



BY PALAWA KIPLI

CATERING MENU



FINGER FOOD / PLATTERS

Toasted banana bread

\$ 14

with wurayni (wattleseed) ricotta,
seasonal fruits and bush honey
GF, V & VE

Lemon myrtle biscuit

\$ 6
EA

with bush jelly and wurayni
(wattleseed) whipped cream
GF, V & VE

Season oysters

\$ 6

with Lemon myrtle and tapu
(pepperberry) infused oil
GF, V & VE

Real taste of Lutruwita platter

Mini platter

\$ 15

Full size platter (serves 15)

\$ 220

Smoked payathanima (wallaby),
payathanima (wallaby) salami, wurayni
(wattleseed) brie cheese, tapu
(pepperberry) cheese, tinputina
(kunzea) butter, sourdough, beetroot
and macadamia dip, tinputina (kunzea)
olives, tinputina (kunzea) relish,
seasonal fruit and bush tucker biscuits
and crackers.

GF, V & VE

*Some food options may change depending
on seasonality of ingredients.*

*Please let us know if you are interested in
our sustainable protein options for the
platter. They come in many different food
products using crickets and meal worms
available on request.*

NATIVE DRINKS

Wurayni (wattleseed)

\$ 7

iced / hot coffee with blue
gum honey

Lemon myrtle iced tea

\$ 5

Tapu (pepperberry) soda

\$ 5

Strawberry eucalyptus

\$ 7

gum smoothie



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LUNCH

Bush taco's for two

\$ 14.50

or

Taco mini platter of all three options (serves 15)

\$ 200

- Tapu (pepperberry) and lemon myrtle payathanima (wallaby)
- Lemon myrtle chicken
- Tinputina (kunzea) falafel

with a pepperberry cream, pepperberry pickle and native slaw

Wakara (witchetty grub) taco options available

GF

Seafood platter

\$ 500

Oysters with lemon myrtle and tapu (pepperberry) infused oil, pepperberry, lemon and garlic abalone skewers, scallops with warrigal greens and native citrus flavours, salt bush chips wild harvested.

Native fish of the day

**\$ 32
EACH**

Served with coastal samphire, native spiced potatoes with egg, lemon, and coriander

Traditional offering

**\$ 27
EACH**

yula (mutton bird) with a blue gum honey glaze, payathanima (wallaby) skewer, hot potato with tinputina (kunzea) butter, wurayni (wattleseed) damper and saltbush chips.

(Mutton bird served when in season and available, alternative option for this will be subducted)



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