

◦ B I S T R O ◦

Corporate Lunch & Bowls

Bistro Style Buffet Menu Spring 2022

30-50ppl \$50pp

Twelve-Hour Brisket Ragu Rigatoni with Gremolata, Parmesan (GF)

Chicken Saltimbocca Prosciutto & Sage (GF)

Eggplant Tarator with Whipped Tahini, Smoked Almond Pesto, Quinoa, Walnuts & Pomegranate (V,GF)

Wedges with Crumbled Feta, Oregano (VG, VO)

Greek Village Salad with Truss Tomatoes, Cucumbers, Pickled Fennel, Green Capsicum, Butter Beans, Gremolata (V)

Fresh Seasonal Greens with Verjuice Dressing (V)

Brickfields Sourdough Breads & Nonie's GF Focaccia

Mini Salted Caramel & Chocolate Tarts /Mini Cheese Boards

Minimum 30 people/Prepaid in full 2 weeks prior to function Menu gluten free

Please Advise any dietary requirements

Produce subject to availability

Menu subject to market price

Available Tuesday, Thursday, Friday Spring 2022

V = Vegan

VG = Vegetarian

GF = Gluten Free

VO/GFO = Vegan/Gluten Free Option Available