

European
CATERING



Cocktail Menu



“There is no
sincerer love than
the love of food”

George Bernard Shaw

Cold Canapés

From \$3.90 per person/per selection



Alaskan snow crab roulade, Japanese mayo

Heirloom tomatoes, Persian feta, pesto, extra virgin olive oil bruschetta
GF | V

Smoked duck breast, raisin & walnut baguette, orange gel, balsamic
red cabbage DF

Curried cauliflower custard, sesame cracker VG

Seared salmon, sesame seeds & wasabi avocado DF | GF

Soft goat's curd, chilli jam, sumac roasted cherry tomatoes tartlet V

Hand-picked king crab taco, cucumber, pea gel DF

Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar

Sustainable king prawns, yuzu aioli DF | GF

Free-range chicken, water chestnuts, celery, lime & mint dressing tartlet

Steak tartare, crispy wafer, sous vide egg yolk, aged cheddar

Wagyu beef tataki, mushroom, crispy sushi rice DF | GF

Scallop ceviche, avocado, corn tostada DF | GF

Baby spinach & Parmesan slice, spring vegetables GF | V

Guacamole, poppyseed cone V

Cucumber, goats curd miniature sandwich V

Natural Sydney rock oysters, seasonal citrus DF | GF

Traditional Vietnamese rice paper rolls, hoisin & peanut sauce
DF | GF | VG

Tiger prawn Vietnamese rice paper rolls, hoisin & peanut sauce DF | GF

Pork belly Vietnamese rice paper rolls, hoisin & peanut sauce DF

Warm Canapés

From \$3.90 per person/per selection

Smoked beef brisket tartlet, onion & potato foam

Tempura zucchini flower, sweet corn puree, black garlic aioli **DF | GF | VG**

Caponata arancini, caramelised onion mayonnaise **V**

24-hour sous-vide pork belly, apple & mint gel **DF | GF**

Tempura Balmain bugs, wasabi & sake mayonnaise **DF | GF**

Mexican pulled chicken nacho, Manchego **GF**

Szechuan eggplant spring rolls, chilli & coriander dip **DF | VG**

Tomato tart tatin, mascarpone, balsamic caramel, micro basil **V**

Forest mushrooms, leek & Gruyere tartlet **V**

Caramelised onion, Gorgonzola tartlet, truffle oil **V**

Seared scallops, pickled daikon radish, wakame, miso paste **DF | GF**

Coconut tiger prawns, Sriracha aioli **DF**

Squid, salt, pepper & lemon dipping sauce **DF | GF**

Twice baked 3 cheese & herb soufflé, capsicum relish **GF | V**

Peking duck, shallots, cucumber, mandarin sauce **DF**

Crispy Camembert cheese, jalapeno & cranberry gel **V**

Chow mein, spring roll cracker **VG**

BBQ oyster mushroom skewers, avocado & lime emulsion **GF | VG**



Crumbed pulled pork bon bons, maple & Bourbon gel **DF**

Roast lamb loin, baby spinach, smoky roasted capsicum & mixed spice **GF**

Truffle polenta chips, smoky ranch dressing **GF | V**

Charcoal crumbed king prawns, Sriracha aioli **DF**

Potato truffle mille-feuille, avocado mousse **GF | VG**

Merguez sausage, bacon jam, buttermilk dressing

Goats cheese & basil tortellini, sage brown butter **V**

Cherry smoked chicken roulade, BBQ glaze, corn chip **GF**

Angus beef fillet & speck roulade, modern bearnaise, chervil oil **GF**

Korean fried chicken, honey butter

Confit duck corndog, blood orange mayonnaise **DF | GF**

Crispy crushed chat potatoes, olive tapenade **DF | GF | VG**

Slow cooked lamb shanks, rosemary & preserved lemon miniature pies

Pumpkin kibbeh, burghul, minted coconut **DF | VG**

Prawn, garlic, chive pan fried gyoza, light soy & coriander dipping sauce **DF**

Vegetable & mushroom pan fried gyoza, light soy & coriander dipping sauce **DF | VG**

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff
VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free

Favourite Canapés

From \$3.90 per person/per selection



Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Inside out teriyaki chicken maki roll, cream cheese, Sriracha, Parmesan

Thai chicken sates, peanut sauce GF

Lamb kofta, garlic sauce DF | GF

Homemade vegetable curry puffs, chilli & coriander dip DF | VG

Marinated & slow roasted shredded pork, vegetable coleslaw, brioche slider

Roasted pumpkin, feta, caramelised onion miniature pizza V

Platters



Cheese Board \$140.00 (*small 15-20pax*)

