



CATERING MENU

Canapés

buckwheat pancakes blue swimmer crab, aioli, chives & lemon	(GF)
asparagus halloumi, pancetta, balsamic (seasonal)	(GF)
focaccia prosciutto, burrata mozzarella, balsamic	
kangaroo pepperberry, wattleseed, native thyme, vino cotto, soft polenta	
pork belly apple, crackling	(GF)
blue swimmer crab tartlets cambray's brie, cayenne	
scallop cauliflower, brown sage butter	(GF)
egg crêpe roll smoked salmon, chive crème fraîche	(GF)
fish finger lemon myrtle, desert lime aioli	
prawn skewers chermoula	(GF)
chorizo medjool date, Oak Valley hazelnut romesco	(GF)
mini yorkshire pudding rare roast beef, horseradish	
salmon ceviche chilli, lime, coriander, aioli	(GF)
lupin falafel smoked eggplant hummus	(GF)
Mondo's white rocks veal sausage , creamy mash, onion jam	(GF)
chicken satay skewers	(GF)
potato croquette blue cheese, leek, garlic aioli	(V)
stuffed mushroom 'Rose Valley' ricotta, native thyme	(GF) (V)
tortilla spanish potato, asparagus, garlic aioli (seasonal)	(GF) (V)
eggplant bruschetta mint, WA olive oil	(V)
mozzarella bruschetta chilli, basil, WA olive oil	(V)
tandoori halloumi zucchini & capsicum skewers	(GF) (V)

Substantial Canapés *

lamb tajine moroccan couscous	
barramundi asian vegetables, rice	(GF)
chicken noodle stirfry satay sauce	
slow roasted pork caponata	(GF)
sausage roll onion jam	
lamb flatbread tzatziki	
beef burger beetroot relish, smoked cheese, brioche bun	
chicken burger crisp lettuce, garlic aioli	
mushroom burger hummus, smoked paprika aioli, brioche bun	(V)
halloumi burger roast pumpkin, cashew cheese, brioche bun	(V)

In the Pans

meat paella chicken, chorizo, pork belly	(GF)
seafood paella prawn, squid, vongole, mussels, white fish	(GF)
mixed paella chicken, chorizo, seafood	(GF)
vegetarian paella seasonal vegetables, truffle oil	(GF) (V)
spanish potatoes saffron & tomato, sour cream, chives	(GF) (V)
baked eggs chorizo, tomato	
chicken risotto sweet potato, thyme, pangrattato, parmesan	
roast pumpkin risotto sage butter, goats cheese, parmesan	(GF) (V)
wild mushroom risotto truffle oil, parmesan	(GF) (V)
chilli mussels freshly baked bread	
garlic cream mussels freshly baked bread	
lamb tajine dates, moroccan couscous	

Prices

per person

1 x In the Pan choose 1 x option	\$40+GST
2 x In the Pans choose 2 x options	\$50+GST
10 x Canapés per person choose 5 x canapés	\$45+GST
12 x Canapés per person choose 6 x canapés	\$50+GST
14 x Canapés per person choose 7 x canapés	\$55+GST
10 x Canapés + 1 x Substantial Canapés choose 5 x canapés + 1 x substantial canapés	\$50+GST
12 x Canapés + 2 x Substantial Canapés choose 6 x canapés + 2 x substantial canapés	\$65+GST
8 x Canapés + 1 x In the Pan choose 4 x canapés + 1 x in the pan	\$65+GST
12 x Canapés + 2 x In the Pans choose 6 x canapés + 2 x in the pan	\$95+GST
5 Course Dinner Party minimum 10 people Seasonal Menu created by Sophie Budd	\$150+GST
Staff	per hour
Chef minimum 4 hours	\$50+GST
Wait Staff minimum 4 hours	\$40+GST

Sophie will advise how many staff are required after the menu has been confirmed. Please see your invoice for details.

*served in bio bowls with wooden cutlery