



**CATERING
PROJECT**

crafted food collections

SAMPLE MENU

DROP OFF CANAPÉS

Our drop off canapés menu offers a range of cold, room temperature & warm canapés, some of which can be reheated if required, delivered fully built & ready to eat. Drop off canapés assist for events & gatherings where there is no kitchen space available, or for those on a smaller budget. Our drop off canapés are designed to be delivered up to 1 hour before your event starts. They come in disposable boxes to make sure they are stable during transportation, that are suitable for serving in or they can be replated onto serving platters. Minimum 10 of each item. Delivered ready to serve

SAVOURY

Vegetarian omelette, balsamic caramelised onion & avocado rice paper roll

Tiger prawn & green mango rice paper roll

BBQ peking duck, oriental pancake, hoi sin sauce & cucumber

Chunky beef pie

Chicken & leek pie

Premium beef sausage roll

Sweet potato, red capsicum, leek & cheese quiche

Korma curry, lime & mint vegetable pies

Spinach ricotta puff pastry rolls

\$3.8 each

Kale & broccoli, woodside goats curd & cherry tomato tart

Roast pumpkin, persian feta & olive tapenade tart

Duck ragout & petite basil leaf tart

Lemon ricotta, smashed peas, mint & broad beans tart

Chorizo, basil, goats cheese & red onion marmalade tart

Chicken, leek, blue cheese & walnut tart

Tasmanian smoked salmon, crème fraîche & dill tart

Wild mushroom, garlic crisp, parmesan flakes & olive oil tart

Smoked chicken & tarragon aioli vol-au-vent

Roast spring vegetables, olive purée & crumbed feta vol-au-vent

Sydney rock oysters w a campari, lime & verjuice dressing

Spanish chicken, cannellini beans, smoked paprika & oregano pie

Teriyaki wagyu beef & japanese vinegar pie

Moroccan lamb, middle eastern spices & chickpea pie

\$4 each

Fresh king prawns served with lime aioli & lemon wedges

\$4.5 each

SWEET

Tahitian vanilla mascarpone mini éclair

Nutella crème with chocolate soil mini éclair

Mandarin crème & freeze dried mandarin segments mini éclair

Raspberry crème & freeze dried whole raspberries mini éclair

\$2.5 each

Hazelnut milk chocolate crème with chocolate soil cupcake

Citrus mascarpone with dehydrated mandarin cupcake

Raspberry mascarpone with freeze dried raspberries cupcake

Mirabelle plum crème with dehydrated blood plum cupcake

\$3.5 each

Spiced apple almond cake with crumble & mascarpone teacake

Roasted pineapple coconut cake with mascarpone & praline teacake

Confit rhubarb carrot cake with dehydrated rhubarb & mascarpone teacake

Baked blueberry, coconut, marscapone & dehydrated blueberries tart

Baked raspberry, coconut, marscapone & freeze dried raspberries tart

\$3.8 each

Blood orange marshmallow, blood orange jelly & chocolate tart

Salted caramel & chocolate tart

\$4 each

Blood orange chocolate mousse with chocolate soil & berry compote pot

Raspberry & white chocolate mousse, puffed buckwheat & dried raspberries pot

\$4.5 each

BUILD ON SITE CANAPÉS

COLD

Goats cheese cheesecake, caramelised onions, baby herbs

Cured tomato petal, smoked goats curd, dukkah

BBQ peking duck, oriental pancake, hoi sin & cucumber

Vegetarian vietnamese rice paper roll

Free range pork terrine, apple purée, burnt ginger biscuit

Whipped goats curd & persian feta crostini, pickled beetroot, candied orange peel, toasted walnuts

Smashed broad beans & persian feta crostini

Tomato gazpacho, wasabi caviar

\$4.2 each

Poached tiger prawns, cold sweet corn soup, smoked paprika oil (gf)

Bloody mary oyster shot (gf/df)

Beetroot cured tasmanian salmon, mini oatcakes, horseradish infused goats curd (gf/df)

Hand picked spanner crab, smashed avocado crostini, fresh chilli, caviar (df)

Scorched tasmanian fresh salmon, asian salad, ponzu dressing (gf/df)

