



Share Plates

MAINS

Portuguese Peri Peri Chicken Pieces
Tender slow cooked lamb shoulder served on the bone
 Dukkha Crusted Salmon with Flavoured Yoghurt
Asian Pork Belly with Caramel Chilli Lime Sauce
 American Wood Smoked Beef Brisket with BBQ Sauce
Indonesian Coconut Chicken Balls
 Chicken breast stuffed with pancetta, spinach
 herb mozzarella and capsicum sauce

SIDES

Potato Bake
 Duck Fat Chips
Garden Salad with Avocado
 Chickpea and Cauliflower Salad
Spinach, Pear and Pumpkin Salad
 Israeli Cous Cous Salad
Carrot and Walnut Salad
 Caramelised Pumpkin and Quinoa Salad
 with Candied Walnuts
Rosemary Chats
 Roast Pumpkin, Sweet Potato and Carrots
Fresh Local Seasonal Greens with Toasted Almonds
 Cauliflower and Broccoli Mornay Bake
Italian Oven Roasted Vegetables
 Egyptian Style Potato Casserole

CHOOSE TWO MAINS AND THREE SIDES

SERVED WITH COMPLIMENTARY BREADS

ENTRÉÉS

Warm Lemon Beef with Thai Style Noodle Salad
Avocado Caprese Chicken Salad with Balsamic
 Nigellas Middle Eastern Fattah on Toasted Flatbread
Antipasto Grazing Plank

ENTRÉÉS OPTIONAL



Mediterranean Feast

{SERVED AS SHARE PLATES, GRAZING TABLE OR BUFFET}

MAINS

**Chicken Supreme Creamy Chicken Piccata with Garlic
 Lemon and Herbs on Angel Hair** {BEST SELLER}
 Chorizo Meatball, Ricotta and Oregano Lasagne
Braised Moroccan Style Chicken on Spinach Cous Cous
 Garlic Butter Tuscan Salmon
Greek Moussaka with Mushroom Sauce {V}
 Beef Brisket Ragu with Mushrooms on Pasta Base
Spanish Prawns on Flavoured Rice
 Thyme Roasted Lamb Greek Style on Lemon Potatoes
Sliced Mustard Beef with Jus
 Sliced Seasoned Roast Pork with Braised Leeks
 with Roast Apples and Gravy

SIDES

Stunning Caprese Salad Platter
*with heirloom tomatoes, marinated mozzarella and burrata
 cheese – a modern-day take on a classic masterpiece*
 Mediterranean Chickpea Salad
Quinoa Tabbouleh with Chickpeas
 Roasted Moroccan Carrot Salad
Israeli Cous Cous Salad
 Greek Salad with Avocado

Egyptian Style Potato Casserole
 Mediterranean Stuffed Tomatoes
Creamy Garlic Italian Mushrooms
 Roasted Brussel Sprouts
 with Citrus Burnt Butter {SEASONAL}
Italian Oven Roasted Vegetables
 Lemon Garlic Asparagus with Feta and Tomatoes
**Pumpkin, Sweet Potatoes and
 Carrot with Butter Nut Crumble**

CHOOSE TWO MAINS, THREE SIDES

SERVED WITH COMPLIMENTARY BREADS

