



Main Meals

*Artisan bread & butter for the tables
Choose two options for alternate drop
All main meals & sides are gluten free*

Baked chicken supreme, butternut puree, green beans, blistered cherry tomato, jus
Beef striploin, parmesan rosti, baby carrot, mushroom, shallots, chimichurri
Lamb rump, crispy new potatoes, pea puree, edamame, mint salsa, jus
Mustard pork fillet, creamy mash, charred broccolini, caramelised apple, jus
Seared salmon fillet, chorizo, mixed colour cherry tomato, olives, basil
Hasselback butternut pumpkin, yoghurt, pistachio (v, vegan)

Sides

Choose two options to share down the middle of the table

Sautéed greens, cracked hazelnut, garlic oil
Crispy new potatoes, spring onions, chive aioli
Honey glazed pumpkin, goat's cheese, pepita
Roast sweet potato, pecan feta crumble
Spiced baby carrots, lemon whipped feta
Cauliflower & broccoli three cheese bake

Some menu choices may incur a surcharge

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