

EST. 2020

SABLE

100% PLANT BASED

DINNER PACKAGES

FOR GROUPS OF 10 OR MORE

FEED ME

A VARIETY OF OUR FAVOURITE MENU ITEMS TO SHARE!

APPETISER

CAPONATA WITH CHARGRILLED TURKISH BREAD

ENTRÉE

GARLIC PIZZA (GFO)
LASAGNE CROQUETTES
PICKLED FENNEL & APPLE SALAD (GF)
CHARGRILLED ASPARAGUS (GF)

MAIN

POTATO & CAULIFLOWER PIZZA (GFO)
RISOTTO (GF)
CONFIT CRISPY DUCK

DESSERT

(1 BETWEEN 2)

MILLE FUEILLE
TRIPLE CHOCOLATE COOKIE SKILLET (GFO)

3 COURSE (APPETISER, ENTRÉE & MAIN) \$55 PER PERSON

ADD DESSERTS FOR \$10 PER PERSON

50/50 DROP

ORGANISER CHOOSES

2 BITES AND 2 PLATES / PASTAS / PIZZAS
FROM CURRENT DINNER MENU
DESSERTS CAN BE ADDED ON SEPARATELY

2 COURSE \$40 PER PERSON

PIZZA PARTY!

A SPREAD OF DIFFERENT PIZZAS
FROM OUR CURRENT PIZZA MENU
WITH SIDES OF FRIES W/ GARLIC AIOLI

CHOICE OF SPECIFIC PIZZAS
OR A MIX OF ALL PIZZAS ON THE MENU

\$30 PER PERSON

LIMITED MENU

ORDER À LA CARTE FROM THE FOLLOWING ITEMS:

ENTRÉE

GARLIC PIZZA (GFO)
CHARGRILLED ASPARAGUS (GF)
CALAMARI (GF)
PICKLED FENNEL & WATERCRESS SALAD (GF)

MAIN

RISOTTO (GF)
SPAGHETTI & MEATBALLS
ROMESCO CAULIFLOWER (GF)
MACADAMIA CRUSTED FISH
ANY PIZZA (GFO)

DESSERT

(1 BETWEEN 2)

TIRAMISU
MILLE FUIELLE

2 COURSE: (ENTRÉE AND MAIN) \$40 PER PERSON

3 COURSE: (ENTRÉE, MAIN & DESSERT) \$50 PER PERSON

EVERY ORDER COMES WITH A GLASS OF WINE OR PINT OF BEER
GFO AVAILABLE FOR ALL PACKAGES FOR ANY OTHER DIETARY PLEASE LET OUR STAFF KNOW

(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION (GLUTEN FREE OPTIONS MAY CONTAIN TRACES OF GLUTEN)