



www.thehalia.com/catering

THE HALIA COMMUNAL FEAST
FOR 5 PERSON - \$290+
FOR 10 PERSON - \$545+

- 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
- 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 cook 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