

## **Food Packages**

V = Vegetarian, VG = Vegan, GF = Gluten Free - Available On Request

### **Classic Package - \$17 Per Head (7 Items)**

1. House Made Dips w/ Toasted Turkish Bread (VG)
2. Mini Spring Rolls w/ Sweet Chilli Sauce (VG)
3. Mini Quiche. A Mix of Lorraine and Spinach & Fetta (V)
4. Roasted Chat Potatoes w/ Rosemary, Garlic, Olive Oil, Sea Salt & Aioli (GF, VG)
5. Mini Gourmet Pie w/ Tomato Relish. Moroccan Lamb or Korma Curry Vegetable (V)
6. Vegetable Samosas w/ Tomato Chutney (VG)
7. Choice of: Cocktail Nori Roll w/ Soy Sauce (GF, VG) OR Turkish Delight w/ Persian Fairy Floss (VG, GF)

### **Vegan Package - \$17 Per Head (7 Items)**

1. House Made Dips w/ Toasted Turkish Bread (VG)
2. Mini Spring Rolls w/ Sweet Chilli Sauce (VG)
3. Vegetable Samosas w/ Tomato Chutney (VG)
4. Roasted Chat Potatoes w/ Rosemary, Garlic, Olive Oil, Sea Salt (GF, VG)
5. Garden Vegetable Kofta w/ Moroccan Spiced Hummus (VG)
6. Cumin Spiced Falafel w/ Hummus (VG)
7. Choice of: Cocktail Nori Roll w/ Soy Sauce (GF, VG) OR Turkish Delight w/ Persian Fairy Floss (VG, GF)

### **Gourmet Moroccan Package - \$26 Per Head (9 Items)**

1. House Made Dips w/ Toasted Turkish Bread (VG)
2. Cumin Spiced Falafel w/ Tzatziki (VG)
3. Tikka Chicken Skewer w/ Cucumber Riata (GF)
4. Lamb Kofta w/ Preserved Lemon Yoghurt (GF)
5. Scallop, Prawn & Ginger Wonton w/ Ponzu Dipper
6. Pea, Mint and Fetta Arancini Rolled in Polenta w/ Aioli (GF, V)
7. Middle Eastern Chicken Kofta w/ Cumin Ginger Yoghurt Dip
8. Moroccan Spiced Beef Ball w/ Tzatziki (GF)
9. Choice of: Roasted Chat Potatoes w/ Rosemary, Garlic, Olive Oil, Sea Salt & Aioli (GF, VG) OR Cinnamon and Honey Baklava

Note - Our menus are seasonal. Please check closer to your event date for up to date menus and pricing



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### **Luxury Dinner Packages**

\$38 Per Head - 8 Canapés + 1 Dinner Box From Option A

\$50 Per Head - 8 Canapés + 1 Dinner Box From Option A + 1 Dinner Box From Option B

Canape Options:

1. House Made Dips w/ Toasted Turkish Bread (VG)
2. Cocktail Nori Roll w/ Soy Sauce (GF, VG)
3. Lamb Kofta w/ Preserved Lemon Yoghurt (GF) OR Scallop, Prawn & Ginger Wonton w/ Ponzu Dipper
4. Pea, Mint & Fetta Arancini Rolled in Polenta w/ Aioli (GF, V)
5. Peri-Peri Chicken Slider w/ Cheese, Caramelised Onion, Cucumber & Tomato Salsa OR Angus Beef Slider w/ Tomato, Cheese, Lettuce & Tomato Relish
6. Cumin Spiced Falafel w/ Tzatziki (VG)
7. Chicken Tikka Skewer w/ Cucumber Raita (GF) OR Stuffed Crumbed Mushrooms w/ Fetta, Spanish Onion & Herbs (V)
8. Kataifi Prawn Skewers w/ Ginger Glaze OR Spiced Chocolate Mousse Tart Topped w/ Persian Fairy Floss

Dinner Box Option A:

- Mediterranean Vegetables & Rocket Salad w/ Olive Oil & Lemon Dressing (GF, VG)
- Roasted Moroccan Chicken w/ Chickpeas, Rocket & Semi-Dried Tomatoes (GF)
- Marrakech Fish (Trevally) w/ Homemade Chips & Tartare Sauce

Dinner Box Option B:

- Chickpea & Pumpkin Tagine w/ Coriander, Apricot & Pine Nut Couscous (VG)
- Ras el Hanout Lamb w/ Rice
- BBQ Salmon Filet Served w/ Mediterranean Vegetable & Rocket Salad (GF)

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## **Drinks Packages**

(Terms & Conditions Apply)

### **Package 1**

Per Head - 2hrs (\$35) - 3hrs (\$45) - 4hrs (\$55) - 5hrs (\$60)

- Heineken Zero, Carlton Draught
- Vivo Brut
- Vivo Sauvignon Blanc
- Vivo Chardonnay
- Vivo Shiraz
- Soft Drink & Juice

### **Package 2**

Per Head - 2hrs (\$45) - 3hrs (\$55) - 4hrs (\$65) - 5hrs (\$70)

- Heineken Zero, Carlton Draught, Pure Blonde, Corona, Peroni
- Somersby Apple Cider
- Vivo Brut
- Vivo Sauvignon Blanc
- Vivo Chardonnay
- 3 Tales Sauv Blanc
- Bella Riva Pinot Grigio
- Vivo Shiraz
- Regional Reserve Pinot Noir
- Soft Drink & Juice

### **Package 3**

Per Head - 2hrs (\$55) - 3hrs (\$65) - 4hrs (\$75) - 5hrs (\$85)

- Heineken Zero
- Carlton Draught, Pure Blonde, Corona, Peroni, Coopers Pale, Asahi
- Somersby Apple Cider
- Vivo Brut
- Divici Organic Prosecco
- Willowglen Moscato
- Vivo Sauvignon Blanc
- Vivo Chardonnay
- 3 Tales Sauv Blanc
- Bella Riva Pinot Grigio
- Vivo Shiraz
- Regional Reserve Pinot Noir
- Vinoque Novo Tinto Tempranilo
- Basic Spirits
- Soft Drink & Juice

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