
PLATED MENU

2 pieces \$ 10.00 per person | 3 pieces \$ 15.00 per person | 4 pieces \$ 20.00 per person
* Menu Items require an additional \$ 2.00 per person

Canape

V Vegetarian GF Gluten Free N Contains nuts

Cold Cocktail

Cranberry cream cheese crostini (V)

Trout rillettes sourdough slice

Blini with smoked salmon and dill cream cheese

Blini with chive cream cheese caviar

Corn fritters with avocado mash, crème fraiche and chilli jam (GF V)

* Fresh king prawn shots with lime aioli (GF)

Caramelised onion and fetta tart with pesto topping (V)

Spiced roasted pumpkin tart with pesto topping (V)

* Duck pancakes with hoi sin, cucumber, shallot

Hot Cocktail

Pumpkin, fetta arancini (GF, V)

Lime and chilli salt squid with lime aioli (GF)

Prawn and water chestnut spring rolls with chilli dipping sauce

Crispy prawn dumplings on asian spoons (GF)

* Tempura kings prawns with spicy salt and lime aioli (GF)

Spiced chicken skewers with preserved lemon yoghurt (GF)

* Prawn skewers with caramelised garlic aioli (GF)

Sriracha chicken skewers with honey sesame (GF)

Beef skewers with chilli caramel, crunchy peanut (GF)

Middle eastern spiced lamb kofta with minted yoghurt (GF)

Crispy pork belly with chilli caramel (GF)

* Mint crusted lamb cutlets caramelised garlic balsamic

* Grilled lamb cutlets with caramelised capsicum jam (GF)

Soul Food Design Depot & Gallery Pty Ltd

02 6889 7997

events@soulfooddepot.com.au

1 - 7 Dandaloo Street Narromine NSW 2821

PLATED MENU

Entree \$ 18.00 per person | Main \$ 35.00 per person | Dessert \$ 12.00 per person

* Add \$ 3.00 per person

Alternate serve choice of 2

Entree

Caramelised onion and fetta tart

Smoked salmon crostini with dill cream cheese

Thai smoked salmon with coriander, mint, crispy shallot and peanut

Fresh king prawn salad with mango, chilli and coconut

Spiced beef soba noodle with mint, ginger and tamarind

Main

* Rib steak, creamed potatoes, beans, porcini shiraz jus

Fillet steak honey roasted pumpkin and kumera mash, beans, caramelised eshallots

Grilled chicken breast, heirloom balsamic tomatoes, creamed potato, beans

Grilled chicken breast, basil salsa verde, roasted truss tomatoes, creamed potato

Twice cooked pork belly on asian salad with chilli caramel

*Rack of lamb with honey balsamic glaze, sweet potato mash, beans

*Mint crusted lamb rack, cauliflower puree, roasted carrots

Fresh bread roll and butter

Salt and pepper bowls provided with Maldon salt and cracked pepper

Dessert

Tiramisu

Layers of coffee soaked sponge, creamy mascarpone topped with shaved chocolate

Panna cotta Affogato

White chocolate panna cotta, affogato frangelico syrup

Chocolate ganache tart

Layers of milk and dark chocolate on a crunchy base with crushed berries, thick cream

Roasted strawberry cheesecake

Roasted strawberries folded through creamy baked cheesecake with thick cream

Salted Caramel Custard Pots

Creamy custard with salted caramel and whipped cream

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PLATED MENU

Event bookings minimum 30 people

Event booking 15 - 30 people Hire fee \$ 250.00

Events booked at your desired venue incur Travel | Equipment Hire

Wedding bookings require a \$550.00 non- refundable deposit to confirm date

Weddings booked at your desired venue incur Travel | Equipment Hire

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