

# Lox Stock & Barrel

## ROSH HASHANAH

Pick up from LOX

Sunday 29th September

Monday 30th September

3.30pm-5.30pm

### ENTREES

Chopped liver with caramelised onions \$7/250g

Egg & herb salad \$7/250g

Hummus with pine-nuts \$7/250g

Tahini w za'atar \$7/250g

Matbuca \$11/500g

North African tomato & capsicum dip

Roasted baby carrot salad, Harissa dressing \$22/500g

Romanian eggplant \$22/500g

(roasted eggplant, capsicum, pomegranate, dill, lemon, shallot)

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### SOUP

\$14 per Litre

Traditional chicken and vegetable soup (gf/df)

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### SALADS \$55

Portion size as part of a buffet: 10-15

Super Green Salad

Baby cos, watercress, mint, radish, sprouts, fennel, zucchini, cucumber, lime & ginger  
with apple balsamic vinaigrette (df/gf)

Roast Pumpkin Salad

Roast pumpkin with kale, quinoa, red cabbage, cucumber, carrot & spinach  
with sesame & miso dressing (df/gf)

Beetroot and Lentil Salad

Roast beetroot, black lentil, baby kale, corn, dill, almonds & crispy onions  
with dijon mustard vinaigrette (df/gf)

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### SIDES \$45

Portion size as part of a buffet: 10-15

Ancient Grain Tabouleh

Couscous, quinoa, freekah, finely diced cucumber, cherry tomatoes, fresh herbs,  
barberries, green shallots & candied pistachios with orange vinaigrette

Mejaderra

Basmati rice, lentils, caramelised onion, almonds, pomegranate, thinly sliced green  
beans

turmeric & fresh herbs

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## MAINS

Portion size as part of a buffet:10-15. All gluten & dairy free

Milly Hill Lamb Shoulder \$125  
Slow roasted with Hawaij spices, pomegranate molasses & honey

Slow Braised Free Range Chicken \$125  
Jerusalem artichokes, bay, lemon, olives, eschallots & dates  
(Legs & thighs- 18 pieces)

2kg Grilled Scotch Fillet \$220  
Marinated with mustard, garlic & rosemary. Roasted to M/R  
Served with chimmichurri & mustard

Grilled Za'atar Trout \$130  
hazelnut dukkah crust, green tahini, radish, sugarsnap & pistachio

Ocean trout tarator \$130  
with tahini yoghurt, coriander, sumac and chilli

Mini chicken schnitzels \$4/each

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## SWEETS \$55

Passionfruit, coconut & almond drizzle (gf)

Apple, cinnamon & honey cake

Lemon and vanilla cheesecake with lime zest & berries

Flourless chocolate cake with sour cherries (gf)

Moroccan orange & almond cake with pistachio & rose petals (gf/df)

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Please email all orders to [loxstockandbarrelcatering@gmail.com](mailto:loxstockandbarrelcatering@gmail.com)

Final orders by 3pm, Wednesday 25th September

Prices include gst