

GOANNA GOURMET

TAKE AWAY FEASTS



TAKEAWAY CELEBRATION FEASTS

The GG Takeaway Celebration Feast Menu has been designed to take the stress out of the feed when organising for a small/medium private venue celebration. Each dish is created fresh for every event using the freshest,

locally sourced, quality ingredients.

Let us know what you want, collect it on the day and heat when you want to eat... it is that simple!

PLATTERS

Trust the Chef Antipasto Grazing Platter (eg: selection of Charcuterie, local and European cheeses, dips, olives, crackers and other accompaniments) 180

HOT MEAT DISHES

Slow Roast shoulder of Arkady lamb with harissa 115 gf df

Slow Roast Beef brisket with red wine, shallots 115 gf df

Pulled pork shoulder in house bbq sauce 95 gf

Smoked jointed Chicken with Chermoula 95 gf df

HOT VEGETABLE DISHES

Eggplant zucchini pasta bake with rich tomato sauce and herb cream 60 v

Slow braised field mushrooms stuffed with puy lentils, ricotta, spinach and salsa verde 60 gf, v

Green Beans, baked onions, with gremolata crumb 60 gf, v, ve*

Creamy potato bake with rosemary and Parmesan 60 gf, v

COLD SALADS

Roast pumpkin, spinach and feta salad with honey chilli dressing 50 gf, v

Bright slaw of seasonal vegetables with rice vinegar dressing 50 gf df, v, ve

Tomato and grilled pepper salad with cucumber, red onion and sherry vinegar 55 gf, v, ve

Citrus quinoa salad with seasonal vegetables, toasted nuts and seeds, fresh herbs and citrus dressing 55 v, gf, df, ve

All dishes come as portions of 12. We suggest for a meal of 12 guests a selection of 2 meats, 2 veggies, 1 salad, bun or bread. For numbers greater or less we can advise on quantities required.