

NOURISHED+NURTURED

Summer Menu Options for Salads + Vegetables Buffet, Grazing Style and Plated

These are some examples of our creations, please contact us so we can custom quote for your gathering or event.

Beluga Lentil, Baby Potato, Thyme + Arugula Salad
with Garlic Lemon Vinaigrette

Deconstructed Asparagus + Green Bean Niçoise inspired Salad
with Fried Caper Red Wine Vinaigrette
(Optional extra of Cannellini beans Or Smoked salmon)

Mint, Radish, Cucumber, Sugar Snap and Snow Pea Salad
with Sesame White Miso Dressing
(Optional extra of freshly grated Pecorino or Crumbled Feta)

Indonesian Inspired Vegetable Gado Gado Salad
with Roasted Cashew Dressing + Flat Rice Noodles
(Optional Toasted Spiced Tofu or Fresh Curry Spiced Chicken)

Summer Melon + Fig Salad with Caramelised Raspberry Vinegar,
Toasted Seeds, Parsley and Leafy Greens
(Optional extra of Fresh Prosciutto or Toasted Prosciutto)

Summer Stone fruit Salad with Walnut Oil, Toasted Walnuts,
Caramelised Balsamic and Radicchio Leaf

Rosy Beetroot, Quinoa and Radicchio Salad
with Goat Cheese + Toasted Hazelnuts
(Optional extra – smoked trout or seared scallop)

Asparagus, Green Bean Salad with Feta, Blue Mountains Honey,
Green Herb Oil and Savoury Toasted Buckwheat + Basil Leaves

Spiralised Carrot + Zucchini Salad with Edamame and Asiatic Inspired
Pumpkin Seed Butter Dressing, Black Sesame + Fresh Coriander

