

MINI MAINS MENU



(Below selection are samples - exact ingredients and garnishes may change according to seasonality and availability. Please get in touch for an accurate menu according to your event budget, specifications and date, alternative options also available.)

MAINS *(Includes Sourdough Bread & Butter and Garden Salad)*

Glazed Beef Shortrib with Chimichurri, Grated Horseradish and Buttery Mash.

Glazed Beef Shortrib with Salsa Verde, Pink Onions and Parmesan and Lemon Polenta.

Dry-aged Sirloin Steak with Skin-on Fries, Pepper Sauce and Creamed Spinach.

Thick-cut Organic Pork Chop with N'duja & Honey Butter, Crushed Pine Nuts and Crispy Baby Potatoes.

Slow Cooked Organic Pork Belly with Poached Plums, Salsa Verde and Lemon & Thyme Polenta.

Classic Beef Bourguignon with Garlic Mash.

Pan-fried Organic Salmon with Baby Potatoes, Sauteed Spinach and Beetroot and Coconut Sauce.

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Pan-fried Scallops with Lemon Mash, Sauteed Cavolo Nero and Pickled Apple.

Mild Coconut and Chickpea Curry with Tigersmilk Dressed Baby Kale and Charred Sourdough.

Cauliflower Steaks with Spiced Yoghurt, Basil Oil & Pomegranate Seeds (Vegan version available.)

Beetroot Risotto with Horseradish Cream Fraiche & Micro Basil (Vegan version available.)

Charred Aubergine with Feta and Harissa Oil (Vegan version available.)

Cheeseburger Slider and Chips with American Cheese, Pickled Red Onions, Sliced Tomato, Pickles and Lettuce on a Toasted Brioche Bun.

Dry Aged Sirloin Steak Sandwich and Chips with Rocket, Red Onion, Parmesan & Garlic Aioli on a Toasted Ciabatta