



MENUS

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THE
CATERING
STUDIO



CANAPÈ MENU

Bite-sized portions, beautifully presented, full of flavour.

PLANT BASED

- Rice cakes, tofu cream, spring onion salsa, Sichuan fried peanuts [v, ve, gf df]
- Cornmeal blinis, tofu cream, vegan caviar [v, ve, df]
- Courgette fritters, harissa almond crème [v, ve, gf df]
- 'Mac n Cheese' balls, smoked tomato confit [v, ve, df]
- Mini tacos, black bean and tomatillo salsa, avocado mousse [v, ve, df]
- Beetroot tartare, truffled cashew cream [v, ve, gf, df]
- Beet burgers, avocado and rocket sauce [\$6 each] [v, ve, df]
- Kung Pao tofu skewer, pickled vegetables [v, ve, gf, df]
- Sprouted quinoa pancake, zucchini and macadamia cheese [v, ve, gf, df]

SEAFOOD

- Cold smoked salmon, crème fraiche, dill crepe rollup, salmon caviar
- Prawn bruschetta, thousand island sauce [gf*]
- Salmon tartare bruschetta, capers, shallots [gf*, df]
- Smoked fish rilette, house made pickles, lavosh cracker [gf]
- Prawn toast, yuzu and coriander mayo [df]

MEAT

- 'Yardbird' free range chicken skewers, ponzu glaze [gf, df]
- Lamb and pea arancini, potato mayo
- Pork neck skewer, peanut and lemongrass sauce [gf*, df]
- Crispy pork belly, feijoa chutney [gf, df]
- Cheeseburger spring rolls
- Beef, truffle mousse, bacon [gf]
- Pork terrine, pickled and smoked capsicum relish [gf, df]
- Chicken katsu sandwich, bulldog sauce



VEGETARIAN

- Tomato, olive, almond and ricotta tart [v, gf]
- Pea and edamame falafel, harissa mayo [v, ve, gf, df]
- Goats cheese tart, beetroot, pickled apple [v, gf]
- Rice cakes, eggplant relish, confit cherry tomatoes [v, ve, gf, df]
- Courgette fritters, harissa almond crème [v, ve, gf, df]
- Mushroom and tarragon tart with crème fraiche [v, gf]
- Spanakopita filo tart [v]

SWEET

- Earl grey dark chocolate truffle [v, gf]
- Mini raspberry lamington, lemon curd [v]
- Chocolate ganache profiteroles [v]
- Orange and almond cake, orange buttercream [v, gf]
- Lemon curd tarts, Italian meringue [v]
- Vegan chocolate and orange cake, orange frosting [v, ve, df]
- After dinner mints [v, gf]

PRICES AND NOTES

\$3.75 per item [less than 50 portions]

\$3.25 per item [50-100 portions]

\$3.00 per item [more than 100 portions]

Vegetarian [v], Vegan [ve], Gluten free [gf], Dairy free [df], Dietary available on request [*]

Prices exclude GST | Minimum order 30 per item

Many items on this menu require onsite chefs and service staff. Contact us to discuss your requirements.



BANQUET MENU

Family-style meal designed to share. Served with complementary bread and butter.

PROTEINS

Roast beef sirloin, glazed shallots, tobacco onions, jus [gf*, df]

Chicken Maryland, sofrito, charred leeks, confit garlic [gf, df*]

Pork belly, agro dolce peppers, herb salad [gf, df]

Slow cooked lamb, green sauce, sumac and pistachio yoghurt [gf, df*]

Line caught market fish, seaweed and yuzu butter, tomato vierge [gf]

Whole roasted salmon, baby cucumber and herb salad, labne [gf, df*]

Rice cakes, tofu cream, apple and kohlrabi slaw, tofu, black pepper relish [v, ve, gf, df]

Vegan 'meatloaf' bbq sauce, green salad [v, ve, gf, df]

POTATOES AND GREENERY

Smoked baby potatoes, chimmichuri, shaved walnuts [v, ve, gf, df]

Dauphinoise potato, shaved fennel, thyme [v, gf]

Confit potatoes, garlic, hard herbs [v, ve, gf, df]

Seasonal root vegetable gratin [v, gf]

Italian style coleslaw [v, ve, gf, df]

Locally grown salad leaves, toasted seeds and nuts [v, ve, gf, df]

VEGETABLES AND SALADS

Cos wedge salad, ranch dressing, pickled red onions [v, ve, gf, df]

