



Our Bowl menus are designed for guest interaction along with beautiful food.

Choose from beautiful canapés to substantial bites & bowls or add some street food for an international flavour.

Complete with bagasse or bamboo bowls.

Individual - stand up menu | choose any 2 | \$20.00

Extra Selections | \$9.00 per selection

Added to a canapé menu | \$9.00 per selection

*Can also be designed as a drop off menu. Placed in sealed containers and delivered in our boxes either hot or cold. Minimum 25 of each bowl as a drop off.*

Pricing based on minimum numbers of 40 people, surcharges apply for smaller groups. Waiting staff, surcharges & additional equipment fees apply. GST not included.

Please advise of dietary requirements prior to event.



# BOWL FOOD

## Meats

Chunky lamb chilli con carne, sticky rice, nachos, sour cream and guacamole

Italian meatballs, tomato & basil rich sauce

Panko crumbed pork belly katsu curry, sticky rice

Corn fed chicken and chorizo pilaf, black olive tapenade, pea shoots

Stir fry chicken fillets with soy sauce, shallot & ginger

BBQ pork Chinese with hoisin sauce & steamed rice

Paella - Chicken chorizo, spices, peas, peppers, eggplant, mushroom, parsley, lemon, saffron, tomato, paella rice, zucchini, snow pea, garlic, onion (gf/df)

## Fish Dishes

Sautéed octopus with cracked black pepper fresh lemon & fresh coriander (g)

Tempura sea bass, honey & soy glaze, sesame noodles

Teriyaki salmon fillets, bean sprouts, Japanese mayonnaise steamed rice

Seafood selection – prawns, mussels, scallops, cod in a seafood mornay on a bed of rice with lemon & dill

Grilled tiger prawns, rice noodles, mango, ginger, lemongrass chilli

Paella - Squid, mussels, king prawns, red pepper, parsley, peas, eggplant, saffron, lemon, spices, paella rice, zucchini, snow pea, garlic, onion (gf/df)

## Vegetarian Dishes

Veggie Tagine, flatbread, Tzatziki(v/gf)

Portabella mushroom, white truffle, sea salt and fresh grated parmesan.

Spiced bean burger, smashed avocado, sweet chilli, brioche bap

Thai curry with pumpkin, pea, aubergine and mushroom with jasmine rice

Chunky chickpea falafel, beetroot tortilla chips, sour cream, guac, coriander cress and chilli

Paella - Eggplant, mushroom, peas, beans, fresh lemon wedges, herbs, paella spices, pumpkin, mixed peppers, parsley, zucchini, snow pea, garlic, onion, thyme, saffron, paella rice (gf/df/v)