



SALAD IN A JAR

Everyone loves Advieh's salads... But we all know things can get a little messy when you have all your guests reaching for the salad bowl at once. We've made life easier by putting our salads into convenient meal-sized jars so everyone can grab one and go.

\$10 PER JAR EX GST

- 1. Shish Jar w/ mix salad leaf, coleslaw, potato, olive's and yoghurt sauce
- 2. Falafel Jar w/ mix salad leaf, tabouli and quinoa, chickpea, carrots and tahini sauce
- 3. Tuna Jar w/ with mixed salad leaf, white beans, coleslaw, sundried tomato and olives
 - 4. Beet jar w/ mixed salad leaf, avocado, beetroot, feta and walnuts
 - 5. Schnitzel Jar w/ fresh cucumber, red capsicum, red onion, feta and oregano





SHARE PLATTER GRAZING TABLES

Our 'share platter grazing tables' are made up of various Middle Eastern antipasto platters, selected based on Advieh's most popular menu items. Order a share platter grazing table as it comes or spice it up by selecting add-ons from our 'extras' list.

Please note we are also able to cater for vegan diets, food intolerances and allergies. Prices are available on request, depending on the type of share platter required.

MEAT OPTION

\$20 PER PERSON EX GST

INCLUSIONS:

Chicken shish (100 grams pp)

Chicken schnitzel (80 grams pp)

Meatballs (80 grams pp)

2 x salads (70 grams each pp) Or alternatively we can replace salads for bruschetta's for more finger food style eating

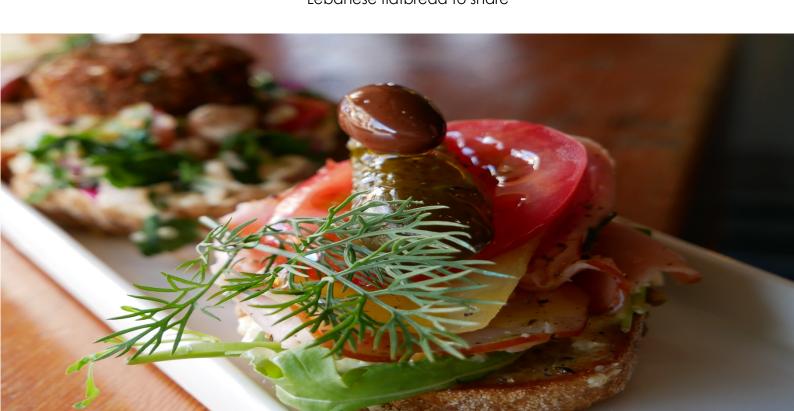
2 x dips – yoghurt sauce and baba ghanoush (40 grams each pp)

A mix of feta and tomato (70 grams pp)

Dolmades (1 pp)

Olives

Lebanese flatbread to share





VEGETARIAN OPTION

\$18 PER PERSON EX GST

INCLUSIONS:

Zucchini pancakes (1 pp)

Falafels (1 pp)

Dolmades (1 pp)

Frittata (100 grams pp)

A mix of feta and tomato (70 grams pp)

A mix of eggplant and roasted capsicum (50 grams pp)

2 x salads (70 grams each pp) Or alternatively we can replace salads for bruschetta's for more finger food style eating

2 x dips – hommos and baba ghanoush (40 grams each pp)

Olives

Lebanese flatbread to share





SANDWICHES (\$8.5 EACH EX GST - RECOMMENDED 1.5 SANDWICHES PER PERSON)

HCT - Ham, cheese, tomato, lettuce and mayo
Classic schnitzel - schnitzel, lettuce, tomato, cheese, mayo
Schnitzel and salad – schnitzel, mustard, mayo, carrot, beetroot, red onion
Schnitzel and sundried tomato – schnitzel, lettuce, cheese, baba ganoush, sundried tomato
Schnitzel and coriander – schnitzel, mustard, mayo, lettuce, tomato, cucumber, coriander
Salmon – salmon, lettuce, labni, carrot, cucumber, dill
BLT – bacon, lettuce, tomato, mayo, mustard
Salad – lettuce, tomato, red onion, cucumber, beetroot, carrot, avocado, tahini, coriander
Fried egg – fried egg, lettuce, mayo, avocado, cheese, housemade harrisa, coriander
Zucchini pancake – zucchini pancake, lettuce, roast capsicum, tzatziki, coriander
Mediterranean – feta, olives, capsicum, pesto, spinach, basil
Falafel – falafel, lettuce, hommos, tabouli, tahini, coriander
Harrissa chicken – grilled chicken, housemade harissa, lettuce, mayo, cheese, coriander

WRAPS (\$11 EACH EX GST)

Schnitzel wrap - schnitzel, tabouli, coleslaw, lettuce, yoghurt sauce Shish wrap - shish, tabouli, coleslaw, lettuce, yoghurt sauce Meatball wrap - meatballs, tabouli, coleslaw, lettuce, yoghurt sauce Zucchini wrap - zucchini pancake, tabouli, coleslaw, lettuce, yoghurt sauce Falafel wrap - falafel, tabouli, coleslaw, lettuce, tahini

SALADS (\$3.50 PER PERSON EX GST)

Tabouli - Coleslaw - Potato and capers - Chickpea and tahini - Lentil and barley Mediterranean (\$4.50 per person EX GST)





DESSERT STATION

Our dessert station features an assortment of homemade and Turkish sweets, ranging from Orange and almond meal cake with rosewater syrup to coconut coated Turkish delights. The desserts will be styled and set up like a grazing table.

\$10 PER PERSON EX GST

Each station will include the following items:

Homemade baklava
Orange and almond meal OR chocolate cake
Assortment of Turkish delights
Assortment of Turkish sweets
Table and brass/gold serving trays

Please note that we are able to make an entirely vegan dessert station, but items and prices may vary. Contact management for more information.