\$210.00 (*large 20-30pax*)

Warrnambool Cheddar; South Australia

Udder Delights brie; Adelaide Hills

Udder Delights Heysen blue; Adelaide Hills

Friuli Venezia; Montassio Italy

Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

Antipasto Platter \$95.00 (*small 15-20pax*)

\$155.00 (*large 20-30pax*)

Herbed, semi-dried cherry tomato, chilli & rosemary marinated olives, marinated artichoke, chargrilled eggplant & zucchini, mushrooms a la

Grecque, seasonal greens, fire roast capsicum, marinated feta & bocconcini, Sonoma sourdough breads, Pepe Saya butter

Charcuterie Board \$160.00 (*small 15-20pax*)

\$230.00 (*medium 20-30pax*)

\$380.00 (*large 30-50pax*)

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

Delivery Canapés

From \$4.20 per person/per selection



Oven dried heirloom tomatoes, Persian feta, pesto bruschetta **GF | V**

Seared salmon, sesame seeds & wasabi avocado **DF | GF**

Tomato tarte tatin, mascarpone, balsamic caramel, micro basil **V**

Forest mushrooms, leek & Gruyere tartlet **V**

Caramelised onions, Gorgonzola tartlet, truffle oil **V**

Curried cauliflower custard, sesame cracker **VG**

Prawn, preserved lemon, fennel, chilli slaw slider

Free-range chicken, water chestnuts, celery, lime & mint miniature sandwich

Alaskan crab, herb, cucumber sandwich, lemon crème fraiche

Seared yellow fin tuna, wakame, wasabi aioli, brioche open sandwich

Buckwheat & chia seed blinis, citrus cured ocean trout, crème fraiche, salmon caviar

Mushroom walnut baklava, pine nut cream **DF | VG**

Wagyu beef tataki, mushroom, crispy sushi rice **DF | GF**

Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage **DF**

Sustainable king prawns, yuzu aioli **DF | GF**

Freshly cut seasonal fruits

Baby spinach & Parmesan slice, spring vegetables **GF | V**

Kale & broccoli frittata, Woodside goat's curd, smoked almonds **GF | V**

Chorizo, roast capsicum, smoked paprika aioli frittata **GF**

Traditional Vietnamese rice paper rolls, hoisin & peanut sauce
DF | GF | VG

Tiger prawn Vietnamese rice paper rolls, hoisin & peanut sauce **DF | GF**

Pork belly Vietnamese rice paper rolls, hoisin & peanut sauce **DF**

Fork Dishes

From \$8.00 per person/per selection



Fish & Chips DF | GF \$8.00 per person

Beer battered fish goujons, shoestring chips, tartare sauce, fresh lemon

Ocean Trout GF \$11.50 per person

Pan fried ocean trout, truffle oil mash, green asparagus, tarragon burre blanc GF

Taste of the Middle East

Egyptian chicken tagine, chermoula, preserved lemons, jewelled couscous DF | GF without couscous \$8.50 per person

12-hour braised lamb shoulder, dates, sumac, tomatoes, jewelled couscous DF | GF \$10.50 per person

Harissa roasted cauliflower, tahini, almond tarator, jewelled couscous DF | VG \$8.00 per person

