



Onsite Catering Menu – Winter 2026

Finger Food

Cold Canapes

TOMATO & CHILLI OIL MINI BRUSCHETTA (V)

CRISPY CHILLI OIL, FRESH MOZZARELLA AND CORIANDER

HARISSA SALMON IN CRISPY WONTON CUPS

ROASTED HARISSA SALMON, LEMON, PICKLED FENNEL & DILL

EGGPLANT & PITA CHIPS (V)

SMOKED EGGPLANT PUREE, FETA AND HONEY

PRAWN SALAD MINI TACOS (GF)

AVOCADO, CORIANDER, LIME AND CHILLI

**VEGETARIAN OPTION AVAILABLE*

BEETROOT & GOATS CHEESE CRISPS (V)

BEETROT JAM, GOATS CHEESE CREAM, WALNUTS AND LEMON

Hot Canapes

HARISSA LAMB KOFTE BITES (GF)

TZATZIKI, MINT & SUMAC

PATATAS BRAVAS GRATIN (V, GF)

LAYERED POTATO CAKE, BRAVAS SAUCE AND AIOLI

STEAK & QUESO TOSTADAS

QUESO BLANCO SAUCE AND CORN, JALAPENO & AVOCADO SALSA

SPICY KOREAN CHICKEN SKEWERS

SPECIAL HOUSEMADE GOCHUJANG GLAZE, PICKLED ONION, CORIANDER AND SESAME SEEDS



Sliders / Rolls

GUINNESS PULLED BRISKET SLIDERS

BRIOCHE BUN, CHEDDAR, JALAPENO SLAW AND PICKLES

PRAWN ROLLS

BRIOCHE BUN, CELERY, CAPERS, CUCUMBER, FRESH HERBS, MAYO, LEMON AND LETTUCE

CHEESY MINI HOT DOGS

BRIOCHE BUN, BRATWURST SAUSAGES, SAUERKRAUT, DIJON AND MELTED CHEESE

HOT HONEY HALLOUMI SLIDERS (V)

BRIOCHE BUN, SMASHED AVOCADO, ROCKET, RED ONION AND MAYO

Food Platters

Entrees & Seafood

TOMATOES & FETA (GF OPTION)

MIXED FRESH & CONFIT TOMATOES, WHIPPED FETA & RICOTTA, PICKLED ONIONS, SICILIAN OLIVES, SUMAC OIL AND FRESH HERBS
SERVED W/ LOCAL MADRE BREAD

OYSTERS (GF)

NATURAL AND WASABI DRESSING

KING PRAWNS (GF)

FINGERLIME AIOLI AND LEMON

GRILLED BAY LOBSTER (GF)

GARLIC HERB BUTTER AND LEMON

GRILLED SCALLOPS (GF OPTION)

PARSNIP CREAM, MOJO VERDE AND JAMON CRUMBS



Salads

YAMBA MARKET'S GARDEN SALAD (V, GF)

SEASONAL GREENS, SPROUTS, ZUCCHINI, CUCUMBER AND FRESH HERBS

SPANISH CAESAR (GF)

BABY GEM LETTUCE, TOASTED BREADCRUMBS, MANCHEGO, FRESH HERBS AND PARSLEY ANCHOVIES DRESSING

QUINOA & ROASTED PUMPKIN (V, GF)

QUINOA, LENTILS, CHERRY TOMATOES, RED ONION, PUMPKIN SEEDS, FETA AND FRESH HERBS

BROCCOLI, GREEN BEANS & BLACK OLIVES (V, GF)

COLORFUL TOMATOES, RED ONION, SPINACH, FRESH HERBS AND DIJON DRESSING

HARISSA CAULIFLOWER & COUSCOUS (V)

ROASTED HARISSA CAULIFLOWER, CHICKPEAS, GRILLED HALLOUMI, FRESH HERBS AND HONEY LEMON DRESSING

MUSHROOMS & POTATOES (GF)

MIXED MUSHROOMS, SMASHED POTATOES, SOUR CREAM, FRESH HERBS AND MUSTARD DRESSING

GREEN PASTA SALAD (V)

LEEK, WHITE BEANS, GARLIC, LEMON, ALMONDS, PARSLEY AND DEEP GREEN CAVOLO NERO & SPINACH SAUCE



Mains

From the Land:

SLOW COOKED LAMB ROAST (GF)

LEMON, ROSEMARY, THYME, MUSTARD & GARLIC MARINATE AND LABNEH

SPANISH CHICKEN ROAST W/ CHORIZO (GF)

BUTTERFLIED ROASTED CHOOK, BABY POTATOES, PAPRIKA, PARSLEY, CHORIZO AND GREMOLATA

CUBAN MOJO CRACKLING PORK ROAST (GF)

ORANGE, LIME, CUMIN, FRESH HERBS AND GARLIC

GREEN PEA RISOTTO & PANCETTA (GF)

MASCARPONE, LEMON, FRESH HERBS, PECORINO AND PANCETTA

**VEGETARIAN OPTION AVAILABLE*

SLOW ROASTED BRISKET (GF)

SMOKED SLOW ROASTED BRISKET, SPICES AND BBQ SAUCE

From the Sea:

GREEK-STYLE ROASTED WHOLE FISH (GF)

ONION, FRESH CHERRY TOMATOES, DILL, OREGANO AND LEMON & EXTRA VIRGIN OLIVE OIL DRESSING

BAKED FISH & SICILIAN OLIVES (GF)

MARKET FISH, SICILIAN OLIVES SALSA VERDE, LEMON AND FRESH HERBS

GRILLED KING PRAWNS, NDUJA & RED HUMMUS (GF)

ROASTED RED CAPSICUM HUMMUS, NDUJA BUTTER, LEMON AND PARSLEY

SEAFOOD & BUTTER BEANS CASSOULET (GF OPTION)

PRAWNS, MUSSELS, FISH, SCALLOPS, LEEKS, FENNEL, WHITE WINE, CRÈME FRAICHE, BREADCRUMBS AND FRESH HERBS



From the Earth:

CAULIFLOWER & BEETROOT (VEGAN)

BEETROOT PESTO, TAHINI DRESSING, ALMONDS AND DILL

SPINACH & RICOTTA CANNELLONI

PARMIGIANO, BECHAMEL AND BURRATA

HARISSA HONEY GLAZED CARROTS & YELLOW RICE (GF)

MEDITERRANEAN TURMERIC SPICED RICE, HARISSA HONEY CARROTS, FRESH HERBS, PINE NUTS & YOGURT LIME SAUCE

Extra Hot Sides

ROASTED CHAT POTATOES IN BUTTER AND ROSEMARY

GREEK ROASTED POTATO WEDGES

BROCCOLINI WITH CHERRY TOMATO AND JAMON SERRANO

GRILLED GARLIC GREEN BEANS

Desserts

OLIVE OIL CAKE

MASCARPONE CREAM, MAPLE SYRUP, ROASTED GRAPES, PISTACHIO

CREMA CATALANA & APPLES

SPANISH CUSTARD DESSERT, APPLE MIX, CRUMBLE

MELOPITA (CRUSTLESS GREEK HONEY & CHEESE PIE) (GF)

RICOTTA, HONEY, VANILLA, CINNAMON, LAVENDER, ICE CREAM

CACAO TART

WHITE CHOCOLATE, BLUEBERRY GANACHE, FRESH BLUEBERRIES

ESPRESSO MARTINI CHEESECAKE BITES

YAMBA DISTILLING DARK HORSE COFFEE LIQUEUR, DARK CHOCOLATE, BISCOTTI CRUMBS