

Palawa Kipli – Catering menu

Light meals

Toasted banana bread with wattleseed ricotta,
seasonal fruits and bush honey. - \$14.00

GF, V & VE

Real taste of Lutruwita mini platter - \$15.00

Full size platter (serves 15) - \$220.00

GF, V & VE

Wattleseed iced coffee with blue gum honey - \$7.00

Banana wattleseed smoothie - \$7.00

GF, V & VE

Lemon myrtle biscuit with bush jelly and wattleseed
whipped cream - \$6.00 each

GF, V & VE

Seasonal oysters with Lemon myrtle and
pepperberry infused oil - \$32.00

GF

Lunch

Bush Taco's

for two - \$14.50

or

Taco mini platter of all three options (serves 15) -
\$200.00

Wallaby.

Lemon myrtle chicken.

Warrigal greens and kunzea falafel.

with a pepperberry cream and native slaw.

(wattle grub taco options available).

GF

Kunzea native stack \$16.50 each

Wallaby.

Pepperberry glazed chicken.

Warrigal green fritter.

(GF, V & W)

with native cheese, slaw and sweet potato chips.

Traditional offering

yula (Mutton bird) - \$27.00 each

(See note)

with a blue gum honey glaze, payathanima
(wallaby) skewer, hot potato with kunzea butter
and saltbush chips.

(Mutton bird when available in season, alternative option for this will be substituted)