

European
CATERING



Cocktail Menu



“There is no sincerer love than the love of food”
George Bernard Shaw

Cold Canapés

From \$3.80 per person/per selection



Alaskan snow crab roulade, Japanese mayo GF

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

Smoked tuna & radish tacos DF | GF

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

Angus steak tartare, puffed cracker, sous vide egg yolk DF | GF

Baby spinach & Parmesan slice, spring vegetable brick pastry 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 | GF

Warm Canapés

From \$3.80 per person/per selection



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 | GF*
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*

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
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*

Favourite Canapés

From \$3.80 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 \$4.00 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 **GF**

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

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 vegetable brick pastry **V**

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

Chorizo, roast capsicum, smoked paprika aioli frittata

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 | GF**

Fork Dishes

From \$7.50 per person/per selection



Fish & Chips DF | GF \$7.50 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, Jamon, roast garlic vinaigrette

Taste of the Middle East

Egyptian chicken tagine, chermoula, preserved lemons, jewelled couscous DF | GF without couscous \$8.00 per person

12-hour braised lamb shoulder, dates, sumac, tomatoes, jewelled couscous DF | GF \$9.50 per person

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

European Delicacies GF \$9.50 per person

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

Wagyu Beef \$9.50 per person

Five spiced braised soy beef cheeks, wasabi mash

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

Risotto GF \$8.00 per person

Roasted prawn risotto, salsa verde GF

Risotto parmigiana, smoked cherry tomatoes, basil oil

Ravioli \$8.00 per person

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

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

Handmade Casarecce \$8.00 per person

Italian sausage, basil & pecorino

Broccoli, garlic, green olives, chilli v

Gnocchi \$8.00 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, Rubeen 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

Braised black beans, chorizo & bacon DF | GF

Coleslaw DF | VG | V

Sauces

Chimichurri DF | VG | V

Capsicum & tomato salsa DF | VG | V

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

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