



A Pinch of Spice  
CATERING

## Shared plates / Alternate drop

- Roasted marinated olives .w. Turkish bread & dukkha
- Antipasto Platter
- Entree Roasted pork belly pieces .w. mustard, parmesan, and sourdough crumb
- Pan fried ocean king prawns .w. black pepper caramel & crispy shallots (2pp) (GF, DF)
- Vegetable/pork/ham/chicken/Confit duck and raisin terrine, mandarin relish and bitter endive salad (GF, DF)
- Crumbed paprika chicken bites .w. blue cheese mayonnaise and frisee
- Roasted cauliflower, potato and braised radicchio .w. a tomato and cumin relish (GF, DF)
- Main baked whole fish. w. crispy chat potatoes, dill pickle and lemon wedges
- Pressed lamb shoulder, horseradish cream & parmesan crumb
- Roasted field mushrooms .w. goats cheese, chickpeas and rocket (V GF )
- Pancetta wrapped chicken pieces .w. a rosemary, citrus & green olive dressing (GF DF)
- Moroccan chicken pieces steamed greens and rosti
- Grilled eye fillet wrapped in prosciutto .w. celeriac & potato dauphinoise, baby carrots, red wine jus (GF)
- Pan fried fillet of salmon .w. carrot puree, roasted Jerusalem artichoke, and wilted silver beet, lemon & dill olive oil
- Double lamb cutlet & pressed shoulder .w. mint, feta, pea & potato smash, broccolini, rosemary jus (GF)
- Butterflied spatchcock crusted .w. honey ras-el hanout, braised radicchio, grilled fennel & jus gras (GF, DF)
- Roasted mix of forest mushrooms & goats cheese .w. soft polenta, wild rocket (V, GF)

