



**CATERING  
PROJECT**

*fted food collections*

**EVENTS MENU 2017 – 2018**



# BUILD ON SITE CANAPÉS

## HOT

Smoked gouda arancini & gremolata (v)
Roasted pumpkin, goats curd, radish & caramelised vinegar (v)
Firecracker chicken meatballs (df)
<b>\$4 each</b>
Tequila-lime shrimp wonton & avocado salsa (df)
Mini blackened ahi tuna taco, guacamole, radish & lime (df)
Seared canadian clearwater scallop, citrus vinaigrette, oscietra & red sorrel (gf)
Lamb tenderloin & churrasco (gf/df)
Pork belly & miso butterscotch sauce (gf)
Seared waygu beef, yorkshire pudding, truffled jus & volcanic salt (df)
Prosciutto wrapped madjool date, chorizo & spicy tomato sauce (gf/df)
Satay beef skewers & peanut dipping sauce (gf/df)
Spicy buttermilk chicken & fresh chilli vanilla waffle cone
<b>\$4.5 each</b>

## COLD

Pickled beetroot, citrus goat curd, rye & caramelized beetroot vinegar (v)
Pecan crumbed fourme d' ambert, cranberry, rosemary croquette & pretzel stick (v)
Watermelon, persian feta, candied chilli & coriander skewer (v/gf)
Heirloom tomato parmesan tartlet, basil oil & freeze dried balsamic (v/gf)
Quinoa sushi roll, avocado, carrot, daikon, harissa & pomegranate (v)
<b>\$4 each</b>
Smoked paprika chilli dusted prawn, lemongrass & ginger infused mango puree (gf/df)
Rainbow tiger prawn & edible flower rice paper rolls (gf/df)
Seared ahi tuna, ancho chilli, cocoa, avocado butter, salmon roe & coriander (gf/df)
Bloody mary oyster shooter, celery salt & micro celery (gf/df)
Sydney rock oyster, harissa mignonette, melon granita (gf/df)
Betel leaf asian crab salad & crispy rice noodles (gf)
Smoked salmon cone, boursin cheese, dill, chive & lemon
Citrus goat cheese filled prosciutto di parma tortelloni, basil & balsamic (gf)
BBQ peking duck, oriental pancake, hoi sin sauce & cucumber (df)
<b>\$4.5 each</b>

## MINI BOWLS

Pumpkin, purple cauliflower tikka marsala, turmeric rice & coriander (v)
Naked barbacoa burrito, black beans, rice, pico de gallo, taro & lime (gf/df)
Chicken san choy bow, baby cos, crisp shallots (gf/df)
<b>\$8 each</b>
Tuna poke bowl, citrus soy dressing, vermicelli salad & crisp wonton (df)
Crispy skinned salmon, asian cabbage salad, honey sesame dressing & shiso (gf/df)
Confit baby octopus, chilli-lime dressing, rocket & mint (df)
Smoked chilli prawns, charred mango salsa, mexican rice, lemon balm (gf/df)
Moroccan lamb rump couscous, tzatziki & coriander
Char sui pork, singapore noodles & shallots (df)
<b>\$10 each</b>

## SLIDERS/ROLLS/TACOS

Barbacoa beef taco, lime crema, pico de gallo & micro coriander
Vietnamese pulled pork brioche slider & asian slaw
Spicy black bean slider, swiss cheese, spanish onion, gherkin & chipotle mayo (v)
<b>\$7 each</b>
Cajun prawn po' boy, remoulade & cos mini baguette
Churrasco pulled lamb shoulder sourdough slider, watercress, charred jalapeno & watermelon radish (df)
Kansas city bbq brisket rye slider & fennel slaw (df)
<b>\$8 each</b>

