



www.thehalia.com/catering

THE HALIA COMMUNAL FEAST

For 5 persons - \$290+

For 10 persons - \$545+

MENU

Choose **ONE** Soup

Celeriac and Apple Soup | Pumpkin Soup | Tomato Basil Soup (v)

With linseed bread (v)

Lemongrass and Ginger Prawn Salad

Mango & tomato salsa, mesclun, homemade ginger flower dressing

Smoked Salmon Pate

Avocado, tomato & cucumber salsa, crostini, mixed herb, cream cheese

Pulled Duck with Soba Noodle Salad

Soba noodle, carrot, spring onion, sesame seed, nori ponzu

BBQ pulled lamb leg

Homemade BBQ sauce, lamb leg, crostini

Marinated Cucumber (v)

Soy, vinegar, sugar, garlic

Fried Sweet Potato (v)

Mesquite, garlic aioli

Halia's Chilli Crab Gratin

Halia's homemade chilli crab sauce, crab meat, egg, spring onion, pignolina pasta, cheddar, parmesan

Paperbag Oven-baked Seabass Fillet

Soy & ginger broth, sushi rice, ginger flower sambal, wasabi aioli

Twice Cooked Spatchcock of Spring Chicken

Mesquite, cajun, paprika, cabbage slaw, confit potato, pineapple ketchup

12-hour Five Spiced Braised Beef

Mash potato, couscous salad, pickled vegetable

Toffee pudding

Dates, butterscotch sauce, sea salt

Triple Chocolate Mousse

Dark chocolate sponge, milk chocolate mousse, chocolate crumble, berries

All prices are subjected to 7% GST. Terms & conditions apply.

(v) – Vegetarian dishes may contain dairy and egg