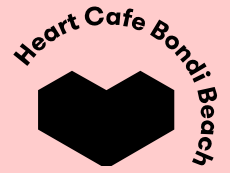


CATERING



HEART CAFE ASIAN BANQUET MENU

PRICING

\$40/HEAD

Your choice of 2 starters, 2 mains, 1 side, and 1 dessert

\$55/HEAD

Your choice of 3 starters, 2 mains, 2 sides, and 1 dessert

\$70/HEAD

Your choice of 3 starters, 3 mains, 2 sides and 1 dessert

FOOD

STARTERS

Vietnamese Exotic Mushroom Rice Paper Rolls, Tamari Lime Dipping Sauce **GF, VG**

Duck and Mushroom Rice Paper Rolls, Blood Orange & Hoisin Dipping Sauce **GF**

Indian Spiced Sweet Potato & Sesame Cakes, Mango Chutney **GF, VG**

Sake Cured Salmon, Pickled Radish, Ponzu Dressing, Salmon Roe **GF**

5 Spice Salt & Pepper Squid, Wasabi & Lime Mayonnaise **GF option available**

Tamari & Lime Tuna Tartare, Avocado, Asian Herbs, Black Sesame Seeds, Seeded Crackers **GF**

Beef & Almond Kofta, Minted Yogurt Sauce **GF**

Sriracha Devilled Eggs, Hot Smoked Salmon, Crispy Shallots **GF**

MAINS

5 Spice Tofu, Mango, Green Rice, Macadamia Sate Sauce **GF, VG**

Lemongrass Rare Beef Salad, Vermicelli Noodles, Vietnamese Herb Salad **GF**

Char Kway Teow (Spicy Malaysian Rice Noodles with Seafood, Chinese Sausage & Asian Greens)

Sylvie's Mauritian Fish Curry, Coconut Sambal, Saffron Rice **GF**

Thai Yellow Eggplant & Cauliflower Curry, Toasted Macadamia, Fragrant Jasmine Rice **GF**

SIDES

Green Papaya or Green Mango Salad, Nahm Jim Chilli Lime Dressing **GF**

Asian Slaw, Mixed Herbs, Heart Nut & Seed Mix **GF VG**

Seasonal Asian Greens, Tamari Lime Dressing, Heart Nut & Seed Mix **GF VG**

Miso Glazed Eggplant Salad, Black Sesame **GF VG**

Sichuan Dry Fried Green Beans, Garlic, Coriander & Chilli Dressing **GF VG**

DESSERT

Gula Melaka **GF**

Passionfruit & Coconut Pannacotta, Coconut Tuile **GF**

Asian Style Banoffee Pie

Kaffir Lime Crème Brulee, Black Sesame Cigar

Vegan Coconut and Mango Mousse with Fresh Mango & Toasted Coconut **GF VG**

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