## SWEET CANAPES

Raspberry champagne jelly, caramelised white chocolate & almond streusel (v)
Blackberry cremeux, white chocolate pistachio crumble, kalamansi curd (v/gf/df)
Crusted blueberry cheesecake pop (v)
Mango sphere: four textures of mango (v)
Passionfruit & banana crème, almond hazelnut sponge, milk chocolate mousse & passionfruit crisp (v/gf)
Chocolate flourless sponge, raspberry milk chocolate, cocoa nibs & crunchy raspberry (v/gf)
Wild strawberry and yuzu gelee, vanilla strawberry gel & white chocolate strawberry crumble (v/df/gf)
Salted caramel mascarpone, praline & salted caramel gel cone (v)
Cherry naked cake, coconut mascarpone, cherry glaze & chocolate soil (v)
Blood orange brulee tart (v)
<b>\$4.5 each</b>

# PLATED SIT-DOWN MENU

## ARRIVALS

Artisan rolls, cultured butter, evoo, pink salt flakes

## ENTREES

Sautéed gnocchi, swiss brown mushrooms, asparagus, reggiano, sage, saffron cream, porcini dust (v)

Aged balsamic marinated portabella carpaccio, petit bouche, shallot & chive goats curd (v/gf)

Heirloom tomato, buffalo mozzarella, basil oil, aged balsamic flake & micro basil (v/gf)

Prawn escabeche, green gazpacho, fourme d'ambert, green olive, amaranth (gf)

Smoked salmon carpaccio, caperberries, eschallot, butter croutons, mascarpone, dill, smoked salmon roe, volcanic salt

Pasilla-cocoa dusted ahi tuna, avocado puree, pico de gallo, coriander oil, taro crisp (gf/df)

Charcuterie, waygu bresaola, prosciutto, okra, le dauphin double crème, seared foie gras & fig pepperberry biscotti

Marinated octopus, bok choy, heirloom cherry tomato, cashew, thai basil, nam jim vinaigrette (df)

Duck breast, pomelo, ruby grapefruit, pomegranate, walnuts, snow pea tendrils, woodland sorrel, mandarin (gf/df)

Pan seared u.s. Scallops, pear puree, caramelized speck & confit black garlic (gf/df)

Pork belly, crisp pear and daikon salad, miso butterscotch sauce

## MAINS

Red and golden beets, roast garlic cream, parsley oil, fried shallots, bronze fennel fronds & sherry vinaigrette (v/gf)

Warm baby vegetables, beetroot, mushrooms, baby corn, truss tomato, asparagus, persian feta, hot mustard greens (v)

Polenta gnocchi, swiss brown mushrooms, pea pods, goats curd, lemon oil, hazelnut veloute & red sorrel (v/gf)

Porcini crusted cannon of lamb, truffled mash, heirloom tomato, wild mushrooms & lamb jus (gf)

Pork tenderloin, sweet potato, chorizo apple chutney & haricot verts (gf)

Beef tenderloin, celeriac mash, medley of baby vegetables & quince jus (gf)

Braised beef cheek, wild mushrooms, green beans, speck & mash (gf)

Cornfed chicken supreme, smoked ratatouille & paris mash (gf)

Crispy skinned barramundi, yuzu broth, charred spring onions, baby zucchini, fried leeks & hot mustard greens (gf/df)

Roasted mahi mahi, clams, chorizo, confit capsicum, spinach, lemon thyme, parsley oil & edible coral (df)

Crispy skinned salmon, okra succotash, charred corn, peas, soya & sorrel (gf)

Baked rainbow trout, star anise sweet mash, pea tendrils & trellis tomatoes (gf)

Lavender crusted ahi, candied lemon, basil puree, lemon puree, fingerling potato, artichoke & lavender flowers

## SIDES

Rocket, walnuts, mandarin & balsamic strawberries salad (v)

Roast pumpkin, feta, honey & dukkah (v)

Roast heirloom carrots, pistachio & mint (v)

Crisp chat potatoes, shaved parmesan, truffle oil & cracked peppercorns (v)

Warm brussel sprouts, pumpkin, dried cranberries & pecan salad (v)

English radish, asparagus & mustard vinaigrette (v)

Roast beetroot, crunchy pea tendrils & caramelised raspberry vinaigrette (v)

Grilled portabella mushrooms, roast garlic, balsamic & chives (v)

Warm truss tomatoes & pesto bocconcini (v)

