

SELF SERVE

You want to share a meal with your guests while you enjoy your event but you want to keep it intimate and relaxed. Our self-serve options allow you to have your choice of menu items delivered or to have an onsite chef to serve and assist with set-up. Perfect for larger gatherings, this laid-back, help-yourself style of dining allows you to share beautiful dishes together.

PROTEINS

Moroccan-Spiced Roast Chicken Thighs; preserved lemon and herbs
 Grilled Chicken Thigh; rocket and walnut pesto
 Sticky Soy-Glazed Beef Brisket; toasted sesame and spring onions
 Coconut Chickpea Curry (vegan); fresh herbs
 Lemon-Herb Baked Salmon; caper and dill salsa
 Honey & Mustard Glazed Ham
 Roasted Eggplant (vegan); pomegranate dressing and almonds
 Zaatar Lamb Shoulder; caper and cucumber salsa
 Coconut Braised Beef Cheek; pickled veges, labneh

SIDES

Mediterranean Couscous Salad; roasted red peppers, olives, parsley
 Orzo Salad; olives, sundried tomatoes, and creamy pesto
 Seasonal Slaw; creamy herb dressing
 Seasonal Grilled Greens; ricotta, green goddess dressing
 Seasonal Roast Vegetables; smokey romesco, feta, almonds, herbs
 Beetroot; Rocket, walnut, labneh, mint, balsamic
 Seasonal Garden Salad; cucumber, cherry tomato, mesclun, vinaigrette and savoury granola
 Creamy Potato Salad; dill, chive
 Classic Caesar; cos lettuce, parmesan, croutons & Caesar dressing

PRICING & ADDITIONAL INFORMATION

Chef onsite or drop off
 \$45 per person for 1 protein and 2 sides
 \$55 per person for 2 proteins and 3 sides
 Bread selection added for \$4pp
 Add a sweet dessert for an extra \$10 per person
 Onsite chef or waitstaff available at an additional cost (see our Event Information Page)

SWEETS

Sticky Date Pudding; butterscotch sauce
 Classic Tiramisu
 Individual banoffee Pie Tarts; whipped cream
 Mini Lemon Tarts; toasted meringue

Flourless Chocolate Cake; berry coulis
 Passionfruit & Coconut Cheesecake Slices
 Salted Caramel & Chocolate Tart Slices