

SALTBOX

BUSINESS & BRANDS

SAMPLE MENU

ARRIVAL CANAPES

Manouri cheese, leek ash, fresh pea tart (g)(m)(v)
Beef carpaccio, smoked eggplant, parmesan, rye cracker (g)(m)

BREADS BY BAKEHOUSE TWENTY

Bakehouse Twenty rosemary, thyme, sea salt, olive oil focaccia (g)
Pepe Saya butter, Australian extra virgin olive oil (m)

TO START

Grilled prawns, gem lettuce, tomato, lime mayonnaise, furikake
Wagyu bresaola, celeriac remoulade, quail egg, watercress
Roasted beetroot, hazelnut butter, radish, truffle dressing (ve)

MAINS

Pan seared salmon, buttered leeks, confit potato, sauce vierge (m)
Roast chicken breast, cream corn, potato fondant, chicken jus (m)
Spiced roast pumpkin, hummus, farro, pine nut, pomegranate (g)(ve)

PETIT FOURS TROLLEY

Rocky road, citrus jellies, smoked truffles, milk chocolate fudge,
apple calvados chocolates



Ready to start planning? **02 9388 9653 / 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