Smoked duck breast, salted grapes, goats curd, dukkah crostini

Flaked salmon fillet, sweetcorn & chive fritter, smoked tomato cream

Scallops, thai broth, kaffir lime leaf, chilli salsa, puffed rice (gf/df)

Tuna sashimi, bloody mary jelly wasabi, avocado mousse (df)

Smoked duck roquefort, toasted walnuts, fig, witlof (gf)

Sydney rock oysters, campari, lime, verjuice dressing (gf)

\$4.8 each

Baby Brioche Rolls:

Scorched salmon, goats cheese, confit fennel, micro herbs

Hand picked spanner crab, smashed avocado, fresh chilli, caviar

Wagyu beef carpaccio, parmesan & horseradish crème, baby herb salad

Rare tuna steak, guacamole, pickled cucumber, coriander

Roasted sweet potato, kale & quinoa cake, tomato lime jalapeño, coriander salsa

\$4.2 each

HOT

Cauliflower cheese croquette, golden panko breadcrumbs, english mustard aioli (v)

Chunky beef mini pie

Manuka honey glazed pumpkin, smoked goats curd, salted grapes (gf/df/v)

Chicken & leek mini pie

Dried wild mushroom tea, seaweed crisp (v/vegan)

Homemade sausage rolls

Rare waygu beef & parmesan lady fingers, horseradish cream

Glazed free range pork belly, chipotle mayonnaise, crackle, lime salt (gf/df)

Baked sage polenta, whipped goats curd, oven dried cherry tomato (gf/v)

Roast paprika dusted tofu, quinoa, tabouli, baby herbs (gf/df/vegan)

Baked jalapeño chilli stuffed with herbed goats cheese, chipotle mayonnaise (gf/df/v)

Spring rosemary & lamb mini pie

Beef wellington

Porcini & mozzarella arancini with sumac aioli (v)

Corn cakes, spicy mango salsa (v)

Chicken tikka served on a mini roasted pappadam

Sundried pear slice, camembert, toasted macadamia nuts (v)

\$4.2 each

SEATED MENU

INDIVIDUAL BREAKFAST MEALS

House granola, vanilla yoghurt, seasonal fresh fruit (v)

Bircher muesli, fruit compote, fresh almonds, coconut flakes (v)

Poached eggs, smoked salmon, avocado purée, nashi pear, radish, mascarpone, grilled rye

Poached eggs, tuscan kale, pickled beetroot, persian feta, dukkah on sourdough (v)

Poached eggs., mushrooms, ricotta, tarragon lemon, grilled sourdough

Smashed avocado, persian feta, rocket on sourdough, poached eggs, diced romas, quinoa (v)

Kangaroo island scrambled eggs, bacon, chorizo, portobello mushrooms on sourdough

Poached eggs, spiced labneh, hot smoked salmon, radish, mint salad on sourdough (v)

\$18 each

SHARED ENTRÉE DISHES

1 entrée dish per 3 guests

Sherry marinated, globe artichokes, ancient grains, heirloom carrots, goats curd, beets (v)

Chargrilled lamb ribs, chimichurri, rocket

Seared scallops, king brown mushroom, woodland sorrel, wakame & yuzo mayo (gf)

San danielle prosciutto, buffalo mozzarella, fresh fig, witlof, quinoa, rocket, walnut & vincotto

Tuna carpaccio, avocado purée, pickled cucumber, grapefruit

Manchego croquettes, harissa aioli, fried basil (v)

Scallops, pickled heirloom beetroot, skordalia, asparagus, green olive salsa (gf)

Grilled pumpkin & asparagus, puy lentils, sautéed kale, snowpea spouts, romesco, labneh (v)

\$40 each

SEATED MENU

SHARED MAIN DISHES

1 main share dish per 3 guests

Braised wagyu short rib, horseradish cream, roasted garlic

Rare breed berkshire pork, apple, fennel, parsley pine nut salad, vanilla apple purée

Spring bay black mussels, tequila tomato sauce, coriander, ciabatta, tabasco

Dry spiced pork ribs & scratchings, apple, fennel, parsley salad, ranch dressing, lime

