

## GREEK BBQ CHICKEN



Greek marinated chicken with tzatziki and a next generation tabbouleh.

### KOREAN BBQ CHICKEN



Korean marinated chicken with gojuchang roast pumpkin, and a roasted sesame cabbage salad.

## JERK BBQ CHICKEN



Jamaican jerk chicken with a spicy tangy bbq sauce. Served with a cheeky bbq banana, coconut rice and a pineapple salsa (GF)

## INDONESIAN BBQ CHICKEN



Sambal marinated BBQ chicken and pineapple. Served with coconut rice (GF)

## THAI BBQ CHICKEN



Thai marinated chicken with nam jim. Served with an overnight pickled South-East Asian cucumber salad, and coconut rice (GF)

#### DIETARY REQUIREMENTS

Please note: We have traces of nuts and gluten in our kitchen and can not guarantee 100% allergen free meals.

V - Vegan GF - Gluten Free GFA - Gluten Free Available



MORE TO CHOOSE FROM ON THE NEXT PAGE!

#### CAULIFLOWER HUMMUS BOWL



Melbourne's best hummus with zatar dusted cauliflower florets, and sumac onion. Served with pita GFA/V

# MOROCCAN CARROT HUMMUS BOWL



Melbourne's best hummus with an oven roasted Moroccan carrots and a spicy schug. Served with pita GFA/V

#### TABBOULEH HUMMUS BOWL



Melbourne's best hummus with our next generation freekeh tabbouleh salad. Served with fresh pita GFA/V

#### EGGPLANT HUMMUS BOWL



Melbourne's best hummus with marinated Bukharan eggplant. Served with pita GFA/V

#### CRISPY HOT CHIPS



Crispy hot chips with a choice of our pink peppercorn aioli or Jerk BBQ sauce GFA/V

## OUR SELECTION FOR YOUR EVENT

Featured dishes are the standard dishes we can take to an event.

We usually aim to take a choice of two chicken dishes a vegan hummus bowl and chips.

We can be flexible regarding your needs, please don't hesitate to reach out if you have any questions.

