IN GINGER, SESAME AND GARLIC BROTH

TWICE COOKED ROSEMARY POTATOES WITH ROASTED GARLIC OIL

SALADS

ROASTED PUMPKIN, BEETROOT, PERSIAN FETA, TOASTED ALMOND FLAKE, BALSAMIC & OLIVE OIL

CAESAR WITH BABY COS, LOCAL TURKISH CROUTONS, SMOKED BACON, PARMESAN, SOFTLY POACHED FREE RANGE EGG AND HOUSE DRESSING

ANCIENT GRAINS, GREEN VEGETABLES, AVOCADO, CREAMY DRESSING & TOASTY SEED MEDLEY

THAI BEEF SALAD WITH MARKET GREENS AND SWEET DRESSING

ROASTED PUMPKIN AND BABY BEETROOT WITH QUINOA, MARINATED PERSIAN FETA, TOASTED ALMOND FLAKES, LEAFY GREENS, HOUSE DUKKAH, BALSAMIC

ROCKET SALAD WITH PEARS, PARMESAN AND MAPLE ROASTED WALNUTS

AL & CATHY'S TOMATOES, FRESH BOCCONCINI, BASIL SALAD

ISRAELI COUS COUS SALAD WITH MARINATED EGGPLANT, PARSLEY AND LEMON

GREEK SALAD

SOBA NOODLE, CARROT, CAPSICUM, SPRING ONION, CABBAGE, CHILLI, SNOW PEAS AND SESAME DRESSING