



# Indonesian Menu

## Islamic Museum of Australia Functions 2020

Set Menu 1 \$40 per person (minimum 20 people)

### ENTREES

Vegetable Spring Rolls  
Corn Fritter (vegan on request)  
Vegetable Fritter (vegan on request)

### MAIN MEALS

Yellow Turmeric Rice (vegan & gf)  
Beef Rendang (mild) (gf)  
Chicken Satay with peanut sauce  
Indonesian savoury crackers

### VEGETABLES

Gado Gado- Indonesian vegetable salad served with peanut sauce (vegan)  
Chilli Eggplant (vegan & gf)

### DESSERT

Black Glutinous Rice Pudding served with warm coconut milk (vegan & gf)

### DRINKS

soft drinks & water





# Indonesian Menu

Islamic Museum of Australia Functions

Set Menu 2 \$40 per person (minimum 20 people)

## ENTREES

Vegetable Spring Rolls  
Corn Fritter (vegan on request)  
Vegetable Fritter (vegan on request)

## MAIN MEALS

Fragrant Coconut Rice (vegan & gf)  
Indonesian Beef Steak (with sweet soy sauce)  
Balinese Spicy Pulled Chicken (mild) (gf)  
Indonesian savoury crackers

## VEGETABLES

Gado Gado- Indonesian vegetable salad served with peanut sauce (vegan)  
Vegetable Stir Fry (vegan)

## DESSERT

Black Glutinous Rice Pudding served with warm coconut milk (vegan & gf)

## DRINKS

soft drinks & water







# Indonesian Menu

## Islamic Museum of Australia Functions 2020

### Finger Food Menu 1 \$35 per person (minimum 20 people)

- Mie Goreng (vegetarian fried noodles)
- Beef Rendang Pie (mild)
- Chicken Satay with peanut sauce
- Vegetable Spring rolls
- Lemper Ayam (glutinous rice with shredded chicken wrapped in banana leaves) (gf)
- Dadar Gulung (pandan pancake)
- Vegetable Fritter (vegan)
- Dessert: Black glutinous rice pudding served with warm coconut milk (vegan)
- Soft Drinks & Water

### Finger Food Menu 2 \$35 per person (minimum 20 people)

- Gado-Gado with peanut sauce (vegan)
  - Beef Rendang Pie (mild)
  - Chicken Satay with peanut sauce
  - Vegetable Spring roll
  - Chicken rissoles
  - Dadar Gulung (pandan pancake)
  - Vegetable Fritter (vegan)
  - Dessert: Black glutinous rice pudding served with warm coconut milk (vegan)
  - Soft Drinks & Water
- 
- 



# Indonesian Menu

## EXTRAS

The following services can be added to your function for an additional cost

Tea & Coffee Urn  
Station  
with a selection of  
teas, coffee & milk  
\$50

Table Service  
we offer a sit down  
table service for an  
additional \$10 per  
person  
(minimum 40 people)

Fresh Seasonal  
Fruit Board  
\$70

Antipasto Board  
served with a  
selection of cheeses,  
cold meats, dips &  
crackers  
\$90





# Middle Eastern Menu

## Islamic Museum of Australia Functions 2020


### Set Menu 1 \$20 per person (minimum 15 people)

- Lebanese savoury pastries (zaatar, lamb & silverbeet) (vegan on request)
- Tortilla wraps (chicken or vegetarian) (vegan on request)
- Seasonal Fruit platter
- Middle Eastern Sweets Platter (vegan on request)
- Water & Soft Drinks

### Set Menu 2 \$25 per person (minimum 20 people)

- Falafel platter served with hummus, mixed pickles & Lebanese bread (vegan)
- Mini Lamb Kofta served on a bed of mixed lettuce with a side of homemade relish (gf)
- Mini grilled chicken skewers (gf)
- Fatoush Salad (vegan)
- Middle Eastern Sweets Platter (vegan on request)
- Water & Soft Drinks

### Set Menu 3 \$30 per person (minimum 20 people)

- Falafel platter served with hummus, mixed pickles & Lebanese bread (vegan)
  - Mini Lamb Kofta served on a bed of mixed lettuce with a side of homemade relish (gf)
  - Vegetarian rice (vegan on request)
  - Fatteh- chickpeas, pita & yoghurt
  - Mini grilled chicken skewers (gf)
  - Fatoush Salad (vegan)
  - Middle Eastern Sweets Platter (vegan on request)
  - Water & Soft Drinks
- 



# Middle Eastern Menu

## EXTRAS

The following services can be added to your function for an additional cost

Tea & Coffee Urn  
Station  
with a selection of  
teas, coffee & milk  
\$50

Table Service  
we offer a sit down  
table service for an  
additional \$10 per  
person  
(minimum 40 people)

Fresh Seasonal  
Fruit Board  
\$70

Antipasto Board  
served with a  
selection of cheeses,  
cold meats, dips &  
crackers  
\$90