Whole BBQ organic chicken, roasted pumpkin, tarragon jus

Slow cooked lamb shoulder, tabouli, mint lime yoghurt

Charred yamba prawns, caramelised pineapple, coriander, lime & chilli salsa

Harissa marinated chicken breasts with minted yoghurt

Portabello mushrooms with pearl barley & preserved lemons (v/gf)

Sticky wagyu beef ribs in honey glaze

Crispy pork hock, caramel sauce, chili vinegar

Grilled pumpkin, heirloom carrots, smoked goats curd, baby beets, kale, buckwheat, puffed rice (v)

\$65 each

SEATED MENU

INDIVIDUAL ENTRÉES

Pan fried king prawns, cucumber ribbons, fennel & salted grape salad, à la grecque dressing (gf/df)

Roast cumin dusted dutch carrots, grilled haloumi, tahini yoghurt, dukkah (v/gf)

Seared scallops wrapped in pancetta, cauliflower purée, parsley oil (gf)

Hand picked spanner crab, baby coriander & chilli salad, salmon caviar, sourdough (df)

Seared scallops, grilled chorizo, saffron foam & baby coriander (gf)

Confit duck leg börek filo pastry, braised red cabbage, duck jus (df)

Kataifi wrapped prawns, harissa, lime & coriander salad

Cauliflower fritters, cinnamon yoghurt, toasted almonds, rehydrated sultanas (v)

Wagyu beef carpaccio, rocket & horseradish salad, crisp shallots, baby capers (gf)

Candied beetroot orange frisée & fennel salad, toasted fennel seed dressing, smoked goats curd (v/gf)

Lime salt & szechuan pepper cuttle fish, red chilli, kewpie mayonnaise, fresh lime (df)

Seared venison lion carpaccio, field mushrooms, truffle oil, shaved parmesan, toasted hazelnuts, parsley gremolata

Peking duck, mandarin, cucumber & ginger salad, hoisin pancakes, spring onion tempura

Garden pea & ham hock soup, minted yoghurt, cucumber, garlic confit, chargrilled ciabatta

Twice baked goats cheese soufflé, apple & walnut salad (v)

Roasted zucchini, butternut squash, pearl couscous, chorizo, za'atar oil dressing

Beetroot cured ocean trout, whipped crème fraîche, savoury dill wafers, salted beetroot pearls, roasted hazelnuts

Goats cheese panna cotta, candy beets, baby chard leaves, compressed watermelon (v)

\$20 each

SEATED MENU

INDIVIDUAL MAINS

Prosciutto wrapped roast pork fillet, persian feta, spinach, crushed parsley, potato, pork jus (gf/df)

Slow braised beef cheek, soft sage, polenta, wilted spinach, red wine jus, truffle oil (gf)

Roast pumpkin, wilted kale, dutch carrots, panna gratta, dukkah, chimichurri (df/vegan)

Spiced new zealand monkfish fillet, warm puy lentils, labna, pomegranate seeds (gf)

Pan fried john dory, spiced chat potatoes, wilted spinach, mint yoghurt, baby capers (gf)

Pressed slow aromatic braised lamb shoulder, parsnip purée, wilted greens, toasted hazelnuts, lamb jus (gf)

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Confit leg of duck, yellow curry sauce, steamed coriander rice, crisp lotus root,

Fresh coconut & watercress salad (gf/df)

Potatoes roasted in indian spices, fresh chilli, cherry tomatoes, green beans, fresh coriander, naan bread, riata (v)

Smoked trout, steamed broccolini, toasted sunflower seeds, hazelnuts, fresh chilli parsley, burnt orange dressing (gf/df)

Sticky soy glazed master stock braised grass fed beef short rib, steamed jasmine rice, toasted shallots (gf/df)

Roast rack of lamb, baba ganoush, crisp cumin dusted chickpeas, wilted kale (gf/df)

Seared fillet of sesame crusted tuna, candied beetroot orange & fennel salad, vierge dressing (gf/df)

Orange braised fennel & quinoa salad, medjool dates, pomegranate seeds, toasted walnuts, tahini dressing (gf/df/vegan)

Pan fried salmon fillet, roast butternut squash purée, parisian saffron potatoes, sautéed shimeji mushrooms (gf)

Roast rolled pork belly, celeriac purée, pork jus, fresh apple & toasted hazelnut salad (gf)

