

## **CATERING MENU**

## MENU 1: \$41.00 PER PERSON

TERIYAKI BBQ CHICKEN THIGHS WITH ORANGE AND TAHINI
BBQ EYE FILLET WITH GARLIC, CHILLI AND SOY POST-MARINADE
MIXED LEAF SALAD WITH LEMON VINAIGRETTE
CARROT, BEET AND CABBAGE SLAW WITH SESAME DRESSING AND TOASTED PEPITAS
HARISSA SPICED CARROT SALAD WITH BULGHUR WHEAT, FETA AND HERBED TAHINI
DRESSING
IGGYS BREAD ROLL

## MENU 2: \$58.00 PER PERSON

BBQ CHIPOTLE CHICKEN THIGHS AND HOUSEMADE CHIPOTLE BBQ SAUCE
INDIAN SPICED BBQ LAMB LEG WITH SPRING ONION AND CORIANDER
RAW FISH LING CEVICHE WITH WATERMELON, CUCUMBER, LIME AND CORN CHIPS
PEA, CUCUMBER AND FARRO SALAD WITH FETA AND POMEGRANATE
LENTIL, CHERRY TOMATO AND RADICCHIO SALAD WITH BALSAMIC DRESSING
SHAVED CABBAGE, ZUCCHINI AND CABBAGE SALAD WITH LEMON AND PECORINO DRESSING
IGGYS BREAD ROLL

## MENU 3: \$75.00 PER PERSON

MAPLE GLAZED BBQ KING SALMON WITH CHILLI AND FENNEL

GINGER MISO ROAST PORK SCOTCH AND HERBS

LEMONGRASS BBQ CHICKEN THIGHS

BBQ CHIPOTLE EYE FILLET WITH HOUSEMADE CHIPOTLE BBQ SAUCE

KALE AND ROAST SWEET POTATO SALAD WITH MISO DRESSING

ROAST EGGPLANT SALAD WITH TAHINI, OREGANO AND CHILLI

MIXED LEAF SALAD WITH LEMON VINAIGRETTE

SHAVED CABBAGE, ZUCCHINI AND FENNEL SALAD WITH LEMON AND PECORINO DRESSING IGGYS BREAD ROLL

DESSERT: \$6.00 PER PERSON
STRAWBERRY AND ROSE ETON MESS
HOUSEMADE TIRAMISU
FLOURESS CHOCOLATE OBLIVION TORTE

(ALL DESSERTS MADE TO SHARE)

GRAZING BOARD: FROM \$6.00 PER PERSON

**VEGO:** SEASONAL RAW VEGETABLES / BEETROOT HUMMUS / GREEN TAHINI DIP / ROAST PUMPKIN DIP / ASSORTED LEAVES / FLAT BREADS / FALAFEL CHIPS - \$6 PER PERSON

PATE N PICKLE: DUCK LIVER PATE / CORNICHONS / IGGY'S FICELLE / GOATS CHEESE / BEETROOT PICKLE / ASSORTED LEAVES - \$6 PER PERSON

**TROUT**: HOUSE CURED BEETROOT TROUT / HERBED CRÈME FRAICHE / RED ONION PICKLE / CUCUMBER RIBBONS / ASSORTED LEAVES / RYE / ASSORTED CRACKERS - \$12 PER PERSON

CLASSIC: PROSCUITTO / SALAMI / THREE CHEESES / OLIVES / ASSORTED CRACKERS / ASSORTED LEAVES - \$12 PER PERSON