European Delicacies GF \$10.50 per person

Milk fed veal shavings, creamy porcini mushroom sauce, homemade saffron spaetzle

Wagyu Beef \$10.50 per person

Five spiced braised soy beef cheeks, wasabi mash

Five spiced braised soy eggplant, shiitake mushroom, wasabi mash V

Risotto GF \$8.50 per person

Roasted prawn risotto, salsa verde GF

Mushroom & truffle, Parmesan shavings, truffle oil GF | V

Ravioli \$8.50 per person

Slow cooked beef & tomato ravioli, wilted rocket, semi dried tomatoes

'Quattro formaggi'; Parmesan, fetta, ricotta, pecorino, chives V

Handmade Casarecce \$8.50 per person

Italian sausage, basil & pecorino

Broccoli, garlic, green olives, chilli V

Gnocchi \$8.50 per person

Red wine braised beef cheeks, gremolata GF

Food Theatre

From \$8.00 per person/per selection



Slider Bar *1 per person/selection of 2 \$8.00 per person*

Smoked beef brisket, Carolina BBQ sauce, white slaw

Brisket blend burger, American cheese, onion jam, butter lettuce, MB sauce

Pulled chicken, kimchi, Sriracha aioli

'Cuban'; Chopped pork, Swiss cheese, Rueben mayo, pickles

Eggplant, salsa verde, tomatoes *DF | VG*

Paella *DF | GF \$9.50 per person or \$12.50 for seafood only*

Fresh seafood, saffron, paprika, chorizo, chicken

Pizzeria *2 slices per person/selection of 2 \$9.00 per person*

Chilli prawn, rocket, mascarpone, ink

BBQ pork, peppers, fermented green chillies, smoked mozzarella

Homemade tomato sauce, fresh basil, buffalo mozzarella *v*

Peking Duck Station *2 items per person \$9.50 per person*

Traditional hot crispy Peking duck carved to order pancake, shallot, cucumber, hoisin

Chinese Fried Rice *DF | GF \$8.00 per person*

Garlic, ginger, lup chong, conpoy, mixed vegetables, eggs, Shaoxing wine, soy sauce

Hainanese Chicken Rice *DF | GF \$8.00 per person*

Poached free-range chicken, chicken rice, fragrant broth, homemade condiments

Jamoneria *\$12.00 per person*

Freshly sliced Jamon serrano, 36-month aged Manchego, marinated olives, seasonal fruit, sourdough baguettes...

Middle Eastern Mezze Station *\$8.00 per person*

Cumin roasted aubergines, yoghurt dressing

Lamb, apricot & fennel seed lollipops

Traditional matbucha, challah bread

Food Theatre (cont.)

From \$8.00 per person/per selection



Sushi Boat 3 items per person \$12.00 per person

Teriyaki chicken DF | GF

Tuna DF | GF

Tofu DF | VG | VG

Salmon Nigiri

Urmaki salmon & avocado inside-out

Oyster Bar DF | GF 3 items per person, min. 80 guests \$12.00 per person

Freshly shucked Pacific & Sydney Rock oysters

Fresh lime, mignonette, eschallot, red wine vinegar, Nam Jim

Bao Buns \$8.00 per person

Steamed Chinese bread dumplings

Pork belly, mooli, pickled carrot, hoisin

Miso eggplant v

Yum Cha Station DF 3 items per person, min. 30 guests \$12.00 per person

Steamed gow gees

BBQ pork buns

Dim Sims

Prawn dumplings

Spicy eggplant spring rolls

Duck pancakes, shallots, hoisin

Black vinegar, plum sauce, soy...

Taco Bar \$8.00 per person

Grilled organic chicken, tomato salsa, corn, shredded iceberg lettuce, sour crème

White fish fillets, lime, jalapeno, shredded red cabbage, coriander, pickled radishes

Sweet potato, honey, lime, black bean & corn v

Food Theatre (cont.)

From \$8.00 per person/per selection



Smoked American-Style BBQ GF *min. 30 guests*

Main: from \$32.00 per person

Meats

16-hour smoked 'Texas-style' Wagyu brisket DF | GF

Bangalow pulled pork shoulder DF | GF

Texas 'hot-link' sausages DF | GF

Cherry wood-smoked chicken thighs DF | GF

Sides

Potato & egg salad DF | VG | V

Grilled corn, honey, chilli butter, Manchego GF | V

Coleslaw DF | VG | V

Sauces

Chimichurri GF | VG

Capsicum & tomato salsa GF | VG

European Catering Grazing Table *min. 40 guests From \$22.00pp*

Charcuterie board...

Antipasto platter...

Cheese board...

Leek & forest mushroom tartlet, onion jam, truffle aioli V

Cured or smoked salmon, dill yoghurt, horseradish crème fraiche

Assorted Sonoma sourdough, sliced loaves, whole loaves, bread sticks
& Australian cultured Pepe Saya butter

Tonkotsu Ramen Station *\$10.50 per person*

*Tonkotsu broth, Umami jammy eggs, shallots, Nori, egg noodle,
sesame seeds, bok chow, homemade chilli sauce*

Glazed Chicken

Prawns

Vegetarian

Food Theatre (cont.)

From \$8.00 per person/per selection



Burrito Bar *\$9.00 per person*

Shredded chicken, refried beans, salsa, brown rice, guacamole, corn, shredded lettuce, sour cream, cilantro

Refried beans, salsa, brown rice, guacamole, corn, shredded lettuce, sour cream, cilantro *v*