Sweet pea & spinach risotto, olive oil poached fennel, cherry tomato & basil compote (v)

Snapper, pancetta, seasonal vegetables, lemon verbena

Thyme infused chicken, parsnip, spinacjh, saffron veloute

Lamb loin, smoked eggplant, spiced couscous, basil jus

Mushroom wellington, celeriac purée, carrots, green beans (v)

Chicken breast saltimbocca, pea risotto, braised baby leeks, mustard fruit butter

Slow braised waygu beef, bordelaise sauce, button mushrooms, smoked bacon, red onion jam, parsley pomme purée

\$35 each

SEATED MENU

SIDE DISHES

1 side dish per 3 guests

Duck fat potatoes, garlic, rosemary, parmesan

Grilled heirloom baby carrots, smoked goats curd, pomegranate (v/gf)

Sweet potato fries dusted, smoked paprika, tahini, labneh, toasted pumpkin seeds (v/gf)

Roast chat potatoes, confit garlic, rosemary (gf/df)

Potato & celeriac dauphinoise, parmesan crust (gf)

Steamed greens, soy sesame oil dressing topped, toasted sesame seeds (gf/df/vegan)

Roast brussels sprouts, smoked speck, caramelised apples, toasted almonds (gf/df)

Steamed broccolini, persian feta, toasted almonds (gf/v)

Balsamic pear rocket, cured onion, parmesan salad (gf/df/v)

Whipped paris mash potato, truffle oil, chopped parsley (gf/v)

Mixed green leaves, cucumber ribbons, tomato, cured onion, lemon thyme dressing (gf/df/vegan)

Roast dutch carrots, tahini yoghurt, dukkah (gf/v)

Quinoa, roast dutch carrots, wilted spinach salad, toasted cumin seed dressing (gf/df/vegan)

Roast cauliflower, medjool date, pomegranate seed & rocket salad, extra virgin olive oil (gf/df/vegan)

Shaved cabbage mint & persian feta salad, apple cider vinegar dressing (gf/v)

Lightly pickled roast beetroot, toasted walnut & goats curd salad, extra virgin olive oil (gf/v)

\$10 each

SEATED MENU

DESSERTS

Red velvet lava cake, crème fraîche foam, dehydrated strawberry, chocolate soil, chocolate popping candy (v)

Chai infused brûlée, confit spiced rhubarb (v/gf)

Passionfruit, white chocolate mousse, sablé biscuit, violas (v)

Jar of nutella cheesecake, vanilla bean ice cream, chocolate crumbs, raspberries (v)

Mango mousse, dehydrated lychee, pineapple gel, coconut cream (v/gf)

Jar of cookies & cream, honeycomb, vanilla, dark chocolate (v)

Caramelised miniature pear, ginger spiced sand, burnt honey cream, caramelised almonds (v)

Passion fruit mango mousse, earl grey chocolate crème, coconut foam, candy popcorn (v/gf)

Mocha lava cake, coffee soil, baileys crème (v)

Strawberry panna cotta, meringue, coconut tapioca, coconut ice cream (v)

Black sesame cheesecake , coconut foam, green tea sponge, black sesame jelly (v)

Cherry domes, chocolate soil , chocolate fairy floss, coconut jelly (v)

Caramelised blood orange cake, vanilla, crème fraîche, almond soil, burnt blood orange glaze (v)

Coconut kaffir lime bavarois, rhubarb consommé, strawberry champagne jelly (v/gf)

Pina colada jar : coconut malibu pana cotta, pineapple & white rum jelly, dehydrated pineapple, coconut crunch (v/gf)

Mojito jar: white chocolate mousse, lime & white rum jelly, mint sugar, coconut lime almond sand (v)

Apple mousse, caramelised apple compote, almond soil, vanilla mascarpone & flambé dwarf apples (v)

Cherry ripe: cherry infused milk chocolate mousse, coconut white chocolate mousse, chocolate coconut clusters, dehydrated cherry (v)

Blueberry cake, yoghurt foam, violets, dried blueberries (v)

Strawberry shortcake, vanilla bean ice cream, macerated berries (v)

