



AFRICAN VILLAGE CENTRE

CATERING MENU

OUR MENU IS DESIGNED TO BE SERVED BUFFET STYLE.

**ALL OF THE OPTIONS ARE SERVED WITH INJERA AND
SALAD AND YOUR CHOICE OF RICE (GF) OR UGALI (GF)**



MIXED BUFFET

OPTION 1

MIN. 30 PEOPLE \$30PP

MIN. 50 PEOPLE \$25PP

5 CHOICES

1 X ENTREE

1 X BEEF DISH

1 X LAMB DISH

1 X CHICKEN DISH

1 X VEGETARIAN/VEGAN DISH

OPTION 2

MIN. 30 PEOPLE \$35PP

MIN. 50 PEOPLE \$30PP

7 CHOICES

1 X ENTREE

1 X BEEF DISH

2 X LAMB DISH

1 X CHICKEN DISH

2 X VEGETARIAN/VEGAN DISH

OPTION 3

MIN. 30 PEOPLE \$40PP

MIN. 50 PEOPLE \$35PP

9 CHOICES

1 X ENTREE

2 X BEEF DISH

2 X LAMB DISH

2 X CHICKEN DISH

2 X VEGETARIAN/VEGAN DISH

MEAT LOVERS BUFFET

OPTION 1

MIN. 30 PEOPLE \$40PP

MIN. 50 PEOPLE \$35PP

5 CHOICES

1 X ENTREE

1 X BEEF DISH

1 X LAMB DISH

2 X CHICKEN DISH

OPTION 2

MIN. 30 PEOPLE \$45PP

MIN. 50 PEOPLE \$40PP

7 CHOICES

1 X ENTREE

2 X BEEF DISH

2 X LAMB DISH

2 X CHICKEN DISH

OPTION 3

MIN. 30 PEOPLE \$50PP

MIN. 50 PEOPLE \$45PP

9 CHOICES

2 X ENTREE

3 X BEEF DISH

2 X LAMB DISH

2 X CHICKEN DISH

VEGETARIAN BUFFET

MIN. 30 PEOPLE \$45PP

MIN. 50 PEOPLE \$40PP

9 CHOICES

2 X ENTREE

7 X MAIN





ENTREES

CHOOSE 1 SAMBUSA OR A MIX OF ALL 3

LENTIL SAMBUSAS

Thin flaky pasties filled with lentils infused with Ethiopian spices and served with an Ethiopian inspired herb and nut pesto or a hot chilli sauce

LAMB SAMBUSAS

Thin flaky pastry filled with lamb mince infused with Ethiopian spices and served an Ethiopian inspired herb and nut pesto or a hot chilli sauce

BEEF SAMBUSAS

Thin flaky pastry filled with Beef mince infused with Ethiopian spices and served with an Ethiopian inspired herb and nut pesto or a hot chilli sauce

CHOOSE 2 DIPS, SERVED WITH HOUSE MADE CRACKERS

SPINACH AND CHEESE DIP

Infused clarified butter or olive oil, spinach and house made cheese with black cardamom and chilli

BEETROOT AND YOGHURT DIP


Infused with Cumin and Black Pepper

SPICY BASIL, NUT AND YOGHURT PESTO DIP

(VEGAN OPTION AVAILABLE UPON REQUEST)

SPICY CHICKPEA DIP

Thick, creamy hummus infused with traditional Ethiopian spices and olive oil (VEGAN)



MAINS OPTIONS

BEEF

RED TIBS

Spicy Beef strips, stir fried and cooked in a red sauce infused with Berbere, onion, garlic, herbs and fresh tomatoes

WHITE TIBS

Mild Beef strips, stir fried and cooked in a curry sauce with onion, garlic and tomatoes.

KITFO

Signature Ethiopian dish

Hand cut Steak Tartar (finely minced beef) with Niter Kebbeh seasoned with Mitmita and black cardamom.

**TRADITIONALLY EATEN RARE.
CAN BE SERVED MEDIUM
OR WELL DONE TO YOUR LIKING**

KAY WOT

Spicy beef stew simmered in a red Berbere sauce, infused with cardamom, fenugreek and cloves

GORED GORED

Buttery spicy raw tenderloin, bite-size cubes of beef bathed in melted niter kibbeh or olive oil and spices

YE SEGA ALETCHA

A mild beef stew simmered in a yellow curry sauce infused with turmeric, cardamom, black pepper and garlic

GOMEN BE SEGA

Beef and collard greens simmered in a mild sauce seasoned with Ethiopian herbs and spices

DENECH BE SEGA

Spicy Beef, potato and fenugreek stew

LAMB

RED TIBS

Spicy Lamb strips, stir fried and cooked in a red sauce infused with Berbere, onion, garlic, herbs and fresh tomatoes

WHITE TIBS

Mild Lamb strips, stir fried and cooked in a curry sauce with onion, garlic and tomatoes.

CHARCOAL LAMB ROAST

Marinated in traditional Ethiopian spices including rosemary and mild chilli
(CAN BE SPICY UPON REQUEST)

LAMB CHOPS KAY WAT

Spicy beef stew simmered in a red Berbere sauce, infused with cardamom, fenugreek and cloves

YE SEGA ALETCHA

A mild lamb stew simmered in a yellow curry sauce infused with turmeric, cardamom, black pepper and garlic



CHICKEN

DORO WAT

Queen of the festive table,
slow-cooked Spicy Chicken stew
with hard boiled eggs,
in a rich Berbere infused sauce

CHICKEN TIBS

Boneless Chicken pieces stir fried
with chilli, garlic, onion,
fresh tomato, basil pesto
(CAN BE PREPARED HOT OR MILD)

ROAST CHICKEN

Marinated in traditional
Ethiopian curry spices and oven
roasted

ETHIOPIAN CHICKEN CURRY

Boneless chicken pieces simmered
in a tomato based sauce infused
with garlic, basil, ginger and garlic

SPICY CHICKEN WINGS RED

Marinated in a red berbere sauce
and oven roasted

SPICY CHICKEN WINGS GREEN

Marinated in a green awaze sauce
and oven roasted

VEGETARIAN/VEGAN

SHIRO WAT

Spicy chickpea flour stew simmered in
a Berbere and garlic sauce

KIK ALICHA

Yellow split peas simmered in a mild
sauce of onion, herbs and spices

MISIR WAT

Spicy Red lentil stew simmered in a
Berbere sauce with fresh garlic and
ginger

DIFEN MISIR WAT

Mild Green Lentil stew cooked with
fresh green chilli, onion, garlic and
traditional herbs and spices

DENECH WAT

Potato, carrot and capsicum stew
cooked with onion, garlic, fresh chilli,
traditional herbs and spices

KAY SIR WAT

Fresh beetroot, potato, carrot and
capsicum stew cooked with garlic,
onion and ginger, traditional herbs
and spices

GOMAN

Collard greens sautéed with chilli,
garlic, onion and traditional herbs and
spices

FUL SUDANISE

Black Eyed Beans simmered in a sauce
infused with garlic, chilli and cumin.
Garnished with Feta cheese, olive oil
and cracked pepper





CONTACT US TO BOOK

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