

ALUMBRA FOOD PACKAGES

A



CANAPÉS

Goat curd on a toasted brioche w
beetroot jam

\$3

Pea & spinach arancini w tomato
chutney & snow pea leaves (V)

\$3

Smoky BBQ chicken skewers w
home made BBQ dipping sauce
(GF,DF)

\$4

Spiced prawn skewers w salsa
verde (GF,DF)

\$5

Chicken bao w pickled cucumber,
onion & lime aioli

\$6

Cheesy stuffed mushroom w
buffalo mozzarella & sundried
tomato, baked in oven w a golden
crust (V)

\$3

Miso king salmon tartar w spicy
avocado, salmon roe & rice crisps
(GF)

\$5

Lamb skewer marinated in ginger,
green chilli, coriander served w
minted yoghurt (GF)

\$5

Zucchini fritters, walnut, feta,
parsley w tzatziki dipping (V)

\$3

Panko prawns w Japanese tartar
& yuzo salt

\$4

Roasted beef & melted blue
cheese on a crispy pastry w shiso
& sweet balsamic

\$4

Pan fried haloumi w sundried
tomato, chives & basil oil (V)

\$3





BOWL ITEMS

Twice cooked lamb ribs w cashew butter, pickled daikon, chilli, cumin & Sichuan pepper salt
\$10

Cauliflower gratin served w toasted almonds flakes, parsley & croutons (V)
\$8

Slow cooked beef ragu penne w tomato fondue, basil & thyme
\$9

Short ribs cooked in beef stock served w risotto, water cress, coriander & spring onion (GF)
\$10

Garlic & chilli tiger prawns w quinoa & water cress
\$12

Crusted salmon fillet served w Moroccan spiced cous cous w champagne veloute
\$12

Chicken cacciatore w golden potatoes & micro coriander (GF)
\$19

Veg gyoza w black vinegar dressing & spring onion (V)
\$8





DESSERTS

Passionfruit & white chocolate
lamingtons
\$5

Smoked chocolate & whisky
tartlets
\$6

Orange & almond cake w vanilla
frosting (GF)
\$6

Petit bombolini w salted caramel
& raspberry sugar
\$6

A



OFF THE GRILL

2 ITEMS

Select 2 mains & 2 salads
\$35 per person

3 ITEMS

Select 3 mains & 3 salads
\$45 per person

4 ITEMS

Select 4 mains & 4 salads
\$55 per person

OFF THE GRILL

NY strip steak (GF)

Twice cooked lamb ribs w
cashew butter

Italian sausages

Moroccan spiced chicken thigh
fillet w chilli & onion salsa
(GF,DF)

Veg skewers marinated in red
curry paste served w coconut
dressing (GF)

Pan fried blue eye fillet w lemon
& dill (GF)

Garlic & chilli tiger prawn
skewers (GF)

SALAD BOWLS

NY caesar w cos lettuce,
parmesan, croutons, bacon, caesar
dressing

Chopped salad w lettuce, tomato,
radish, peppers, mozzarella &
many other bits chopped & tossed
w Italian dressing (GF, V)

Shaved fennel, goats cheese,
pomegranate & blood orange
(GF, V)

Southern roasted corn & bean
salad w chipotle, goats curd & lime
dressing (GF, V)

Broccoli & almond salad w sweet &
sour bacon dressing (DF, GF, N)

Potato salad w honey mustard
mayo, parsley & crispy garlic (GF)





FOOD STATIONS

SLIDER STATION

2 sliders per person
w 2 varieties

\$15 per person

Crispy chicken slider w pickled
onion & smoky mayo

Mini NYC cheeseburger deluxe

HOT DOG STATION

2 hot dogs per person
w 2 varieties

\$15 per person

Completo hot dog served with
avocado, chilli & mayo

Mini frank hot dogs served on
a white bun w smoked cheddar
cheese, American mustard,
tomato ketchup & vodka infused
tomato relish

ANTIPASTO GRAZING BAR

\$20 per person

Selection of cured meats, various
cheeses & dips, olives, home
made breads, char grilled &
marinated vegetables & fresh
fruits

MEXICAN FIESTA

Limited to 150 guests

\$35 per person

Corn chips w Mexican layered dip

Chicken & chorizo paella

Fish tacos

Chicken taco

Quinoa salad

Mexican chopped salad





DINNER MENU

3 COURSES

Alternating Entrée (select 2 options)

Alternating Main (select 2 options)

Alternating Dessert (select 2 options)

\$80 per person

ENTREE

Chicken bao w pickled cucumber,
onion & lime aioli (DF)

Miso king salmon tartar w spicy
avocado, salmon roe & rice
crisps (GF)

Zucchini fritters, walnut, feta,
parsley w tzatziki dipping (V)

Roasted beef & melted blue
cheese on a crispy pastry w shiso
& sweet balsamic

MAINS

Twice cooked lamb ribs w cashew
butter (GF,DF)

Moroccan spiced chicken thigh
fillet w chilli & onion salsa
(GF,DF)

Grilled vegetables marinated in
red curry paste served w coconut
dressing & cous cous (V,GF)

Pan fried blue eye fillet w lemon
& dill (GF,DF)

DESSERTS

Smoked chocolate & whisky
tartlets

Passionfruit & white chocolate
lamingtons

Orange & almond cake w vanilla
frosting (GF)

Petit bombolini w salted caramel &
raspberry sugar

SIDES TO SHARE

NY caesar w cos lettuce,
parmesan, croutons, bacon,
caesar dressing
\$8

Broccoli & almond salad w sweet
& sour bacon dressing (DF, GF, N)
\$8

Potato salad w honey mustard
mayo, parsley & crispy garlic (GF)
\$8

Shaved fennel, goats cheese,
pomegranate & blood orange (GF, V)
\$10