



# STANDING FORK MENU

**\$34+GST PER PERSON - SELECT 4 CHOICES SERVED IN ONE HOUR**

*All menu items are petit meals served as individually plated meals that can be eaten standing style. To add more choice, \$5.50 per person for each menu item. For each ½ hour longer, charge is \$4 per person. Extra charge for waitstaff and travel for venue of more than 30 km from base.*



## HOT POTS

*(SERVED HOT IN INDIVIDUAL FOIL RAMEKINS WITH A WOODEN FORK)*

- Chicken, olive, and rosemary hot pot topped with potato mash **[GF]**
- Scottish beef mince and vegetable cottage pie topped with roasted mashed pumpkin
- German potato pot with red potatoes, bacon, onion, celery, upon mixed greens **[GF]**

## TASTES OF ASIA

*(SERVED IN INDIVIDUAL BAMBOO BOAT BOWLS SERVED WITH A CHOPSTICK OR WOODEN FORKS)*

- Pork belly bao bun
- Crispy fish soft taco with Asianslaw
- “Mie Goreng” (Translation: Fried Noodles) with chicken, sprouts, carrots, red capsicum
- Malaysian style beef rendang and turmeric coconut yellow rice
- Korean crispy chilli chicken & pickled radish

## PASTA AND SALAD

*(SERVED IN INDIVIDUAL BAMBOO PLATES)*

- Italian chicken cacciatore with olives and pasta
- Grilled Mediterranean vegetables - eggplant, zucchini, and red capsicum with gluten-free potato, gnocchi pasta in a rich tomato passata **[V] [GF]**
- Greek salad with feta cheese, green olives, kalamata olives, semi-dried tomatoes **[V]**

## PAELLA BOWLS

*(SERVED IN WOODEN SQUARE BOWLS WITH A WOODEN FORK)*

- Small bowls of traditional paella

*\*\*We can tailor the ingredients to your choosing and offer a traditional mixed paella, seafood, vegetarian, or chicken and chorizo which are cooked from scratch on-site.*

*\*\*Menu ingredients and dishes may change due to seasonality and availability of products.*





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## SWEET OPTIONS

*(TO ADD STANDING DESSERTS TO YOUR STANDING DINNER FORK MENU, AN ADDITIONAL \$6 PER PERSON.)*

Select 2 from:

- Selection of petit four desserts (mini cheesecakes, tarts, and sweet slices)
- Fresh fruit cubes on a stick with a mango yoghurt dip
- Individual mini tiramisu and chocolate mousse tower
- Selection of flavoured profiteroles
- Small shot glasses of custard-style desserts
- Gluten-free and vegan desserts

Legend: **[V]** - Vegetarian    **[VGA]** - Vegan

**[GF]** - Gluten-Free

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## SEAFOOD

- Brochette of pan-seared king prawns and Atlantic salmon served on a bed of wild rice
- Salt and pepper squid drizzled with lime aioli served with potato chips (presented in a bamboo cone)
- Chili fish with jasmine rice and Asian-slaw (purple cabbage, carrots, sprouts, coriander)

## VEGETARIAN / VEGAN

- Warm "Urap" salad with green beans, baby spinach, sprouts, shredded coconut, and red capsicum
- Penne basil pesto with baby spinach, kalamata olives, and sun-dried tomatoes **[V]**
- Loaded potato skins (3 beans, spring onions, tomatoes, corn)
- Soft tortilla cups (3 beans, spring onions, tomatoes, corn)
- Tofu and plant-based sausage skewers with Acar salad (pickled cucumber and carrot salad)

