



SPRING CATERING MENU

STARTERS

Lox Bagels Plain, poppy, sesame, seed & spice, onion, cheese, wholemeal	\$2
Sourdough Rye Loaf	\$7
Sprouted Mixed Grain Felafel 8 pieces (vegan/gf)	\$8.8
Lox spiced nut mix	\$60 KG
Mixed marinated olives	\$50 KG

CONDIMENTS (min 250g)

Chopped liver (gf/df)	\$28 KG
Egg & herb salad (gf/df)	\$28 KG
Hummus (gf/df)	\$28 KG
Labne with za'atar (gf)	\$28 KG
Avocado & jalapeño dip Avo, jalapeño, lime & coriander (gf/df)	\$39 KG
Lox's red sauerkraut OR classic white sauerkraut	\$28 KG
Pickled daikon & carrot	
Pickled red onion	
Sliced cucumber pickles	
Pickled jalapeños	\$40 KG



SALADS Portion Guide: 10-12 guests as part of a buffet

Israeli Salad Raw vegetable & herb salad with roast nuts & za'atar. Tahini, sumac & white balsamic lemon dressing. (gf/df)	\$70
Roast Pumpkin Salad Roast pumpkin with kale, quinoa, red cabbage, cucumber, carrot & spinach. Sesame & miso dressing (df/gf)	\$70
Grilled Broccoli Salad Puy lentils, baby English spinach, radish, fennel, toasted almonds, Meredith goats fetta. Sesame & date vinaigrette (gf)	\$82.5
Dairy Free Option: No fetta	\$70
Mejaderra Spiced basmati rice, lentils, caramelised onion, almonds, barberries, turmeric & fresh herbs (df/gf)	\$45
Lightly Smoked Ocean Trout Salad Brown basmati rice, baby spinach, red apple crispy brussel sprouts, pickled cabbage, bean sprouts, pickled jalapeños, toasted almonds. Kombu soy & lemon dressing (df) (gf on request)	\$82.5
Raw Tuna Salad Marinated raw tuna, grilled corn, quinoa, wakame, spinach, puffed black rice, pickled jalapeños & red onion, toasted macadamias, coriander, mint. Chilli, lime & sesame dressing (df) (gf on request)	\$88

RAW SEAFOOD

Medium: Serves 8 to share | 4 as individual entree
Large: Serves 16 to share | 8 as individual entree

Ocean Trout Ceviche Roast kumera, tomato, cucumber, Spanish onion, basil, coriander. Lime & green chilli dressing (24hrs notice required)	\$70 \$140
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MEAT MAIN

Milly Hill Lamb Shoulder Slow roasted with Hawaij spices, pomegranate molasses & honey Whole, taken off the bone after it's cooked. Serves 6-8	\$110
Grilled Scotch Fillet (1kg / 2kg) Marinated with mustard, garlic & rosemary, roasted to med-rare, With chimmichurri & mustard. Served whole. Sliced on request. Allow 100g - 200g pp	\$110 \$220
Double Cut Veal Rib-eye Roasted with sage, thyme & porcini butter. Served med-rare. Min order 500g Allow 250g per person	\$110/kg
Paprika Roast Free Range Chicken Marylands Serves 8 (8 pieces)	\$112
Slow Braised Free Range Chicken Jerusalem artichokes, bay leaves, lemon, olives, eschallot & dates Serves 8 (Legs & thighs, 18 pieces)	\$130
Chicken Schnitzel	\$5.5 each

FISH MAIN

Grilled Ocean Trout Medium: 600g serves 4 as a main Large: 1.2kg serves 6-8 as a main	\$65 \$130
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Za'atar crust, hazelnut pistachio dukkah, green tahini, radish, sugar-snap
Tarator topped with tahini yoghurt, walnuts, coriander, sumac & chilli
Miso marinade, shredded salad, fresh herbs, teriyaki



VEG MAIN

Slow Roast Eggplant \$28 | \$66 | \$88
Quinoa, spiced nuts, herbs and haloumi. Turkish style tomato sauce
Serves 2 | Serves 6 | Serves 8

WHOLE CAKES

\$55 each

NY style vanilla & lemon cheesecake

Moroccan orange & almond cake with pistachio & rose (gf/df)

Flourless chocolate cake with almond & sour cherries (gf)

Passionfruit, coconut & almond drizzle cake (gf)

Basque cheesecake

Bon Vivant. Chocolate, hazelnut mousse cake (gf)

FURTHER INFORMATION

To order

Please email all orders to catering@loxstockandbarrel.com.au within minimum 48 hours prior to your event. Unfortunately we are unable to make any menu changes.

Payment

All orders will need to be paid in full either online or over the phone prior to collection. Payment via credit card incurs a 1.5% surcharge. All prices include GST & packaging.

LOX Catering Team
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