Mixed grain salad, kale, toasted seeds and almonds, basil dressing [v, ve, gf*, df]

Smoked cauliflower, charred broccoli, kale, toasted buckwheat, apple dressing, goats' cheese [v, gf]

Beetroot, pistachio butter, golden raisins and mint [v, ve, gf, df]

Heirloom tomatoes, garlic sourdough, basil, torn mozzarella, capers, pickled red onion [v, gf*]

Broccoli; steamed and grilled, caper raisin vinaigrette [v, ve, gf, df]

Spiced chickpea, raw seasonal vegetables, coriander, avocado [v, ve, gf, df]

Roasted carrots, herbed lentils, toasted seeds, yoghurt [v, gf]

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DESSERTS

Lemon tart, seasonal fruit, whipped cream [v]
Lemon verbena pannacotta, blueberry jam, lace biscuit crumble [v, gf*]
Sticky date, crème fraiche, ginger and cardamom caramel sauce [v]
Citrus polenta cake, yoghurt [v]
Chocolate sponge, chocolate sauce, crème fraîche [v]
Goats' cheese and yoghurt cheesecake, rose gelato, strawberries [v]
Petit fours [v, ve*, gf*, df*]
Cheese platter [v, gf*]

Vegetarian [v], Vegan [ve], Gluten free [gf], Dairy free [df], Dietary available on request [*]

Prices exclude GST | Price are per person

PRICES AND NOTES

Standard banquet: \$50
Includes: 2 Proteins, 2 Vegetables or Salads, 2 Potatoes or Greenery

SUPPLIMENTARY COSTS

5 canapes on arrival \$15
Platters on arrival \$18
Additional protein \$13
Dessert \$13



PLATTER MENU

BREAD AND DIPS \$40.00

Three house-made seasonal vegetable dips | House-made Turkish pide and sourdough

PLOUGHMAN'S \$100.00

Selection of roasted meat and charcuterie | Cheeses | Pickles | House-made chutney and relish |
House-made bread

CHEESE \$100.00

Selection of three local and imported cheeses | Pickled and poached summer fruit | Roasted nuts |
Fig paste | Crackers | House-made bread

DELI \$100.00

Seasonal vegetables | Marinated olives | Roasted nuts | Pickled vegetables | Cheese |
White bean and confit garlic dip | Roasted field mushrooms | House-made bread and crostini

SWEET TREATS \$100.00

Chef's selection of seasonal canapé-sized sweet items [5 varieties, 30 items total]

NOTES

Platters are designed to be a substantial snack for 6-10 people

Prices exclude GST and delivery

Platters items are subject to availability with a focus on seasonal and house-made items

Deli platter can be vegan on request

You can also consider combining platters with a selection of salads from our buffet menu, to provide a more complete option for your function or party. Contact us to discuss your requirements.



Beverage MENU

Wine	Region	Vintage	Price per bottle
Vallformosa Cava	Spain	NV	\$27.00
Momo – Sauvignon Blanc	Marlborough	2019	\$21.00
Momo - Chardonnay	Marlborough	2018	\$21.00
Momo – Pinot Gris	Marlborough	2019	\$21.00
Momo – Pinot Noir	Marlborough	2018	\$25.00

Beer	Price per bottle/can
Parrot Dog – DeadCanary Pale Ale	\$5.00
Parrot Dog – Pandemonium Pilsner	\$5.00
Parrot Dog – BitterBitch IPA	\$5.50
Sawmill – ‘eXtra Pale Ale’ XPA	\$5.75
Heineken	\$4.00
Garage Project – Fugazi (2.1%) - can	\$5.00
Hallertau Granny Smith Cider	\$6.00

Non -alcoholics	Price per bottle
Almighty Organic Juice – Guava, Basil and Lime 330ml	\$4.00
Karma Cola 330ml	\$4.00
Karma Cola Sugar Free 330ml	\$4.00
Gingerella 330ml	\$4.00
Lemmy Lemonade 330ml	\$4.00
Antipodes water 500ml	\$5.00
Antipodes water 1L	\$9.00
Freshly squeezed OJ 1L	\$10.00

NOTES

All prices exclude GST

This menu provides a sample of the beverages we can offer, please contact us if there is something in particular you would like us to provide.

Beverages are provided on a sale or return basis.

For beverages to be returned they need to be unopened with all packaging and labels intact.