

AT ARTS CENTRE MELBOURNE

PAWA



EXAMPLE MENUS



Pawa means 'to cook' in the language of the Gunditjmara people

Pawa Catering specialise in introducing native ingredients to modern Australian dishes to create unique and exciting flavours. Established by Aboriginal woman Niyoka Bundle, from the Gunditjmara people of south west Victoria and the Yuin people of Bega, and her husband Vincent Manning, this team come together to bring creative, inspired and innovative catering.

With a focus on ethical & sustainable practices right through the supply chain, Pawa Catering work with a network of Indigenous and non-Indigenous native food growers, farmers and foragers, and work to ensure partners are respected from top to bottom. Melbourne has an abundance of local native plants, which are used as often as possible to support local produce suppliers. The team is also dedicated to providing a sustainable and environmentally friendly product and place of employment for Aboriginal communities.

Arts Centre Melbourne is thrilled to welcome Pawa Catering to offer their unique, Indigenous infusion catering within our venues.



CANAPE MENU

HOT CANAPÉ

Bush Tomato & Parmesan Arancini **V**

Wild Rabbit & Pepperberry Spring Rolls

Warrigal Greens & Macadamia Gnocchi Spoons **V**

Master Stock Pork Belly Bites, carrot, ginger, native lemongrass purée **GF**

Slow-cooked Kangaroo & Bush Tomato Mini Pies

Minted Pea & Parmesan Rösti **V**

Fish Cakes, mango, native lilly pilly jam

COLD CANAPÉ

Smoked Salmon Blini, wattleseed cream

Kangaroo, Garlic & Rosemary Polenta, lemon myrtle

Native Spiced Roast Beef & Horseradish Crostini

Pepperberry & Wild Basil Bruschetta **V**

Muntries Berry & Parmesan Croutons **V**

Watermelon, Goat Cheese & Fried Basil, riberry dust **V**

Warrigal Green & Cheddar Tarts **V**

Beetroot & Native Thyme Crêpe, lemon mascarpone **V**

SWEET CANAPÉ

Lemon Myrtle Spiced Tarts **V**

Chocolate Wattleseed Brownie Bites **GF V**

Riberry Cheesecake Squares **V**

Mini Meringues, native berries, wattleseed cream **GF VG on request**

Petit Fours - muntrie berry, Davidson's plum cakes **V**

SUBSTANTIAL

Kangaroo Sliders, bush tomato relish

Gnocchi, macadamia pesto **V**

Pepperberry Calamari

Kangaroo Bourguignon

Bush Tomato & Parmesan Arancini, aioli **V**

Rice Paper Roll, native lemongrass **VG GF**

V Vegetarian **VG** Vegan

GF Gluten Free **DF** Dairy Free

*Menus are subject to seasonal changes

*Dietary requirements catered for if known prior to event date, please speak with your event manager

CONFERENCE MENU

BREAK MENU

Macadamia Pesto Scone,
wattleseed cream **V**

Native Bircher Cups, spiced berries **V**

Wattleseed Scone, riberry jam,
cream **V**

Warrigal Green (native spinach),
Macadamia Pesto & Cheddar
Croissant **V**

Native Sweet Slices, strawberry gum
brownie, wattleseed brownie, caramel
saltbush, lemon myrtle coconut,
bunya nut **V**

Seasonal fruit platter **VG GF DF**

Seasonal Vegetables with Frittata,
native bush tomato
& warrigal greens (native spinach) **V**

SANDWICHES

Saltbush Chicken,
cucumber, mayonaise

Saltbush Grilled Vegetables &
Native Falafel, macadamia pesto **V**

Sliced Roast Kangaroo, bush
tomato relish, rocket

Cheddar, native pickle, vegetable
chutney **V**

Roast Beef, wattleseed
crème fraîche

BAGELS AND WRAPS

Smoked Salmon, cream cheese,
watercress, pickled red onion

Tarragon Chicken, mayonaise, capers

Turkey, avocado, cranberry, watercress

Sun-dried Tomato, vegan cheese **VG**

SALAD

Native Spiced Cous Cous &
Riberry Salad **V**

Saltbush Grilled Seasonal
Vegetable, native thyme **VG GF DF**

Watermelon, Feta & Macadamia
Salad, balsamic glaze **GF V**

Native Falafel Salad, saltbush grilled
seasonal vegetables, bush tomato,
spiced yoghurt dressing **GF V**

Rocket, Pine Nut, Grape & Feta Salad,
native muntries fruit **GF V**

HOT DISH

Kangaroo Bourguignon

Fried Rice **V**

Native Thyme & Mushroom Risotto **GF V**

Native BBQ Chicken Bao Buns,
crispy slaw

Vegetable Thai Green Curry,
native lemongrass, rice **GF V**

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**ARTS CENTRE MELBOURNE
CONFERENCES, MEETINGS & EVENTS**

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