

Pearl's Menu 2021

Sushi platter, 28 pieces per platter - \$65

Ingredients: all-natural ingredients including sushi rice, seaweed, salmon, tuna, crispy chicken & vegetables. Served with soy sauce, wasabi and ginger
Including mixture of nigiri and nori rolls

Dip & Crudite Platter, suitable for 10-15 guests to graze - \$70

This is a great grazing platter for meetings and events. It is also a good low carb choice if you are looking to lighten things up!

Ingredients: chef's selection of 3 dips from our kitchen range served with crunchy vegetables

Teriyaki Chicken Skewers, 20 per platter - \$70

Ingredients: chicken tenderloins, teriyaki sauce, black & white sesame seeds

Antipasto Platter suitable for 10 guests to graze - \$79

Ingredients: selection of dips, olives, cured meats, char grilled veggies, marinated cheeses, olives and more! Served with biscuits

Quinoa Falafels Platter, 20 generous size per platter - \$70

Ingredients: quinoa, cumin, coriander, shallots, besan flour, lemon juice, carrot, chickpeas, s&p to season. Served with a tangy tahini dressing

Cheese Platter suitable for up to 15 guests to graze - \$70

Ingredients: chef's choice of cheese with crackers

Seasonal Fruit Skewers, 12 per platter - \$45

Fruit skewers are a great choice for easy self serve meetings and events

Ingredients: strawberries, kiwi fruit, oranges, watermelon, pineapple & honey dew
(may change with seasons)

BBQ menu \$30/pers

Pork Sausages with tomato relish
Satay Chicken with Peanut Sauce
Creamy Potato Salad with Egg
Rocket, Potato, Parmesan Salad
Quinoa Falafels