

BOWL FOOD

DESIGN YOUR OWN MENU

We recommend a minimum, of three items for the first 45 minutes of service and an additional food item per 15 minutes thereafter. A maximum order of 100 guests applies.

V= Vegetarian GF=Gluten Free DF=Dairy Free

BOWLS

Braised red wine chicken, mushrooms, shallots, pomme puree (GF)

Slow-cooked beef cheek, crisp carrots, pinot jus, gremolata (GF)

Fragrant prawn curry, rice pilaf, coriander, toasted nuts (GF)

Roast pork belly, nasi goreng, apple slaw (GF)

Crispy chicken, sticky rice, miso aioli, spring onion (GF)

Paprika lamb shoulder, quinoa tabouleh, preserved lemon dressing

Confit pork belly, kumara puree, apple sauce, cider vinaigrette (GF)

Gnocchi, blue cheese cream, baby spinach, crisp sage (V)

Falafel, cherry tomatoes, olives, mint yoghurt, corn and cucumber salsa (V)

NOTE: ALL ITEMS ARE TRAY SERVED