



SEASONAL MENU
WORKING LUNCH
MENU

MUSTARD
AT
PERTH ZOO

MUSTARD PHILOSOPHY

By keeping up-to-date with the latest in food trends, MUSTARD sets the benchmark for responsible catering using quality foods grown and produced locally. Our culinary team produce seasonal menus that draw on the best food available in the market.

Today, MUSTARD is proud to be at the forefront of ethically responsible catering. We only work with suppliers who demonstrate best practices. This means minimum harm and maximum enjoyment for everyone.

MENU KEY

(v) vegetarian (may contain egg, dairy products and/or honey)

(vg) vegan (contains no animal products)

(gf) gluten-free product*

(nf) nut-free product*

*although this dish is prepared with gluten or nut-free products, we cannot guarantee it is 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.

SPECIAL REQUESTS

If any of your guests have particular dietary requirements, please advise us as soon as possible prior to your event.

NOTE

Due to the seasonal nature of this menu, some items may not always be available. While we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

**Prices are subject to change as per Consumer Prices Index (CPI) come 1st July 2020.*

WORKING LUNCH MENU

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includes fix organic fair trade coffee, simplicitea® selection and whole fruit selection

BREADS, WRAPS AND SANDWICHES

choose 2 items

salami milano, smoked havarti, pesto and tomato baguette

smoked ham, bush tomato chutney and salad sandwich

peppered pastrami, mizuna, shallot and chive sour cream baguette

mexican spiced roasted vegetables, kidney bean and avocado tortilla wrap (v)

smoked salmon, pea shoots, lemon and cucumber baguette

free range egg, curried mayonnaise, coriander leaf, iceberg wrap (v)

tuna, caper, baby spinach and parsley dressing wrap

smoked turkey, mustard pickle, red onion and spinach baguette

mahogany creek chicken, corn relish, cheddar and iceberg sandwich

rare roast beef, horseradish, vine tomato and cos sandwich

COLD BOWLS

choose 1 item – served in a small rice bowl

chickpea, mint, zucchini, pomegranate jewels, urfa biber lemon (v,vg,gf,df,nf)

black barley, green pea, beetroot, goats cheese (v)

charred cauliflower, curried lentils, coriander, chilli (v,gf,vg,nf,df)

pearl cous cous, kalamata, cherry tomatoes, feta, capsicum (v)

quinoa, five bean, spiced halloumi, shallot dressing (gf,v,nf)

asparagus, parmesan, white bean and blush tomatoes (gf,nf,v)

coriander, cabbage, bean shoots, chilli, shitake, miso (gf,df,v,nf)

rice noodles, wakame, straw mushrooms, sesame (gf,df,v,nf)

add a protein to your salad for \$4 per person

select from, cured salmon, chicken, beef, pork, prawns

WORKING LUNCH MENU

SMALL BITES

choose 1 item – served in a small rice bowl

harrisa chicken, moghrabieh cous cous, charred capsicum, mint, lemon (df,nf)

tandoori chicken, chana dahl, cumin yoghurt (gf,nf)

slow cooked lamb, cannellini, vine tomato, green olives (gf,df,nf)

jura sausage, pickled cabbage, potato crisps, sweet mustard (gf,df,nf)

cajun spiced pumpkin, red bean, capsicum, chipotle dressing (gf,vg,nf,df)

braised beef, roast parsnip, horseradish, pea sprouts (gf,nf)

char sui pork, fried rice, scallions (gf,df,nf)

palak, aloo ghobi, cauliflower and potato curry, spinach, crushed poppadum (vg,nf,gf,df)

goan style barramundi, kachumba salad, spiced mango chutney (v,nf,df,gf)

tom yum salmon, coconut rice, coriander, prawn cracker crumb (gf,nf,df,v)

SWEET TOOTH

choose 1 item

classic bakewell tart, raspberry jam and fondant

confit pineapple, coconut sago, ginger curd (df,gf,nf,vg)

raspberry chocolate tart, mint milk gel (nf,gf)

bitter chocolate ganache, orange curd, cardamom crunch (nf,gf)

russian honey cake, mandarin crunch

portugese custard tart, apricot marmalade (nf)

caramelised apple, cinnamon cream and feulletine

traditional lemon meringue pie (nf)