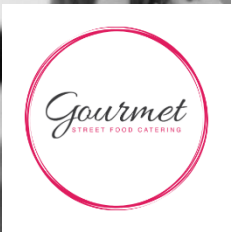


# Festival Food



SEAFOOD  
PAELLA  
TIGER PRAWNS  
SQUID, SAFFRON  
NZ GREEN-LIP MUSSELS  
IRISH MUSSELS, GARLIC  
RED PEPPER, ONION  
TOMATO, PAPRIKA, ...





# Pricing

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

We set up our pop up marquees and you select the street food for an international flavour.

Complete with high quality disposable serving plates & bowls guests can come to the marquee  
'street food style'

3 options | \$33.00 per person | extra dish per person \$10.00

Can also be designed as a drop off menu – DOM beside choices available. Placed in sealed containers and  
delivered in our boxes either hot or cold.

Minimum of 30 portions per option selected. Marquee / Equipment / Staff Included /GST not included.

Please advise of dietary requirements prior to event.



# Festival Selection

Served from the Marquee

*Salt & Pepper Squid w soy chilli spring onion dressing*  
*Crispy Asian Pork w rice noodles & hoisin sauce topped with coriander (dom)*  
*Paella w Chorizo, Chicken, Mussels, Clams & Squid (dom)*  
*King Prawn Salad w garlic, lemon, chilli & basil butter (dom)*  
*Meatballs & Chorizo w fusilli pasta in a tomato & red pepper sauce (dom)*  
*Beer battered barramundi w chips, lemon & spicy aioli*  
*Chicken Fajita w caramelised red onion chutney & rocket (dom)*  
*Jumbo Pork sausage in French baguette w caramelised onions, American cheese & sauce selection (dom)*  
*Grilled tiger prawns, rice noodles, mango, ginger, lemongrass chilli (dom)*  
*Veggie Tagine, flatbread, Tzatziki(v/gf) (dom)*  
*Spiced bean burger, smashed avocado, sweet chilli, brioche bap*  
*Chunky lamb chilli con carne, sticky rice, nachos, sour cream and guacamole (dom)*  
*Quinoa & haloumi burger grilled mushrooms, sautéed spinach with sweet potato fries (v/gf)*  
*Peking Duck Bao Bun - Light fluffy bao bun filled with peking duck / pickled carrot / spring onion / hint of spice (dom)*  
*Roasted pumpkin arancini, turmeric crumb, mango chutney (v)*  
*Pork belly, five spice crust, sticky soy deglaze, rice noodles coriander, crispy garlic (gf) (dom)*  
*Sesame soy salmon fillet with roasted peppers, Chinese greens, egg noodles and a chilli salsa (dom)*  
*Panko Crusted Chicken, slaw mix, chilli jam (dom)*  
*Beef Rendang, ginger, galangal, lemongrass, coconut milk, fresh coriander (dom)*  
*Green Thai Chicken curry, palm sugar, lemongrass, coconut milk, basil (dom)*  
*Spiced lamb shoulder with cous cous, garlic yoghurt, seared eggplant salsa (dom)*  
*Moroccan Lamb balls skewer, spicy tomato sauce, minted yoghurt (dom)*



# Festival Selection

Served from the Marquee

*Add Ons (dom)*

*Set up on a communal table for guests to help themselves ...*

*Freshly Shucked Oysters on ice with lemon wedges (2 per person) \$6.00 per person*

*King Prawns on ice with lemon wedges & sauce selection (2 per person) \$6.00 per person*

*Seafood Selection - A variety of freshly shucked oysters, Moreton bay bugs & king prawns \$28.00 per person*

*5kg Smoked Ham on stand w fresh crunchy bread, butter, apple sauce, mustard \$320.00*

*Grazing Boards - serves 15 people per board \$99.00 per board*

*Charcuterie board - cured meats, house slaw, pickles, olives, artichokes, semi dried tomatoes, sourdough bread, beetroot relish*

*Seafood board - Smoked salmon, crab pâté, marinated octopus, prawn salad, sourdough bread, garlic mayonnaise*

*Cheese board - Deluxe local cheeses, quince paste, smoked garlic & tomato chutney, olives, walnuts, fresh fruits, lavosh, assorted crackers*

*Vegetarian board - Bocconcini & zucchini skewers, hommos, grilled eggplant, pickled red cabbage, sun-dried tomato, stuffed vine leaves, raw vegetables, marinated feta, flatbread*

*Asian board - Selection sushi rolls (tuna, soy chicken, salmon, cucumber), ginger, wasabi, soy sauce*

