DIPS & STARTERS

chopped chicken liver
egg w mayo and herbs
$6/250g

Romanian eggplant $20 / 500g
roasted eggplant, capsicum, pomegranate, dill, lemon, shallot

smoked white fish salad (dip) $20/500g
house smoked Spanish mackerel, olive oil, parsley, lemon juice & potato

confit tuna & caper dip salad (dip) $20/500g
olive oil, lemon capers and parsley

SALADS

$45

super green salad with almonds, radishes and lemon garlic dressing
zucchini, cos, baby peas, cucumber, fennel, snow peas, watercress, pea tendrils

quinoa, raw beetroot, carrot, coconut and coriander salad, lime ginger dressing

golden cabbage and carrots, raisins, mixed sprouts, macadamias, tahini turmeric dressing

SOUP

$10 per litre

holmbrae chicken and vegetable

MAINS

$100 each (portion size as part of a buffet: 12-15 people)

ocean trout tarator w tahini yoghurt, coriander, sumac and chilli

grilled Ora king salmon chermoula marinade, cherry tomato & green bean salsa

lamb forequarter hawaij and pomegranate molasses, slow cooked and taken off the bone
served w zhough & tzatziki

traditional beef osso buco meat in goulash sauce w gremolata

SWEETS

$35 each

Moroccan orange and almond cake

poppyseed, almond cake, sour cherry jam, dark chocolate icing

passionfruit and coconut drizzle cake