



ZOO INTERNAL MEETING MENU | ZOO EVENTS

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A modern, flavour driven meeting menu designed to energise teams.

\$18.00 per person

Labour may be an additional cost

Choice of 1 of below

Minimum numbers are 5

FRESH AND CRUNCHY

Green Goddess Grain Salad (VG, GF)

Quinoa | Cucumber | Avocado | Dill | Lemon Dressing

Tomato And Burrata Style Salad (V, GF)

Cherry Tomato | Basil | Burrata | Extra Virgin Olive Oil

(Vegan Option Available)

Lime And Coriander Slaw With Black Beans (VG, GF)

Shredded Cabbage | Coriander | Lime

Roasted Beetroot and Apple Salad (V, GF)

Horseradish Yoghurt

(Vegan Option Available)

WARM AND COMFORTING

Baked Spinach and Ricotta Shells (V)

Tomato Sugo | Aged Parmesan

Sticky Roast Pumpkin and Chickpeas (VG, GF)

Smoked Paprika | Garlic | Maple

Golden Rosemary Potatoes (VG, GF)

Crispy Spiced Cauliflower (VG, GF)

Chilli | Lemon | Sea Salt

HANDHELDS AND BOWLS

Soy And Ginger Glazed Chicken Wrap

Soft Flatbread | Slaw | Sesame Dressing

Slow Cooked Beef Bowl (GF)

Tomato And Spices | Soft Polenta | Parsley

Miso Glazed Eggplant Bowl (VG)

Soft Bulgur | Spring Onion | Sesame

Charred Sweet Corn and Avocado Bowl (VG, GF)

Chilli Oil | Lime | Coriander





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