



POMEGRANATE KITCHEN
CATERING | EVENTS | PRIVATE KITCHEN





POMEGRANATE KITCHEN

FAMILY STYLE MENU

- MINIMUM 10 GUESTS

ALL DISHES ARE FOR PASSING AND SHARING FOR PLATTED +\$98 PER GUEST

Family style is our signature food service style for a semi casual dining experience where food is passed and shared around should you want a more formal dining experience we can offer plated menus for an additional \$99 per guest

— PACKAGES —



3 COURSE FAMILY STYLE ON ITS OWN
\$548 PER GUEST

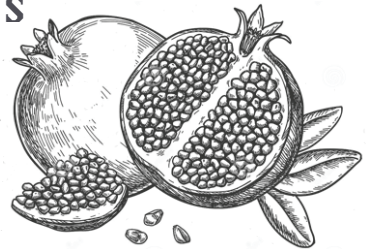
3 COURSE FAMILY STYLE WITH 3 CANAPES
\$618 PER GUEST

3 COURSE ALL-IN PACKAGES
\$998 PER GUEST

4 COURSE FAMILY STYLE ON ITS OWN
\$648 PER GUEST

4 COURSE FAMILY STYLE WITH 4 CANAPES
\$758 PER GUEST

4 COURSE ALL-IN PACKAGES
\$1098 PER GUEST



ALL-IN PACKAGES INCLUDE STYLING & STANDARD FREE FLOW PACKAGE

STAFFING CHARGES ARE EXCLUSIVE

STYLING FEES ARE MANDATORY UNLESS STATED OTHERWISE



CHEFS RECOMMENDATIONS



VEGAN



GLUTEN FREE



TRIO OF DIPS



SMOKED EGGPLANT BABAGANOUSH PISTACHIO, OLIVE, DUKKAH AND POMEGRANATE SEED LABNEH CUMIN INFUSED HUMUS

Topped with extra virgin olive oil and served with freshly baked bread

CANAPES

Potato Mint Samosa (v)

Red Lentil, carrot & cumin soup shot (v)

Halloumi and Parmesan Cigarillos with Italian Parsley (v)

Three-Cheese spinach sambousek with toasted nigella (v)

Chickpea ,Parsley and Mint Falafel with Harissa spiced yogurt sauce (v) Feta, Zaatar & Chili puffs (v)

Chicken and Sumac Cigarillos

Spicy Meatballs with Mint Yogurt

Chargrilled Halloumi with preserved fig balsamic and orange zest

(v) Dill and Mint Courgetti and Feta Fritters with Greek Yogurt

Tzatziki (v) Pomegranate Molasses Glazed Pork Belly

Chorizo, Parsley and Lemon Roll

Iraqi potato croquettes with toum garlic aioli

Harissa Tomato and Halloumi Flat Bread(v)

Halloumi, Zaatar and Sesame Flat Bread(v)

Smoked Paprika, Beer Battered Fish and Chips

Watermelon, feta, cucumber skewers (v)

Anchovy and Tomato Bruschetta with Basil Oil

Baby New Potato, Caviar and Crème Fraiche Bites (v)

Spinach, Onion and Pine Nut Parcels (v)

Smoked Salmon with Dilled Crème Fraiche and Caviar

Prosciutto Wrapped Figs with Pecorino and Thyme Infused

Balsamic Honey Baby Truffle and Mushrooms Tart(v)

Truffle aioli with quail egg Tartlet (v)

Dukkah, Goat's Cheese and Parsley Tartlet (v)

Baby Mozzarella and Sundried Tomato with Sweet Basil (v)

Whipped Feta , Thyme and Slow Roasted Tomato Tartlets (v)



SALADS

CHARRED OCTOPUS SALAD

A Beirut seaside specialty with pomegranate seeds and a lemon vinaigrette

TANGY TABBOULEH

With fresh flat leaf parsley, fresh and dried mint cherry tomato

POMEGRANATE'S HERB SALAD

With arugula , red , onion , coriander , shallot , mint , cherry tomato , fried eggplant and pine nuts in a sumac and pomegranate molasses dressing

