

**ELITE SELECTION - \$6.50 PER GUEST**

- Slow braised beef cheeks in Pedro ximenez with baby onions and cauliflower whip ⚙️🌿
- Aged beef fillet tataki with kale and mung bean slaw, crushed cashews and goma dressing ❄️🌿
- Smoked duck pastrami on Medjool date, rocket and blood orange with rhubarb aioli ❄️🌿
- Thai jungle chicken curry with coconut pilaf rice topped with micro coriander ⚙️🌿
- Char grilled corn fed chicken with smoked paprika, thyme couscous and preserved lemon purée ⚙️
- Pork and pistachio koftas with romesco sauce topped with gremolata and parmesan snow ⚙️
- Tarakihi kokoda with watermelon, coriander, chipotle and taco crumbs ❄️🌿
- Crispy skinned salmon with Maori potato, saffron, crispy capers and lime dust ⚙️🌿

**PREMIUM SELECTION - \$5.00 PER GUEST**

- Lamb shank Hyderbadi curry on carrot and cardamom crush with cucumber raita ⚙️🌿
- Classic chicken Caesar salad with baby cos leaves, parmesan, garlic croutons and dressing ❄️
- Maple roasted butternut with smoked bacon, pear, hazelnut, rocket and goats Gouda ❄️🌿
- Zesty cous cous crumbed fish with house cut chips and citrus aioli ⚙️
- Mediterranean vegetables with chickpeas, Zany Zeus baked ricotta and red capsicum confit ❄️🌿
- Waldolf salad with Kapiti blue cheese mousse, balsamic jelly and candied walnuts ❄️🌿
- Sticky orange tofu with steamed broccoli, bok choy, carrot and peanuts on kaffir lime rice ⚙️🌿
- Potato gnocchi with beurre noisette, crumbled feta, sage and confit figs ⚙️🌿



⚙️ Requires heating

❄️ Served cold

🌿 Vegetarian

🌿 Gluten free

## **TERMS AND CONDITIONS**

- Bowl food menu is not available for delivery and requires the Sarah Searancke Catering team to heat, assemble and serve. Contact us now for staffing charges.
- Items are served in an array of serve ware ranging from bamboo disposable to mini porcelain bowls. We are happy to tailor serve ware to your preferences.
- We cater for all dietary requirements.
- Food may vary slightly from images due to availability of products.
- If you require information regarding items on our menu or would like our assistance in designing a balanced menu please do not hesitate to contact us.
- We have a minimum charge of \$20.00 per guest and a minimum number of 25 guests.
- A minimum charge of \$750.00 excluding GST for orders placed for weekends.
- All prices are exclusive of GST.