



GOANNA GOURMET

Take Away feasts

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The GG Takeaway Feast Menu has been designed to take the stress out of the food when organising a small to medium private venue celebration.

Each dish is made to order using the freshest, locally sourced ingredients.

We suggest for a meal for 12 people a selection of 2 meats, 2 veggies and 1 salad.

Please note we do require a minimum order of \$300 and 14 days notice. This menu is available Friday to Sunday and is pick up only. The dishes are served cold to be reheated at your convenience.

Hot Meat Dishes

Slow Roast shoulder of Arkady lamb with harissa 120 gf df

Slow Roast Beef brisket with red wine, shallots 120 gf df

Pulled pork shoulder in house bbq sauce 100 gf

Smoked jointed Chicken with Chermoula 100 gf df

Hot Vegetable Dishes

Eggplant zucchini pasta bake with rich tomato sauce and herb cream 65 v

Slow braised field mushrooms stuffed with puy lentils, ricotta, spinach and salsa verde 65 gf, v

Green Beans, baked onions, with gremolata crumb 65 gf, v, ve*

Creamy potato bake with rosemary and Parmesan 65 gf, v

Cold Salads

Roast pumpkin, spinach and feta salad with honey chilli dressing 55 gf, v

Bright slaw of seasonal vegetables with rice vinegar dressing 55 gf df, v, ve

Tomato and grilled pepper salad with cucumber, red onion and sherry vinegar 60 gf, v, ve

Citrus quinoa salad with seasonal vegetables, toasted nuts and seeds, fresh herbs and citrus dressing 60 v, gf, df, ve