



## THE LARDER SALADS MENU

*Salads are based upon serving 20 guests – feel free to contact us for suggested amounts.*

V = vegan, g/f = Gluten free

### *Our Selection*

- Mixed garden salad with balsamic dressing – v, g/f
- Char-grilled vegetable with pesto vinaigrette – g/f
- Roma tomato with roasted Spanish onion & crushed olives – v, g/f
- Hot & sour hokkien noodle, bean sprouts, mint & coriander salad – v, g/f
- Classic Caesar salad with crunchy croutons, crisp bacon & shaved parmesan
- Cannellini beans with roasted peppers, rocket & basil – v, g/f
- Cocktail potatoes with mustard & chives – g/f
- Green beans with char-grilled capsicums & crumbled feta – g/f
- Vine-ripened tomato with bocconcini, rocket & pesto - g/f
- Pasta salad with lentils, semi-dry tomatoes, pesto & beans
- Asian shredded vegetable with glass noodles, sesame & coriander – v, g/f
- Couscous with roasted pumpkin, peppers, zucchini & mint - v
- Roasted chat potatoes with garlic & herb aioli – g/f
- A home-style slaw of shredded red & white cabbage, carrot, toasted pecans, and sour cream dressing – g/f
- Baby spinach with marinated mushrooms, beetroot, red onion & pea sprouts – v, g/f
- Green papaya salad with mint, coriander & roasted peanuts – v, g/f
- Greek style with tomato, cucumber, beans, olives, fetta & roasted Spanish onion – g/f
- Quinoa with beetroot, roasted sweet potato, shredded basil & cumin-scented yoghurt – g/f
- Panzanella salad with vine-ripened tomatoes, capsicums, cucumber, red onions, sourdough croutons & torn basil – v
- Mediterranean chickpea and roasted vegetable salad with baby spinach, semi-dry tomatoes, and mint – v, g/f

**\$100.00- per bowl**