



C A T E R I N G

## Themed Lunch Menus

*Spoonful has created delicious themed menus for ease of ordering.  
These menus are available all year round.*

*gf* = gluten free

*df* = dairy free

*v* = vegetarian

*vg* = vegan

### Summer Set Menu

**\$28 per person**

- Seared short-cured beef sirloin with a strawberry & verbena vinaigrette (*gf, df*)
- Chargrilled chicken skewer with spiced plum chutney (*gf, df*)
- Cheddar & summer vegetable pastie (*v*)
- Tangy courgetti salad (*vg, gf, df*)
- New potato salad tartare (*v, gf, df*)
- Blueberry cornmeal buckle slice

### Japanese Set Menu

**\$31 per person**

- Okonomiyaki - Japanese vegetable fritter served with kewpie mayonnaise (*v*)
- Hot Japanese sandwich - chicken katsu, shredded cabbage & tonkatsu sauce
- Seared mirin & soy salmon (*gf*)
- Prawn skewers with yum yum sauce (*gf*)
- Sprouting broccoli & edamame salad with curry leaves & lime (*vg, gf*)
- Cherry & yuzu cheesecake (*v*)



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CATERING

## American Set Menu

**\$26 per person**

- California burger with cheese, onion & cucumber pickles
- Parmesan & roast capsicum risotto balls (*v, gf*)
- Buffalo chicken thigh skewer (*gf*)
- Sweet potato wedges (*vg, gf*)
- Cobb salad with ranch dressing (*v, gf*)
- Apple pie with sweetened vanilla cream (*v*)

## French Set Menu

**\$28 per person**

- Toulouse sausage, dijon & caramelised onion roll
- Chicken, white wine & wholegrain mustard brochette (*gf*)
- Gruyere cheese & tomato tarte (*v*)
- French potato, shallot & parsley salad with dijon vinaigrette (*vg, gf*)
- Crepes with greens & cheese sauce (*v*)
- Apple Tart Tatin (*v*)

## Middle Eastern Set Menu

**\$26 per person**

- Zaatar, feta & cheese filo pastries (*v*)
- Persian herb frittata (*v, gf*)
- Merguez sausage rolls
- Butternut squash rosti with soft boiled egg (*gf, v*)
- Middle eastern slaw with a yoghurt & herb dressing (*v, gf*)
- Dark chocolate & pistachio cookie (*v*)



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## **Pub Lunch Set Menu** **\$27 per person**

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- Lamb & caramelised onion sausage rolls with quince jam
  - Ploughman on acme baguette with honey ham, pickled onion & aged cheddar
  - Bubble & squeak with seared portobello mushrooms (v)
  - Beer batter corn & cheese fritter (v)
  - Caesar salad with soft boiled eggs & sourdough croutons (v)
  - Fruit scones with jam & whipped cream



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