

INARA

Registered Business name: Inara Dining
Trading Name: Inara Dining
ABN: 85 292 006 233 (The Trustee for Brindle and Spot)

Business Address: Shop 43, Busselton Central, 30 Kent St, Busselton, WA 6280

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Social Media links:

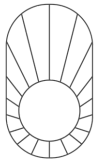
www.facebook.com/INARABusselton/

www.instagram.com/inara_busselton





Inara Busselton is a Levantine restaurant located in the heart of Busselton, established in November 2023. Our food is inspired by the rich, diverse culinary traditions of the Eastern Mediterranean, with an emphasis on charcoal-grilled dishes, seasonal ingredients, and a shared-dining approach that celebrates community, warmth, and generosity.



INARA
DINING

At Inara, we specialise in catering for small to medium-scale events, offering a flexible and high-quality experience with distinctive flavours and professional service.



Small-Scale Events (Up to 40 guests)



Medium-Scale Events (40–100 guests)

Unique Offerings

Charcoal-Grilled Signature Dishes - Adding theatre and depth of flavour

Seasonal, Locally Sourced Produce - Supporting WA growers and suppliers

Plant-Forward Options - Robust vegetarian and vegan dishes with Levantine flair

Tailored Menus - Created collaboratively to suit the tone, size, and dietary needs of your event

Professional Staffing - Reliable front- and back-of-house teams trained in both formal and casual service

The Chef

Daniel Johnson
Chef / Co-Owner



Daniel Johnson is the culinary mind behind Inara Busselton. With over 30 years of experience in some of the world’s most prestigious kitchens, Dan has cooked across luxury resorts and restaurants throughout the Maldives, Vanuatu, Bali, Oman, and Australia, including with renowned groups such as COMO Hotels and Jumeirah.

His passion for Middle Eastern cuisine began during his time in Western Australia’s South West, where he first encountered the work of chef Greg Malouf. This discovery sparked a two-decade-long exploration of the flavours, techniques, and traditions of the Levant.

At Inara, Dan combines his global culinary background with a deep respect for regional ingredients and cultural storytelling. His menus focus on charcoal grilling, bold spices, and shared plates, creating a dining experience that’s generous, layered, and full of soul.

Canapes and Nibbles

designed for groups of 20 to 100 people

Nibbles

\$45 per platter (serves 10 people)

-choose 2 items served on a platter with fresh made pita and flat bread - gluten free bread available
-gluten free bread surcharge \$10 per platter

choices:

- Preserved lemon & chilli marinated olives gf/ve/
- Vegetable crudites or fresh pita – served with (gfo avail +\$15 per platter)
- Herby whipped feta & walnut, pomegranate & mint gf
- Smoky eggplant m'tabal, ufra chilli & pomegranate gf, ve
- hummus, red pepper tahini, roasted chickpeas gf, ve, df

Savoury canapés

\$75PP

Choose 6 options to be served over a 1.5 to 2 hours period

Cold Canapes

ADD: Fresh oysters, pomegranate mignonette, pepper- \$65 per dozen

choices:

- Chargrilled mushroom kibbeh tartlet, candied walnut, feta (veo)
- Charred zucchini yoghurt, black sesame lavosh, tomato powder (gfo)
- Sumac cured ocean trout neyyeh, lachuch, coriander zhough
- Poached Prawn, tahini, cured lemon, green shatta (gf)
- Confit chicken, musakahan, grilled pitta wafer, tahini, pickles (gfo)

Hot Canapes

ADD: Roasted Abrolhos island scallop, preserved lemon butter, pickled cauliflower (gf)- \$65 per dozen

choices:

- Muhammara toast, anchovy (gfo)
- Smoky eggplant & red pepper gozleme, whipped feta (v)
- Mozzarella, roasted tomato & za'atar fatayer (v)
- Charred cauliflower & grape sambusek, mint & sumac leban (ve)
- Haloumi and mint cigara borek, charred eggplant mayo (v)
- Crispy prawns, green chilli toum labneh, lemon pickle (gf)
- Mini chicken shish tawook, pomegranate glaze, pistachio (gf)
- Mini wagyu beef & haloumi slider, sumac onion compote, toum (gfo)

Sweet

All sweets \$10 per person

- Chocolate qahwa torte, saffron ashta (gf)
- Baklava



Corporate

designed for groups of 20 to 100 people

Morning tea

\$30PP

- Fresh juice bottles , coffee & tea
- Season fresh fruit platter, orange blossom syrup, cinnamon yoghurt
- Selection of sweet pastries

