

PLATED PACKAGES

Textures
Catering

All our plated packages include Sourdough bread & cultured butter

Standard Plated

\$70pp

Standard Package - 2 Course

A selection of

1 Entree & 1 Main

or

1 Main & 1 Dessert

Premium Plated

\$80pp

Premium Package - 3 Course

A selection of

1 Entree

1 Main

1 Dessert

Additions

Alternate Drop, Choice of 2 dishes

\$10.00pp

Fresh Shucked Oysters with Ponzu

\$6.00pp

Side Dishes

\$12.00pp

Textures Catering events require a minimum food spend of \$1,500 + GST

If your food package falls short, we'd be happy to suggest
some tasty additions to help you meet that minimum



PLATED MENU



Entree

Beef Tartare, Lavosh, Nigella, Nasturtium
Golden Beetroot Salad, Yoghurt, Walnut, Mandarin Dressing
Spencer Gulf Kingfish, Puffed Rice, Furikake, Yuzu Kosho
Duck Maryland, Endive and Citrus Salad

Main

MBS4+ Beef Rump Cap, Black Garlic, Salsa Verde, Smoked Onion
Lamb Shoulder, Asparagus, Mint & Pea
Miso King Ora Salmon, Asian Slaw, XO, Bokchoy
Cornfed Chicken, Sweetcorn, Corn Salsa, Espelette Pepper
Sugar Loaf Cabbage, Whipped Almond, Puffed Grain (Vegetarian)
Crispy Pork Belly, Roasted Kanzi Apple, Cider Gel
Roasted Duck Breast, Purple Carrot, XO Jimenez

Dessert

White Chocolate Mousse, Mandarin, Malt Crumb
Chocolate Delice Tart, Caramelised Cocoa, Raspberry
Eton Mess, Burnt Watermelon, Whipped Buttermilk
Tiramisu, Marsala Gel, Bunya Nut