

Saltwater Darwin

venue : catering : beverages

Minimum 20 people - Maximum 200 people

Pricing:
1 Course \$45 per person
2 Course \$65 per person
3 course \$85 per person

* alternate drop options are available at the same pricing

Bread (included with all meals)

House baked brioche with herb butter **V**

Menu Options

Entrees

Roasted Sweet Potato and Japanese Pumpkin Frittata with mixed salad **V**

Spinach and roasted vegetable risotto finished with pesto **V, GF**

Pan seared squid with rocket salad and lime aioli **GF**

Twice-cooked pork belly with papaya salad and apple jus

Salt n pepper squid tossed with rocket sweet potato crisp and lime aioli

Standard Mains

Slow Roasted Smoked buffalo cheeks and braised vegetables with Rosso Red jus **GF**

Grilled chicken roulade filled with spinach, bacon, feta cheese on a mixed confit of beetroot salad with a lime dijon glaze **GF**

Roast vegetables and spinach pesto stack with turnip and sweet potato crisps **V, GF**

Pan-seared Barramundi and spiced limes on a garden salad **GF**

Slow roasted lamb shoulder with rosemary jus, herbed potatoes, greens and tzatziki **GF**

Desserts

House-baked apple pie with butterscotch ice cream and cinnamon sugar dust

House-baked Pavlova nest, fruits and berry compote with passionfruit cream **V, GF**

Plum Pudding with custard and rhubarb coulis

Red Velvet Cheesecake topped with shaved chocolate and a citrus curd

Lemongrass and Coconut Panna Cotta with mixed fruits and watermelon ice **V, GF**