Chocolate tart, custard crème, caramel, dulce de leche, vanilla bean ice cream (v)

Cheese board: 3 cheeses, quince, muscatels, crisp breads (v)

\$16 each

BUFFET MENU

HOT DISHES

Cheese board: 3 cheeses, quince, muscatels, crisp breads (v)

Slow braised wagyu beef osso bucco, rich vegetable rosemary sauce, truffle mash potatoes (gf)

Roast desiree potatoes, indian spices, green beans, cherry tomatoes, spinach, raita, naan bread (v)

Slow roast za'tar lamb shoulder, roast beetroots, salmorigio sauce (gf/df)

Natural honey glazed dutch carrots, parsnips, tahini yoghurt, dukkah, preserved lemon couscous (v)

Thai beef massaman curry, corriander rice, sliced shallots, crushed peanuts (gf/df)

Slow braised wagyu short ribs, salsa verde, mashed sweet potato (gf)

Slow braised lamb shanks, red thai curry, shaved coconut sauce, anise rice (gf/df)

Roast free range pork belly, roast vegetables, garlic, rosemary & caramelised apple sauce (gf/df)

Slow braised spanish style calamari, saffron garlic tomato, green olives, potatoes, chickpeas (gf/df)

Poached new zealand monkfish, lightly spiced puy lentil broth, mint yoghurt (gf)

Roast chicken thighs, lemon thyme, garlic, caper & parsley butter sauce, celeriac remoulade (gf)

Roast moroccan lamb shoulder, freekeh salad, labna

Soy glazed seared salmon fillets, wilted bok choy, soba noodles (gf/df)

SALADS

Roast beetroot, fennel, squash, red onion, red wine & dijon mustard dressing salad

Kale pesto, cherry tomatoes & fusilli pasta salad

Poached salmon, fennel, radish, rocket, edamame, heirloom cherry tomatoes & citrus mustard dressing salad

Smoked chicken, avocado, radicchio, rocket & baby gem salad

Roasted cauliflower, crispy kale, quinoa, tomato & chickpea salad

Chicken, charred mango, spring slaw, blood orange & rocket salad

Peking duck, cucumber, shallot, edamame & chinese black sesame seed dressing salad

Flaked tuna in brine with fennel watercress & radish salad

Individual Box \$9.5

Small Share Box \$29 3-4 guests

Large Share Box \$69 8-10 guests

BEVERAGES

BEER

Full strength

james boags premium

\$8

corona (mexico)

asahi (japan)

heineken lager (netherlands)

\$9

vale ale pale ale (australia)

\$10

BEER

Light

cascade premium light

\$7

SPARKLING

n.v. restless rebel blanc de blanc (australia)

\$28

casa gheller "G" prosecco (treviso, italy)

\$36

n.v. croser petaluma pinot noir, chardonnay
(adelaide hills, sa)

\$49

CHAMPAGNE

n.v. croser petaluma pinot noir, chardonnay (adelaide
hills, sa)

\$90

n.v. bollinger 'special cuvée' brut (france)

\$165

n.v. moët & chandon imperial brut (france)

\$120

n.v. veuve clicquot ponsardin brut (reims, france)

\$140

n.v. louis roederer 'brut premier' (france)

\$160

n.v. pol roger 'brut' (france)

\$150

BEVERAGES

WHITE WINE

'14 kudos by ant moore sauvignon blanc (marlborough, nz)	\$28
'13 little black stone sauvignon blanc (marlborough, nz)	\$33
'12 miceli iolanda pinot grigio (mornington, vic)	\$36
'14 bird in hand sauvignon blanc (adelaide hills, sa)	\$44
'15 soul growers eden valley riesling (eden valley, sa)	\$46
'14 palazzo grimani pinot grigio (veneto, italy)	\$47

RED WINE

'14 beaumont shiraz (adelaide hills, sa)	\$31
'13 mr riggs the delinquent shiraz (mclaren vale, sa)	\$39
'14 labrune et fils pinot noir (france)	\$46
'14 st hallett reward cabernet sauvignon (barossa valley, sa)	\$46
'14 st huberts the stag pinot noir (yarra valley, vic)	\$49
'13 penfolds koonunga hill seventy six shiraz cabernet (sa)	\$56