\$10 each

## DESSERTS

Mango mousse, almond sponge, earl grey chocolate crème, vanilla fairy floss & caramelised puffed buckwheat (v)

Vanilla raspberry & blackberry domes, champagne jelly, ivory crème, pistachio crumble & coconut sponge (v/gf/df)

Crunchy hazelnut chocolate cheesecake, flourless chocolate cake, whipped white chocolate & raspberry dust (v/gf)

Green apple sphere, hazelnut sponge, caramelised nuts & apple brandy consommé (v/gf)

Coconut cherry cubes, cocoa nib tuile, cocoa jelly & cherry cake (v)

Chocolate crème, yuzu gelee, chocolate flourless sponge, passionfruit crispy & cocoa wafer (v/gf)

Raspberry chocolate mousse, almond dacquoise, raspberry powder & peanut crunchy (v)

Tahitian vanilla sponge, white chocolate mousse, raspberry hibiscus gel & rose fairy floss (v)

Fourme d'ambert, pear puree, walnut belgian endive, red sorrel (v/gf)

## PETIT FOURS

Chef's selection

FEASTING/BANQUET SIT-DOWN MENU

ARRIVALS
Artisan rolls, cultured butter, evoo, pink salt flakes
ENTREES
Warm barley salad, Mushrooms, kale & herb dressing (v/gf)
Tomato and buffalo mozzarella, cucumber, basil oil, balsamic flakes & white anchovies (gf)
Butternut pumpkin risotto, burnt butter, sage & pinenuts (v/gf)
Butterflied grilled king prawns, garlic, chilli & lime (gf/df)
Sesame seared tuna, watercress, radish & sesame dressing (df)
Charcuterie, waygu bresaola, prosciutto, okra, le dauphin double crème, seared foie gras & fig pepperberry biscotti
Marinated octopus, bok choy, heirloom cherry tomato, cashew, thai basil, nam jim vinaigrette (df)
Thai beef, vermicelli noodles, chilli, coriander, basil, peanuts & nam jim (df)

MAINS
Giant stuffed pasta shells, Spinach ricotta mozzarella, thyme, oregano, bread crumbs & basil (v)
Dutch carrots, pumpkin, cauliflower florets, zucchini flowers, goats curd & romesco (v)
Master stock pork belly, crisp pear, coriander & chilli jam (df)
Chunky beef ragout, pesto orecchiette, heirloom cherry tomatoes & basil (df)
Butterflied grilled king prawns, garlic, chilli & lime (gf/df)
Whole organic jerk chicken, purple rice, cuban mojo, lime cheeks & fresh coriander (df)
Crispy skinned salmon fillet, baby bok choy & honey soy dressing (df)
Spanish mussels, chorizo, garlic, leek, thyme, cherry tomatoes, white wine & grilled sourdough (df)
Pork loin roulade, chorizo, dried cherries, italian herbs, garlic, wild rice & apple chutney (gf/df)
Slow cooked lamb shoulder, mustard cream, pickled beetroot, zucchini, peas & mint
OPTIONAL UPGRADES
<i>1 share plate served per 3 guests</i>
Whole lamb rack, porcini, blistered truss tomatoes & lamb demi glace (gf/df)
Swap with standard menu dish + \$10pp
Additional course + \$20pp
Slow cooked centre-cut beef tenderloin, red wine-mushroom jus, roast fingerling potatoes & rainbow chard (gf/df)
Swap with standard menu dish + \$20pp
Additional course + \$30pp

SIDES
Rocket, walnuts, mandarin & balsamic strawberries salad (v)
Roast pumpkin, feta, honey & dukkah (v)
Roast heirloom carrots, pistachio & mint (v)
Crisp chat potatoes, shaved parmesan, truffle oil & cracked peppercorns (v)
Warm brussel sprouts, pumpkin, dried cranberries & pecan salad (v)
English radish, asparagus & mustard vinaigrette (v)
Roast beetroot, crunchy pea tendrils & caramelised raspberry vinaigrette (v)
Grilled portabella mushrooms, roast garlic, balsamic & chives (v)
Warm truss tomatoes & pesto bocconcini (v)
\$10 each

