

# Luscious

F O O D S

CONTEMPORARY & MIDDLE EASTERN CAFE/RESTURANTE

BYRON BAY CATERING COMPANY

Finger food/ canapés & modern BBQ  
skewers:

\*Wood fired Lebanese Zatar flat bread,  
topped with zesty Labneh cheese and fresh  
tabooli salad wit a drizzle of extra virgin olive  
oil.

\*Organic quinoa salad with mushroom, feta,  
black olive, sundried tomato and pesto, served  
in a bamboo boat. GF

\* *Mini Sabieek*; Traditional Iraqi wood fired pita bread topped with home made hummus, tahini, roasted eggplant, tabooli, free range hard boiled egg & spicy pickled mango spread. (Mini slider size)

\*Char grilled BBQ Halloumi cheese & cherry tomato skewers topped with green salsa verde.

Served in a bamboo boat. GF

\*Char grilled BBQ Moroccan chicken skewers topped with a minty green tzatziki and a zesty Spanish salsa, served in a bamboo boat. GF

\* Green falafel skewers packed with coriander and herbs served with homemade tahini served in bamboo boats.

\*Char grilled BBQ spicy Masala prawns served with avocado mango salsa, in A bamboo boat

\* Char grilled BBQ Egyptian beef & lamb koftas, made with green herbs, caramelized onion & pine nuts, served on our homemade mango pickle hummus, & tahini. GF

\* Char grilled BBQ Thai fish cake skewers topped with a green papaya salad and a sweet chilly salsa, served in bamboo boats. GF

\*Goat Cheese And Baby Beet Canapé With Balsamic Glaze And Micro Herbs served on pumpernickel slice.

\*Steak Tostada Bites: little bites of heaven bringing a punch of Mexican flavor on a bed of crunchy fried tortillas shells Black beans

topped with eye fillet *marinated in* Chimichurri,  
and Cotija cheese.

\*Mushroom And Caramelized Onion Polenta  
Parmesan and Thyme Bites

\*Fresh Figs hearts topped with Meredith goat  
cheese

\*Smoked Salmon pate On Mustard-Chive And  
Dill Butter Toasts

\*Eye fillet Steak Bites: little bites of heaven  
bringing a punch of flavors on a bed of green  
Persian rice with dill & peas topped with eye  
fillet slices *marinated in pomegranate*.

\*Oyster three ways;

- Chinkiang vinegar, and crispy shallots,
- Ginger, chilly, lime, and Garam masala,
- Sundried tomato salsa

\*Toasted Goat Cheese Crostini With Basil And Red Onion Jam

\*Wasabi Shrimp With Avocado On Rice Cracker

## Desserts

\*Salan masala baked peaches with pistachios, palm sugar and bourbon, served with vanilla ice cream.

\*Malabie / Sahlab: a traditional Turkish cold creamy dessert with rose water, shaved coconut and roasted crushed peanuts.

\*Dark rich chocolate mousse. GF

\*Babka scrolls two ways;  
-Chocolate with vanilla ice cream  
-Cinnamon walnut with coconut ice cream.

\*Orange and almond Individual cakes with vanilla ice cream. GF

\*Sphinge: cinnamon & sugar Moroccan Doughnut.

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