FRIED EGGPLANT FATTOUSH

With crispy romaine, cucumber, tomato, mint, spring onion and pita chips

AVOCADO & BROCCOLI SALAD

With quinoa in an orange and lemon vinaigrette

WARM WINTER SALAD

With al dente carrots and cauliflower, sultanas, ground pistachios, tahini dressing, parmesan frico, coriander, and thyme

CAJUN CHICKEN SALAD

With 3 greens , avocado and cherry tomato

FUL MEDAMES

Braised fava beans and chickpeas, topped with tomato, coriander, green chili, in lemon and garlic vinaigrette

SOUS VIDE DUCK SALAD

With orange, grapefruit, orange blossom, and chives

CALAMARI AND CUMIN SALAD (PALEO)

With a lemon olive oil, smoked paprika dressing

CITRUS HARISSA PRAWN SALAD

With orange and grapefruit

SOUPS

(ALL SERVED WITH WARM TURKISH BREAD)

SHORBAT ADAS

Red lentil and cumin soup, topped with aromatic chili oil

MOROCCAN HARIRA SOUP

In a chunky tomato broth

SPICED ROAST BUTTERNUT SQUASH SOUP

With coriander leaves, cumin oil & a dollop of yogurt

CHARRED EGGPLANT SOUP

Topped with coriander, feta & cumin oil

WILD MUSHROOM SOUP

with Cream and Parsley

GERMAN POTATO SOUP

with Spicy Chorizo

BEETROOT DUMPLING SOUP

Inspired by kubbeh selek, Jewish-Iraqi beetroot soup



STEWES

LEBANESE SPICE OKRA

With tomato and onions

CHICKEN TAGINE

With green olives and preserved lemons

LAMB TAGINE

With prunes and toasted almonds

KEFTA TAGINE

Bell peppers, onions, meatballs with Harissa tomatoes paste

BELGIAN HARISSA MUSSELS

With spicy chorizo, in white wine and Roma tomato

FISH

 **ORGANIC SALMON FILLET TOPPED WITH POMEGRANATE GREMOLATA**
Flat leaf parsley, orange juice, lemon zest, and pomegranate seeds

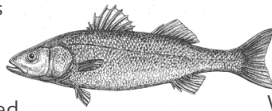
CHARRED SEA BASS
With tomato, kalamata olives, and capers topped with lemon, garlic and fried basil

FISH TAGINE
A north African take on bouillabaisse served with harissa aioli and freshly baked bread

CHORIZO ENCRUSTED BARRAMUNDI
On top of harissa tomato sauce

SARDINIAN TOASTED COUSCOUS WITH PEPITA CLAMS
With toasted chili flakes, thyme and vermouth

CRISPY SKIN RED SNAPPER
Topped with green tahini and roasted walnuts



VEGETARIAN

 **TUNISIAN SHAKSHOUKA**
Eggs poached in eggplant and bell pepper tomato sauce served with steaming hot Turkish bread

SPANAKOPITA
Spinach, leeks, fresh herbs, and feta, sandwiched between buttery layers of filo dough

 **HALLOUMI BAKE**
With green and yellow zucchini, chopped tomato, bell peppers, topped with fresh basil and sumac

 **VEGETARIAN GRAPE LEAVES**
Stuffed with mushroom, walnut, rice, and herbs, cooked in a lemony tomato sauce

 **CHICKPEA AND BABY SPINACH QUINOA RISOTTO**
Cooked in a harissa and onion broth served with crumbled feta and a squeeze of lemon

PARMESAN GNOCCHI
With walnut pesto, rocket and lemon zest


 **KOSHARI**
Lentils, rice, vermicelli, tomato paste & fried onions



MEATS

LAMB AND RICE-STUFFED GRAPE LEAVES
A dramatic show-stopper, flipped over at the table to reveal a crown of lamb chops atop a mound of lemony grape leaves

 **ZA'ATAR CHICKEN**
Butterflied sumac and za'atar roasted chicken with Lebanese garlic aioli and charred lemon +\$80 for organic chicken

 **ROAST BEEF TENDERLOIN**
(Cooked to your preference)
With our pomegranate mint chimichurri, balsamic and pomegranate molasses roasted red onions, all served on a bed of baby arugula



TURKISH COFFEE CHIPOTLE MARINATED PULLED PORK
Served with flour tortillas, pickled red onions, chipotle aioli, and red cabbage jalapeño slaw

