

Sauma offers a selection of set menus for lunch or dinner.
Please note the following are sample menus and we are
happy to accommodate your requests.
Seasonal changes apply.

LONG TABLE MENUS

Christmas Lunch Banquet |

Street Menu \$35pp

Full Menu \$45pp

Street Menu includes -

Cheese Naan

Fresh baked naan, Rose Valley farm, three cheese, chilli, coriander

Chicken Tikka

Marinated with ginger, garam masala and tandoor roasted, served with mint & coriander chutney

Chargrilled Squid

Goan chorizo, pickled fennle, herb aioli

Tandoor Roasted Shakarekandi

Twice cooked, sweet tamarind, chilli, radish, coriander

Keema Samosa

Lamb mince, peas, roast cumin, chilli, beetroot ketchup

Full Menu includes the above plus -

Zucchini Kofta

Carnarvon zucchini koftas, in a mild tomato and cashew nut sauce, herbs

Banana Leaf Fish

Fresh saltwater barra, chargrilled with onion, coconut, ginger, chilli, tamarind

Plain Naan & Basmati Rice

Street Food Adventure | \$55pp

Pani Puri

Crisp wheat bubbles, coriander, mint, tamarind, cumin chilli shooter

Bindas Bonda

Mustard potato, chickpea shell, roast garlic, coconut, roast peanuts & crispy curry leaves

Chicken Tikka

Marinated with ginger, garam masala and tandoor roasted, served with mint & coriander chutney

Chargrilled Squid

Marinated squid, pickled fennel, rockmelon, herb aioli, chilli & lime dressing

Lamb Ribs

Twice cooked, sweet tamarind, chilli, radish, coriander

Banana Leaf Fish

Saltwater fresh barra, onion, coconut, ginger, chilli, tamarind, chargrilled

Kerela Pork Curry

Linley Valley pork shoulder, tamarind, peanuts, chilli, coconut milk, red cabbage porial

Plain Naan & Basmati rice

Mango Kulfi Falooda

Mango and coconut kulfi pop sticks, saffron vermicelli falooda, strawberries

Minimum 2 people
Applicable to the whole table
Full vegetarian / vegan options available





Just Feed Me | \$65pp

Bindas Bonda

Mustard potato, chickpea shell, roast garlic, coconut, roast peanuts & crispy curry leaves

Cauliflower Salad

Saffron, chickpeas, tomato, cucumber pickle, leaves, yoghurt dressing

Chicken Tikka

Marinated with ginger, garam masala and tandoor roasted, served with mint & coriander chutney

Lamb Ribs

Twice cooked, sweet tamarind, chili, radish, coriander

Banana Leaf Fish

fresh saltwater barra, onion, coconut, ginger, chilli, tamarind, chargrilled

Vegetable Porial

Seasonal vegetables, stir-fried with green chilli, coconut lentils, tumeric and curry leaves

Prawn Curry

Shark Bay tiger prawns, in a spicy sauce with sauteed onions, mustard seeds, fenugreek, chilli & lemon

Kerela Pork Curry

Linley Valley pork shoulder, peanuts, tamarind, red cabbage porial, rice idiy appam, coconut sambal

Plain naan & Basmati rice

Mango Kulfi Falooda

Mango and coconut kulfi pop sticks, saffron vermicelli falooda, strawberries



Cocktail Style Function Package

Substantial canapes and small bowls for up to 200 guests.

Menu can be tailored to suit depending on budgetary requirements, seasonal availability and total number of guests.

*Full Vegetarian & Vegan options are available for all menus