Choose 1

- Saffron and berry chia pudding (ve avail)
- Fragrant Bircher muesli, apple jelly, saffron poached apple (ve avail)
- Housemade pomegranate granola, vanilla yoghurt, strawberry

Choose 1

- Berry and caramel individual tartlets
- Lemon & sumac meringue tartlets
- Chocolate, tahini and walnut brownie (ve,gf)

Working lunch

\$45PP

Pitas

Homemade pita filled with (select 2 fillings)

choices:

- Seared flank steak, tomatoes, pickles, onion, tahini
- Charred baby chicken, caramelised spring onions, rocket pickled chilli toum
- Slow cooked lamb shoulder, matbuca, tahini, pickles
- Smoked salmon, beetroot chrain, pickled radish, feta
- Green falafel, tahini, pickled chilli, greens
- Charcoal roasted cauliflower
- Roasted pickled mushrooms, walnut labneh, pickled cucumber

On the side

Choose 2 options

- Broccoli tabouleh , sunflower seeds, pumpkin seeds, freekeh, dried mulberries, pomegranate-honey, feta
- Roasted beetroot, tahini sauce, candied walnuts, silan
- Charred green beans, feta, mint, ladolemono dressing
- Roasted sweet potato, labneh, harissa, toasted pumpkin seeds
- Shawarma spice roasted cauliflower, green tahini yoghurt, pickled onions, almonds
- Slow roasted eggplant, tamarind glaze, cumin yoghurt, date salsa, dried olives
- Charred baby carrots, pomegranate honey, red za'atar, fresh oregano
- Watermelon, olive, feta, mint, rose & honey dressing
- Iceberg, walnut tarator, candied walnuts, parsley

Afternoon tea

\$30PP

- Candied and spiced roasted nuts
- Candied and dried fruits
- Fresh fruit skewer, mint sugar
- chocolate & coconut cremoux pots, berries, toasted coconut
- Roasted pumpkin, cramelised onions & feta tartlet

Full Package

\$85PP



Plated

designed for groups of 20 to 100 people

2 courses \$115 PP - choice of 1 entree & 1 main or 1 main and 1 dessert

3 courses \$135 choice of 1 entree, 1 main & 1 dessert

Alternate Drop

designed for groups of 20 to 100 people

2 course \$125 PP choice of 2 entree & 2 mains or 2 mains and 2 desserts

3 course \$145 PP choice 2 entree, 2 main and 2 desserts

On the table

Freshly baked mini flat bread

Za'atar butter

Entree

Seafood

Arak Cured salmon, beet chrain, pickled fennel, witlof

Charred squid, smoked tomato zhoug, olive tabouleh, crisp potato

Grilled shark bay prawn, smoky eggplant baba, cured radiush, pomegranate

Poultry

Glazed chicken balontine, pastirma, homemade herb akawi, roasted grape dressing

Shish tawook, charred yoghurt pita, siviri biber relish, yoghurt, pomegranate

Wajin duck parfait, allspice, roast tomato esme, bazlama bread

Mains

Seafood

Roasted barramundi, yoghurt, harissa butter, cured cabbage, pinenuts

Herb crusted Atlantic salmon, tarator, walnut and tomato beziet

Roasted cod, green grape & pistachio esme, toasted sesame tahina

Poultry

Roasted chicken tagine, saffron, date, baby carrot, preserved lemon yoghurt

Smoked chicken breast, smokey eggplant baba, walnut jus, pickled eggplant

Chicken & charred leek balontine, green pea pitim, olive jus

Entree

Meat

Lamb rump shish, muhamarra, charred leek, pomegranate Margaret river black Angus kibbeh nayyeh, potato a mini, ufra labneh

Wagyu beef kofta, matboucha, pistachio, labneh

Vegetarian

Roasted eggplant, za'atar & goat cheese tartlet, rocket, cured lemon

Smoked & roasted beetroot, fava puree, black garlic toum, sesame brittle

Zucchini carpaccio, black garlic coconut yoghurt, pickled tomato, cured lemon and mint dressing tomato powder

Mains

Meat

MB5 wagyu rump, hummus, mandarin esme, jus

Cemen braised beef cheek, toasted pita sauce, smoky eggplant, feta

Fenugreek barised lamb shank, creamed split pea, olive tabouleh, preserved lemon, parsley

