



POMEGRANATE KITCHEN

BUFFET MENU

INCLUDES CHEF

\$588

BREAD, 1 SALADS, 2 MAINS, 1 VEG, 2 SIDE, 2 DESSERTS

\$648

AND 2 CANAPÉS

(PLEASE TAKE A LOOK AT OUR CANAPÉS MENU FOR OPTIONS)

MINIMUM 20 GUESTS

BREAD

*Artisanal Bread Plate
with butter, garlic butter & herbed butter*

SALAD

CHOOSE 1

*Pomegranate Fresh Herb Salad
Arugula, Onion, Coriander, Shallot, Mint, Cherry Tomato, Fried
Eggplant & Pine Nuts in a Sumac & Pomegranate Molasses Dressing*

*Greek Salad
with Kalamata Olives and Citrus Marinated Feta*

Thai Minced Pork Salad

*Citrus Harissa Prawn Salad
with Orange and Grapefruit*



POMEGRANATE KITCHEN

MAINS
CHOOSE 2

ORGANIC SALMON FILLET
topped with Pomegranate Gremolata

TUNISIAN SHAKSHOUKA
*poached eggs & eggplant in a harissa bell pepper sauce
served with Turkish bread*

SLOW COOKED SHREDDED BEEF RAGHU FETTUCCINE
12 hour slow cooked beef cheek with wild mushrooms & onions

TANGY TAMARIND SHRIMP CURRY

GARLIC AND LEMON ROAST CHICKEN
Butterflied Sumac & Za'atar Roasted Chicken with Garlic Aioli & Charred Lemon

MOROCCAN SPICED TAHINI INFUSED MEATBALLS
in a tomato, white wine & pomegranate molasses sauce

LAMB TAGINE
lamb loin with caramelised shallots & deep fried potato

VEGETARIAN
CHOOSE 1

PARMESAN GNOCCHI
with walnut pesto, rocket & lemon zest

SPANAKOPITA
spinach, leeks, herbs & feta, between layers of filo beetroot burgers

MOROCCAN CHICKPEA STEW
Chickpeas, onions, garlic, tomatoes & a blend of Moroccan spices



POMEGRANATE KITCHEN

SIDES
CHOOSE 2

NUTMEG CREAMY SPINACH
with halloumi cheese

DUCK FAT ROAST POTATOES
with chili, garlic & thyme

BHARAT JEWELLED BASMATI RICE PILAF
in a 7-spice mix with pistachio, toasted almonds, buttered pinenuts & pomegranate seeds

SAUTÉED SEASONAL GREENS

DESSERT
CHOOSE 1

GREEK CHEESECAKE

DARK CHOCOLATE HALVA TIRAMISU

CHOCOLATE BROWNIE

STICKY TOFFEE PUDDING