 **CHILI, GARLIC, THYME, AND SLOW-COOKED LAMB SHOULDER**
Served with bread, tahini, pickled red onion, and parsley

POMEGRANATE MOLASSES AND CITRUS GLAZED DUCK SUCCULENT GRASS FED LAMB CHOPS
Marinated in mint, chilli & coriander served with a Smokey Chermoula & balsamic roasted red onions (+\$50)

TANDOORI SPICED ROAST CHICKEN

SIDES

THYME AND CHILI ROAST BUTTERNUT SQUASH
Drizzled pistachio pesto, feta and pomegranate seeds

BHARAT JEWELLED PILAF
Spiced Basmati rice cooked in a 7-spice mix with pistachio, toasted almonds, buttered pine nuts and pomegranate seeds

POMEGRANATE MOLASSES CHARGRILLED EGGPLANT
With saffron yoghurt, parsley, buttered pine nuts and almonds, and pomegranate

BUTTERED COUSCOUS WITH PINE NUTS AND ALMONDS

SAUTÉED SEASONAL GREENS
Served Lebanese-style, with lemon and olive oil

GARLIC ROASTED POTATOES
With fresh parsley

WHOLE ROASTED CAULIFLOWER
With toasted almonds and fresh coriander

CREAMY SPINACH
With halloumi cheese



DESSERT

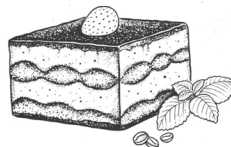
 **CITRUS DRIZZLE ALMOND CAKE**

 **STICKY TOFFEE PUDDING**
With a tahini honey drizzle

SWEET SEMOLINA COCONUT BASBOUSA
Soaked in saffron-infused simple syrup

PERSIAN LOVE CAKE

 **DARK CHOCOLATE HALVA TIRAMISU**
BANANA TAHINI CHOCOLATE TORTE



 **CHOCOLATE BROWNIE**
With espresso buttercream

COCONUT PANNA COTTA
with Mixed Berries

KNAFEH
A Levantine classic: rosewater scented fresh cheese between buttery shredded filo

KATAIFI ICE CREAM SANDWICHES
Cinnamon rose ice cream sandwiched between layers of shredded filo



PLATTERS

EACH PLATTER SERVES 15 GUESTS

THE MEZZE PLATTER \$1700

A Selection of Dips Including Babaganoush, Red Pepper and Walnut, Beetroot Humus, and Tzaziki, served with Pita Crisps and Turkish Bread Three-cheese spinach sambousek with toasted nigella Moroccan Meatballs with Minted Yogurt Falafel Bites with Tahini and Pickled Red Radish Spinach, Sumac and Pine Nut Parcels

THE CHARCUTERIE PLATTER (1KG) \$1700

A selection of Premium French, Italian and Spanish Meats Served with Fig Jam, Bread and a Selection of Pickles and Smoked Nuts

THE CHEESE PLATTER (1KG) \$1700

Served with Crackers, Fresh Baguette, Grapes, Dried Fruits and Relishes

SALMON GRAVLAX PLATTER \$1600

Served with Dill Sour Cream, Rye Bread, and Preserved lemon



DRINKS PACKAGES

ALL PACKAGES ARE FOR 4 HOURS

NON ALCOHOLIC FREE FLOW

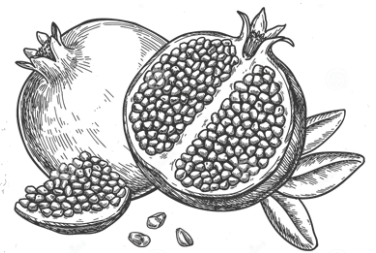
Still & Sparkling Water Selection of soft drinks & Juices
\$150 Per Guest

STANDARD FREE-FLOW (INCLUDED IN ALL-IN PACKAGE)

Prosecco, House White wine, House Red wine, Peroni Beer or beer of choice,
Still & Sparkling water Selection of soft drinks & Juices

UPGRADE TO FULL BAR

Gin, Vodka, Whiskey & Mixers inclusive (Tonic water, soda water, Lemon & Lime)
\$180 Per Guest



CHEFS RECOMMENDATIONS



VEGAN



GLUTEN FREE

