

# CATERING MENU

## Italian

- Baked sage and rosemary polenta, chargrilled peppers, olives, and cashew feta (gf/df/vgn)
- GF Pizza with Zucchini, almond cream, lemon, rocket, and green olives (gf option available, (df/vgn/gf)
- Rocket salad, candied walnut, pear, and pistachio crumb (gf/df/vgn)
- Roast pumpkin, crispy fried chickpea salad with sun-dried tomato, herbs, and red onion (gf/df/vgn)
- Selection of breads, crudités, dips (Romesco, pesto, cauliflower smokey cheese dip (gf/df/vgn)

## Mexican

- BBQ pulled jackfruit and smokey black bean braise (gf/df/vgn)
- Spicy baked rice (gf/df/vgn)
- Pineapple chilli salsa (gf/df/vgn)
- Tacos and tortillas (gf/df/vgn)
- Raw rainbow salad, sprouts, and homemade pickles (gf/df/vgn)
- Coconut yoghurt and guacamole (gf/df/vgn)

## Lebanese

- Falafel (gf/df/vgn)
- Mezze of chargrilled vegetables and pickles (gf/df/vgn)
- Toasted crispy lavosh, babaganoush, beetroot hummus, spiced carrot, and tahini toum (gf/df/vgn)
- Whole baked cauliflower and Kumara, cumin yoghurt, black garlic, preserved lemon (gf/df/vgn)
- SOCCA, Farinata. Chickpea pancake with harissa and wild mixed greens (vgn/gf/df)

## Aotearoa

- Tray bake hearty country vegetable pies, mustard cheese sauce, feijoa chutney (gf/vgn/df)
- Baked Rice with lentils & horopito. Nasturtium, maple burnt vegan butter, garlic coconut yoghurt (gf/df/vgn)
- Hangi smoked vegetables kawakawa mayo (gf/df/vgn)
- "Sunday roast" green vegetables and mint salsa verde (gf/df/vgn)
- Crispy slaw, kiwifruit vinaigrette, (gf/df/vgn)

## Thai

- Crispy fried rice noodles salad, chilli, spring onion, Iceberg, cashew, fried eggplant (gf/vgn/df)
- Jasmine Rice (gf/df/vgn)
- Tom yum soup, with tofu, mushrooms, makrut lime (gf/df/vgn)
- -Penang curry with tofu and eggplant, pumpkin (gf/df/vgn)
- Green papaya salad (gf/df/vgn)

## Chinese

- 7 green vegetable dumplings Or
- Mushroom and tofu dumplings (gf/df/vgn)
- With Steamed Asian greens, broccoli, garlic and ginger (gf/df/vgn)
- Stir fry rice Noodles with soy ginger mushrooms, exotic fungi & mushroom xo sauce, crispy szechuan chilli oil (gf/df/vgn)
- Shredded Iceberg, mung bean and carrot, crispy fried shallot and sesame chilli dressing (gf/df/vgn)
- Crispy fried salt and pepper tofu, shallot, chilli (gf/df/vgn)

# CATERING MENU

## Burger & Fries

- Pumpkin, chickpea and kimchi burger patties (gf/df/vgn)
- Pickles, sauerkraut, and relishes (gf/df/vgn)
- Kumara chips with vegan chipotle aioli (gf/df/vgn)
- GF Sesame buns, or lettuce cup wrap (gf/df/vgn)
- Salad of shredded lettuce, cabbage, tomato, beetroot, grated carrot, vgn cheese (gf/df/vgn)



## Indian

- Paneer tikka masala (gf/v) (vgn option tofu)
- Pea and potato saag (gf/df/vgn)
- Basmati rice (gf/df/vgn)
- Kachumber salad (gf/df/vgn)
- Poppodum (gf/df/vgn)
- Coconut raita, pickled sour mango chutney (gf/df/vgn)

## Japanese

- Black sesame miso tan tan ramen (gf/df/vgn)
- Edamame, shouyu, sea salt (gf/df/vgn)
- Cabbage and vegan wasabi kewpie mayo, lotus chips (gf/df/vgn)
- Teriyaki tofu, roasted purple dawn kumara, togarashi (gf/df/vgn)
- Sticky rice, spicy ginger tomato glaze. (gf/df/vgn)

