



OUR STORY

Mediterranean mezze kitchen. Specializing in sharing platters, falafel and seafood specials.

Our mezze (sharing food) inspired menu derives from the Chef/Owner experience's cooking Lebanese, Greek and Italian.

CookDig's aim is to help you share healthy food amongst family and friends. With the sharing platter's having a broad range of flavours, textures and tastes it provides the perfect option to cater for everybody!

CookDigs is named after a random chef, at a certain time in a special place.

Located under a 130 year old Fig Tree in Busselton, the food couldn't be anymore unique.....

CATERING AND EVENTS

Feeding a larger group or hosting an event? Enquire within for custom platters and quotes

Gluten free, vegetarian, vegan and other dietary options available for all platters and orders.

All platters served with the choice of reusable, disposable or returnable dishes

PH: 9774 3665

FIG TREE LANE

1/62 KENT STREET BUSSLETON

COOKDIGGITY@GMAIL.COM

WWW.COOKDIGS.COM.AU



THE MEZZE PLATTER

PLATTERS FOR 2-3 PEOPLE
START AT \$58

GROW YOUR PLATTER FOR AN
EXTRA \$20 P/P

PLATTER INCLUDES:

FOUR CONDIMENTS OF YOUR CHOICE
FALAFEL
PICKLED VEG
TABOULI SALAD
SWEET POTATO CHIPS
BREADS

OPTIONAL EXTRAS

CONDIMENTS
COLESLAW
FALAFEL
BREADS
SWEET POTATO CHIPS

BOOST YOUR PLATTER!!

MARINATED OCTOPUS \$10
LAMB SHOULDER (feeds x4 ppl) \$75
PATES AND/OR TERRINES \$20
LOUBIA \$15
PILAF \$15



CONDIMENTS

HUMMUS

Creamy chickpeas, tahini, lemon, garlic
and cumin

BETROOT HUMMUS

Super smooth beetroot, chickpeas, tahini,
lemon, garlic and mint

PUMPKIN HUMMUS

Caramelised Butternut pumpkin, chickpeas,
tahini, lemon, garlic and cumin

BABAGANOSH

Smoky Eggplant, tahini, lemon, garlic and
cumin

LABNEH

Thickened Greek yoghurt, lemon, mint and
sumac

CHILLI DIP

Whipped red chilli, carrot, shallots,
eggplant, garlic and lemon

GARLIC DIP

Fluffy garlic, oil, lemon and more garlic

SALSA

Roasted tomatoes, onion, chilli, garlic