

DIETARY REQUIREMENTS:  
We accommodate all requests including  
gluten free & vegan.  
Please let us know upon your initial inquiry.



## THE LARDER SALADS MENU

Salads are based upon serving 20 guests – feel free to contact for suggested amounts

### OUR SELECTION

Mixed garden salad with balsamic dressing

Chargrilled vegetable with pesto vinaigrette

Roma tomato with roasted Spanish onion & crushed olives

Hot & sour hokkien noodle, bean sprouts, mint & coriander salad

Classic caesar salad with crunchy croutons, crisp bacon & shaved parmesan

Cannelini beans with roasted peppers, rocket & basil

Cocktail potatoes with mustard & chives

Green beans with char-grilled capsicums & crumbled fetta

Vine ripened tomato with bocconcini, rocket & pesto

Asian shredded vegetable with glass noodles, sesame & coriander

Couscous with roasted pumpkin, peppers, zucchini & mint

Roasted chat potatoes with garlic & herb aioli

Home style slaw of shredded red & white cabbage, carrot, toasted pecans, sour cream dressing

Baby spinach with marinated mushrooms, beetroot, red onion & pea sprouts

Salad of bow tie pasta with grilled Mediterranean vegetables

Green papaya salad with mint, coriander & roasted peanuts

Greek style with tomato, cucumber, beans, olives, fetta & roasted Spanish onion

Pasta salad with lentils, semi dry tomatoes, pesto & beans

Quinoa with beetroot, roasted sweet potato, shredded basil & cumin scented yoghurt

\$70 per bowl