Vegetarian & vegan

Charred cauliflower, muhamarra, caramelized leeks, smoked almonds, pomegranate, (ve)

Charred eggplant, smoky coconut yoghurt, pickled tomato, harissa dressing, crispy onions (ve)

Roasted pumpkin fatteh, charred eggplant yoghurt, roasted chickpeas, date dressing, crispy pita, pumpkin seeds

Dessert

Coconut malabi, cocoa crumb, orange marmalade, pistachio (gf)

Citrus ravani, passionfruit curd, cinnamon cream

Lemon curd tart, meringue, sumac, thyme

Chocolate & qahwa torte, black berry jam, saffron cantilly (gf)

Flourless chocolate cake, coconut cream, berries (ve,gf)

Coconut tapioca Malabi, saffron syrup, berries, pistachio (ve,gf)

The Banquet

designed for groups of 10 to 100 people

\$150pp (extra Al Ha'Esh \$25 per person)

On the table

Fresh baked flat bread
Hummus, tahina, crispy chick peas, olive oil

Salatim -

Spiced carrots
Charred beetroot & tahina labneh
Smoky eggplant & pomegranate
Pickled cabbage, roasted olives
Charred pickled mushrooms

Mezze

Charred zucchini, tahina, date jam, crisp onions
Haloumi, beet chrain, pomegranate honey, nigella
Arak cured ocean trout kibbeh, tarator, pickled kohlrabi
Charred cauliflower, herb labneh, pickled cauliflower leaves,
Wagyu & caramelised leek kofta, matbucha, feta, date

Al Ha'Esh

12 hour slow roast salt bush lamb shoulder, smoky eggplant abagannuc, carob, red za'atar

Or

Chicken tagine, saffron, dried fruit, pinenuts, olives, orange blossom

Or

Shark bay cod Chraimeh, hawaij tarator, preserved eggplant

Served with

Charred broccoli, yoghurt, dried mulberries, almonds, pomegranate honey
Arabic rice, basmati, nuts, spices, orzo, lemon

Dessert

Chocolate & qahwa torte, black berry jam, saffron cantilly (gf)

Shared Seated Lunch

designed for groups of 10 to 100 people

\$85pp

Mezze

Fresh baked flat bread
Hummus, green tahini, crisp chickpeas
Roasted grape tomato fatteh, black garlic yoghurt, crispy pitta, pumpkin seeds (v)(ve avail)
Charred zucchini mafgousa, zucchini yoghurt, date syrup, pinenuts (ve)
Charred local squid, tirshi, olives , pickles

Fenugreek barised lamb shank, creamed split pea, olive tabouleh, preserved lemon, parsley
Fresh broccoli tabouleh

Or

Chargrilled mount baker chicken, eggplant moussaka, cured lemo, feta

Dessert

Avgolemono pie, lemon & thyme curd, almond biscuit crumb, meringue, sumac



Catering Booking & Cancellation Policy

To ensure the smooth planning and delivery of your catering event, please review our booking and cancellation terms below:

Booking Confirmation

- A 50% deposit is required 2 weeks prior to the event to confirm your booking.
- Final guest numbers and any dietary requirements must be advised no later than 7 days prior to the event.

Cancellations

- Cancellations made within 14 days (2 weeks) of the event will incur a 50% charge of the total invoice.
- Cancellations made within 7 days (1 week) of the event will be charged at 100% of the total invoice, as preparations and ordering will have already commenced.

For bookings and enquiries, please contact Joanna Johnson at

✉ jo@inarabusselton.com.au



Client Information

Full Name: _____
Business/Organisation (if applicable): _____
Email Address: _____
Phone Number: _____
Preferred Contact Method: Phone Email

Event Details

Event Date: ____ / ____ / ____
Event Start Time: _____
Event End Time: _____
Type of Event: _____
Number of Guests: _____

Catering Requirement

- Canapés and Nibbles
- Corporate
- Plated
- Alternate Drop
- The Banquet
- Seated Lunch

Dietary Requirements (if any)

Please list any allergies or dietary needs:

Additional Notes / Special Requests

Credit Card Details

(*Required to secure booking. Credit card will only be charged according to the cancellation policy or if otherwise authorised by client.*)

Name on Card: _____
Card Type: Visa Mastercard
Card Number: _____
Expiry Date: ____ / ____
CVV: _____
Authorised Signature: _____
Date: ____ / ____ / ____

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Signature

Client Name: _____
Signature: _____
Date: ____ / ____ / ____