DESSERTS
MINI BITES ON SHARE PLATTERS
Raspberry champagne jelly, caramelised white chocolate & almond streusel (v)
Blackberry cremeux, white chocolate pistachio crumble, kalamansi curd (v/gf/df)
Crusted blueberry cheesecake pop (v)
Mango sphere: four textures of mango (v)
Passionfruit & banana crème, almond hazelnut sponge, milk chocolate mousse & passionfruit crisp (v/gf)
Chocolate flourless sponge, raspberry milk chocolate, cocoa nibs & crunchy raspberry (v/gf)
Wild strawberry and yuzu gelee, vanilla strawberry gel & white chocolate strawberry crumble (v/df/gf)
Salted caramel mascarpone, praline & salted caramel gel cone (v)
Cherry naked cake, coconut mascarpone, cherry glaze & chocolate soil (v)
Blood orange brulee tart (v)



# BUFFET MENU

## HOT DISHES

Lamb rump, roast winter vegetables, hasselback potatoes & madeira jus (gf/df)
Lamb shoulder ragu orecchiette, goats curd, parsley & parmesan
Vegetable korma, winter vegetables, masala, fennel & tamarind (v/gf)
Roasted red pepper, smashed hazelnuts, shaved pecorino orecchiette (v)
Spinach and ricotta ravioli, pine nuts & red chilli pesto (v)
Crisp pork belly, honeyed dutch carrots, spring onion mash & cider jus (gf)
Pork loin steaks, chunky ratatouille, blackened lime capsicum salad & smoked paprika (df/gf)
Soy glazed seared salmon fillets, wilted bok choy, soba noodles (gf/df)
Thai beef massaman curry, coriander rice, sliced shallots, crushed peanuts (gf)
Eggplant moussaka, wilted silverbeet, eschallots & porcini (v/gf/vegan)
Shiraz braised beef cheek, burnt onion puree, pickled celery & mustard seed salad (gf/df)
Roast chicken breast, lemon thyme, garlic, caper & parsley butter sauce, celeriac remoulade (gf)
Butter chicken, fresh coriander, red peppers & toasted peanuts (gf)
Lemon myrtle and finger lime baked salmon fillet, braised leek, red peppers & eggplant (gf/df)
Slow braised wagyu beef osso bucco, red wine jus, polenta & parsley (gf)
Rosemary and smoke garlic rubbed roasted rump steak, sauté potatoes & dehydrated cherry tomatoes (gf)
Pulled slow cooked moroccan style lamb on pomegranate cous cous (df/gf)

## SIDES/SALADS

Chicken quinoa salad: green beans, cranberries & baby spinach (gf/df)
BBQ lemongrass chicken salad: asian slaw, toasted cashews, fried shallots & nam jim (gf/df)
Sweet chilli charred rump steak salad: chat potatoes, mixed leaves, spanish onion & heirloom cherry tomato (gf/df)
Ancient grains salad: freekeh, corn, kumera, zucchini, raw almonds, pepitas, black sesame, buckwheat, flaxseeds, goats cheese & pomegranate (v)
Green power salad; kale, baby spinach, beets, tatsoi, green legumes, edamame, chia seeds, raw almonds & turmeric ginger dressing (v/gf/df/vegan)
Vegetable salad: sweet potato, japanese pumpkin, cauliflower, red onion and heirloom purple dutch carrots, puy lentils & baby rocket (v/gf/df/vegan)
Pasta salad: Radiatori, basil pesto, cherry bocconcini & semi dried tomatoes (v)
Superfoods salad: spiced cauliflower, farro, cumin, baby spinach, flat bread crisps & dukkah (v/df/vegan)
Detox salad; steamed broccoli, chickpeas, pomegranate & red quinoa (gf/df/vegan)
Steamed broccolini & almonds (v/gf/df/vegan)
House slaw: cabbage, carrot, spanish onion, shredded mint, parsley & buttermilk dressing (v/gf)
Seasonal gourmet fruit platter (v/gf/df/vegan)

