

soul cocina

Catering Menu

summer '26

Tapas from \$75pp

served cocktail style on wooden boards by waitstaff

TOSTADAS - crisp corn tortillas with artful toppings GF

rough guacamole, fried enoki, black sesame, feta VE V0

confit duck, orange, pickled fennel

chicken tinga in adobo, salsa verde

caramelized wild mushroom, tomatillo verde, fetta, VE V0

peruvian ceviche - lime cured local market fish

PINCHOS - toasted sliced baguette, spanish style

Mayan pumpkin seed hommus, sweet fried peppers VE

manchego & spanish chorizo, chilli jam

white anchovy, spanish romesco sauce

green olive & walnut tapenade, artichoke V

prosciutto, whipped goat cheese, basil, seasonal fig

scorched corn & jalapeno croquettes, chili lime crema VE GF

jamon & pancetta potato croquettes, smoked paprika aioli

sweet potato, lentil & preserved lemon fritters, cumin yoghurt VE GF

BABY CHIMICHANGAS - deep fried baby burrito w chipotle spiced rice

pulled beef, queso, sour cream, salsa macha, pico de gallo

black bean & fennel, queso, cashew aioli, salsa macha, pico de gallo VE V0

BABY TACOS - fresh warm corn tortillas

beer battered local fish, Mexican slaw, grilled lemon aioli GF
crispy coconut cauliflower, pumpkin radish slaw, vegan caper aioli V GF
al pastor – pork, spiced pineapple, white onion salsa GF
achiote pumpkin, avocado coconut yoghurt, hazelnut praline V GF
campechanos - grilled beef, chorizo, kumara, chimichurri GF
coconut fried tiger prawn, baby cos, apricot mezcal aioli GF

albondigas - spanish pork & lamb meatballs, red pepper & almond
romesco sauce, romano cheese GF

ARGENTINIAN EMPANADAS

spinach & goats cheese, pine nuts, romesco VE
beef & potato, grilled peppers, salsa verde
chipotle chicken, tomatillo verde
smoked lamb, lemon cilantro mint dressing
mushroom trio, smokey rojo sauce V

spiced chicken skewers, chipotle crema GF

garlic citrus prawn skewers, lemon saffron aioli GF

venison chorizo skewers, potato, peppers, mustard crema GF

Bigger from \$75pp

served in bowls by waitstaff on wooden boards

lamb barbacoa, corn bread, roasted peppers, salsa verde GF

aztec quinoa walnut salad - avocado, chickpeas, seeds, fresh & roasted garden delights, lemon myrtle tahini dressing V GF *Add goats cheese V

caribbean coconut fried chicken, black rice, Mexican slaw, apricot mezcal aioli GF

smoked beef brisket, herb polenta, hasselback garlic potatoes, green bean & hazelnut salad, chimichurri GF

charred cauliflower, coconut black rice, pickled beets, rocket, warm vegan cashew aioli V GF

slow roasted agave pumpkin boat, whipped lemon ricotta, radicchio salad, hazelnut crumb VE VO GF

polenta crusted local market fish, smashed chilli- salt potatoes, baby cos & avocado salad, mustard caper dressing GF

grilled pork tenderloin, tamarind & ginger, chipotle rice, pickled red cabbage, pineapple salsa GF

moqueca - aromatic brazilian fish hotpot, ginger, lemon, coriander, saffron rice GF

pollo asado - mexico city style grilled chicken thigh, black mole, green rice, mexican slaw, avocado salsa GF

albondigas - spanish pork & lamb meatballs, saffron rice, baby spinach salad, romesco sauce GF

roast eggplant & honey haloumi bowl, chilli roasted tomatoes, sumac walnut yoghurt VE GF

Fiesta Table from \$75pp **Share Plate Fiesta** from \$85pp

Served on a long table – Mexican fiesta style, or on dining tables as share plates for groups of 10. Featuring a selection of proteins or vegetarian dishes, together with a selection of sides.

lamb barbacoa, pomegranate, shallots GF

chiles relleno - Roasted green peppers w Oaxaca cheese filling - battered, fried & baked in red paprika sauce VE V0

aztec quinoa walnut salad - avocado, chickpeas, seeds, fresh & roasted garden delights, lemon myrtle tahini dressing V GF *Add goats cheese V

caribbean coconut fried chicken, apricot mezcal aioli GF

smoked beef brisket, chimichurri GF

enchiladas verdes - baked tortillas w queso fresco, caramelised poblano peppers & zucchini, zesty salsa verde w tomatillos VE

polenta & lime crusted local market fish, mustard caper dressing GF

moqueca - aromatic brazilian fish hotpot, potatoes, tomatoes, ginger, lemon, coriander GF

grilled pork tenderloin w tamarind & ginger, pineapple salsa GF

slow roasted agave pumpkin boat, whipped lemon ricotta, hazelnut crumb VE V0 GF

pollo asado - mexico city style grilled chicken thigh, black mole, avocado salsa GF

low & slow beef short ribs in cerveza, charred corn esquites GF

albondingas - spanish pork & lamb meatballs, romesco red pepper & almond sauce GF

SIDES

patatas bravas, aioli, rojo pican VE GF

elote - Mexican street corn, lime aioli, parmesan VE GF

charred cauliflower, warm vegan cashew aioli V GF

saltbush & chorizo potatoes, lime chilli salt V GF

cucumber salad, smokey paprika, grilled corn, cilantro, avocado salsa verde V GF

sweet potato & nectarine salad, mesclun, goat cheese, latin vinaigrette GF

baby spinach salad, almonds, medjool dates, sumac, lemon V GF

smashed sage sweet potatoes, rosemary chimichurri V GF

charred broccoli, ajo blanco, almonds V GF

garlic charred cabbage wedges, harissa butter bean puree V GF

mexican slaw, roasted peanuts, currants, pomegranate, lime V GF

orange, fennel & mesclun salad, sherry vinaigrette V GF

chilli roasted heirloom tomatoes, yoghurt, pistachios, thyme GF

green rice, kale, scallion, aromatic herbs V GF

saffron spanish rice, roast garlic, black olive GF

Fiesta Table & Share Plate Fiesta are served with complementary fresh warm corn tortillas, fresh house made sauces & salsas

PACKAGES

Tapas to Bigger from \$80pp

Tapas to Fiesta Table from \$90pp

Tapas to Share Plate Fiesta from \$100pp

Travel fees may apply for mobile catering

Pricing is not inclusive of gst

All fresh fish is subject to availability

VE = Vegetarian V = Vegan VO = Vegan Option