

# SALTBOX

PARTIES & MILSTONES

## SAMPLE MENU

### ARRIVAL CANAPES

Saffron panisse, lemon myrtle crème fraîche, salmon roe (m)  
Dressed King crab salad, avocado, chilli hair, charcoal tart (g)

### MEZZE TABLE | (g)(m)(v)

Pitas, Turkish bread, Afghan crusts  
Hummus, olive oil, dukkah  
Roast garlic tzatziki, black sesame  
Red pepper, sumac, pomegranate salad  
Heirloom tomatoes, roast garlic, yoghurt  
Tabouleh, walnuts, pomegranate

### RASCAL BROWNIE BAR | (m)(g)(v)

White chocolate, cranberry, orange, pistachio  
Milk chocolate, marsala dates, smoked almonds  
Dark chocolate, peanut butter, brandied raisins  
Whipped cream, raspberry jam, fresh strawberries, honey



Ready to start planning? 02 9388 9653 / [hello@saltboxvenue.com.au](mailto:hello@saltboxvenue.com.au)

Whether you are creating a lavish multi-course feast, a stylish cocktail party or fuelling big picture thinking, we collaborate with you to design a food experience that reflects you and your event style. Impeccable flavours, artful presentation, and a seamless flow of service are our signature.

(g) contains gluten; (m) contains milk; (v) vegetarian; (ve) vegan