



Creating wholesome food experiences to inspire



Our mission is to create nourishing food that is beautifully presented, we love to showcase cooking with plants and whole foods.

We listen to our bodies and recognize that everybody is different. We can cater to what you desire, whether that be gluten-free, vegan, vegetarian, or adding healing bone broths and local organic meat to some dishes.

The produce used is carefully selected from local farmers, markets, and local suppliers.

Byron Bay has the climate for a variety of fresh high- vibrational foods.

We try our best to use as much local and organic produce as possible.



My love language is creating eatable rainbows, food that is vibrant, nourishing and visually beautiful.

At 18 years of age, I set out on a mission to get inspired by life, I travelled my way across the globe learning that the most important thing is to value health, in its simplest form, something we tend to dismiss in the western world.

My travels and love for nature has formulated my style of cooking, Inspired by Ayurvedic medicine, rich spices, and exotic tropical fruits.

I like to embrace traditional cultures and cuisines while combining revolutionary and innovative techniques into my dishes.

For me cooking is not only about eating, it's about the processes from farming & growing to sharing and enjoying and the healing benefits.

I try to work in the rhythm of nature to create nutrient-dense food and embrace radiant health, sustainable preparation, and holistic living.



Buffet menu

Option 1

- Miso baked eggplant, topped with chilli & micro greens
- Tumeric, coconut and kaffir lime curry with cauliflower & sweet potato - *add fish option*
- Crispy tofu, peanut satay sauce topped with roasted coconut & chilli - *option swap tofu for grilled marinated chicken*
- Blanched broccolini
- Green papaya salad
- spiced saffron basmati rice with toasted cashews

Option 2

- Whole baked Moroccan spiced cauliflower with tahini dressing, roasted almonds, pomegranate, and mint.
- Veggie stack with lentil bolognese, olives and vegan cheese or Slow roast spiced lamb leg cooked in turmeric bone broth topped with fennel and cumber tzatziki.
- Maple and cinnamon baked pumpkin served on a quinoa topped with dukkah, toasted macadamias, local goat's feta or vegan coconut feta.
- Zucchini spaghetti with pesto, local garlic mushrooms, heirloom tomatoes and cashew cream.
- Rocket pear and walnut salad with balsamic glaze.

Option 3

- Sweet potato boats stuffed with bean chilli, bbq jackfruit, topped with cashew queso cheese, and guacamole.
- Fried Cauliflower with homemade smoky date bbq sauce - cauliflower battered in spiced gluten-free flour and shallow fried in ghee or coconut oil.
- Purple cabbage slaw with coriander and lime aioli
- Spicy carded corn
- Fish or halloumi purple corn tacos with fresh mango salsa, herb and chilli sauce.

DESSERTS

- Passion fruit and mango lemon raw cashew cheesecake
- Vegan Snickers slice
- Beetroot chocolate cake with Byron Bay Davidson plum
- Spiced poached pears, crumble, banana ice cream with tahini caramel

Grazing Tables

Perfect for a celebrative event, we can tailor it to match your perfect occasion. Carefully designed to set the vibe of your event, it includes local flowers, candles, props etc.

Entree-sized grazing Table

Fresh seasonal fruits, pistachio, rose & cranberry bliss.

Beetroot hummus with heirloom carrots, radishes, and seasonal veggies.

House-made dips, local bread.

Byron bay chocolate-coated nuts and berries, a selection of local organic cheese, Byron Bay Olive Co olives & seeded crackers.

Filling Grazing Table

A selection of local organic cheese, Byron Bay Olive Co olives & seeded crackers. Rice paper rolls

Peanut satay tofu bao buns

Beetroot, pumpkin and feta pies

Byron Bay Purple corn chips, Guacamole, Vegan queso, black bean dip

Coopers shoot tomatoes with local organic buffalo mozzarella, and fresh pesto on Sunday sustainable sourdough. Exotic fruits

Byron Bay Chocolate Co

Chocolate Love Cake

+Extra add on's depending on the number of guests

Feasting Tables

A beautifully designed table setting, includes flowers, linen napkins & props

Choice of 5-10 filling shared dishes (number of dishes depends on amount of guests)

Elixirs

Imbibe Beauty Renewal Elixer

Imbibe is eight probiotic strains cultured from fermented coconut water to replenish the microbiome with diverse bacteria, while naturally occurring electrolytes, minerals, and antioxidants hydrate and replenish cells. We mix it with rose water, fresh mint, pomegranate, raspberries, & sparkling water.

Elderflower and rose sparking water fresh mint, pomegranate, raspberries.

Byron Bay ginger nectar, fresh lemon and blueberries, sparking water, lavender ice cubes.

Pricing

A custom-designed menu will be quoted, please use this as a reference guide.

Buffet Menu: \$35 - \$65 per person

add on dessert \$20pp

add on Elixer \$18 pp

Entree-sized grazing Table:

10 - 20 people \$400

30 - 40 people \$700

50 - 60 people \$1600

Filling grazing table:

10-15 people: \$750

20 - 25 people \$1000

30 - 40 people \$1800

Feasting Tables: \$55 - \$90 per person

Minimum 10 people









