



Canapes

SEAFOOD \$8 PER BITE

SCALLOP SERVED IN SHELL WITH PISTACHIO AND LEMON (N,GF)

PRAWN RICE PAPER ROLL WITH SATAY DIPPING SAUCE (DF,GF)

PRAWN DUMPLING WITH CHILLI OIL AND BLACK BEAN VINEGAR (DF)

MISO SALMON SKEWER WITH SHISO (GF)

*BARRAMUNDI CEVICHE ON CRISP WITH CITRUS AND CHILLI (GF,DF) SALMON
TACO (DF)*

FISH PIE

SALMON RILLETE EN CROUTE WITH FRIED CAPERS AND DILL

MARRON, BEETLE LEAF, SHRIMP, CARAMEL, POMELO AND ASIAN HERBS (DF,GF)

CRAB WITH CRÈME FRAICHE AND AVOCADO ON WITLOFF

BEEF \$6 PER BITE

THE ORGANIC CHEESEBURGER (GF OPTION +\$2)

BEEF SKEWER, BLACK PEPPER, DRY PORCINI WITH BEARNAISE (GF)

BEEF TARTARE ENCROUTE (DF)

BEEF AND CARAMALISED ONION PIE

TATAKI, BLACK RICE NIGIRI, GREEN GINGER, KUPI AND CHIVE (DF,GF)

MASAMAN BEEF CURRY PUFF (N)





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CHICKEN \$6 PER BITE

*CHICKEN SATAY SKEWER WITH SATAY SAUCE (DF,N)
STEAMED CHICKEN SIU MAI WITH FLYING FISH ROE AND SHALLOT
CHICKEN GYOZA, PICKLES AND VINEGAR
CHICKEN LIVER PATE EN CROUTE WITH TANGERINE
CHICKEN RICE PAPER ROLL WITH SWEET CHILLI (N)
CHICKEN SANDWICH, AVOCADO, DILL, PARSLEY AND LEMON (N)
KOREAN FRIED CHICKEN WITH SESAME KIMCHI (GF)
FRIED CHICKEN, TEXAN SEASONING WITH RANCH MAYO
CHICKEN AND CASHEW BEETLE LEAF, COCONUT, TAMARIND,
SHRIMP WITH MINT DRESSING (N)
POACHED CHICKEN, LEMON, CRÈME FRAICHE, BUTTER LETTUCE, PISTACHIO
AND OUR "CHEFS FERMENTS" (N)*

PORK \$6 PER BITE

*PORK SPRING ROLL
PORK BELLY BAO (DF)
CRISPY PORK HOCK AND CUCUMBER LETTUCE CUP (DF,N)
PORK CARNITA TAQUITO WITH SMOKED SOUR CREAM
PORK AND FENNEL SAUSAGE ROLL WITH TOMATO SAUCE
HAM CROQUETTE, PECORINO, MINT AND PEAS
CHORI PAN (MINI CHORIZO ROLL) WITH CHIMICHURRI (DF)
PULLED PORK SLIDER (DF)*



Canapes

LAMB \$6 PER BITE

LAMB KIBBEH WITH TOUM (DF)

LAMB SKEWER WITH BAY DRESSING (GF,DF)

LAMB SAMOSA WITH RIATA (GF)

LAMB CUTLETS WITH SWEET LEMON AND THYME (GF,DF)

LAMB DOLMADE WITH LEMON YOGHURT

LAMB RUMP SHAWARMA, RED ONION, PICKLE AND LABNE

VEGETARIAN \$5 PER BITE

FIG CHEVRE AND BALSAMIC HONEY (N,GF)

TEMPURA VEGETABLES, TOFU AND AGEDASHI (VG)

CAPRESE SKEWER (GF)

FRIED TOFU, BEETLE LEAF, COCONUT CARAMEL, HERBS AND CRISPYS (N)

QUINOA FALAFEL WITH GREEN TAHINI YOGHURT

MUSHROOM PATE ON SOURDOUGH WITH CRISP ENOKI

BUTTER LETTUCE CUP WITH AVOCADO, CORN AND HOMEMADE SRIRACHA

VEGETARIAN SPRING ROLL (N)

VEGETARIAN RICE PAPER ROLL WITH TOFU

CORN FRITTERS, CHEESE, MINT AND LIME





Substantial

*GNOCHI, PUMPKIN, SALSA VERDE, LEMON,
BURNT BUTTER AND SNOWPEA TENDRILS \$14 (V)*

*SEAFOOD BOLOGNAISE WITH KING PRAWNS,
CHILLI, OLIVE AND PARSLEY \$15*

CAPRESE SALAD (V,GF) \$11

*SCALLOPS, SEMI-CURED CHORIZO, CONFIT TOMATO,
PICKLES AND CRESS \$12*

*GRAINS, LABNE, "CHEFS FERMENTS", CARROT
AND ZUCHINI (V/N) \$10*

*CURED SALMON, PEA PUREE, ZUCHINI FLOWER, WATERCRESS, BEETROOT
AND LEMON CRÈME (GF) \$15*

DUCK, EDAMAME AND FORBIDDEN RICE \$14 (GF)

FISH AND CHIPS \$11

SASHIMI POKE BOWL (GF) \$15





Grazing

CHEESE DISPLAY \$16 PP

4 PREMIUM CHEESE VARIETIES WITH CRACKERS, NUTS, QUINCE PASTE, FRESH AND DRIED FRUITS, AGED CHEDDAR, VICTORIAN BLUE, DAUPHINOISE OR ANY VARIETY UPON REQUEST

FINE REGIONAL PRESERVED MEAT SELECTION \$17PP

OUR 'CHEFS FERMENTS" AND PICKLES, OLIVES, GREEN TAHINI, LABNEH, TRUSS TOMATO, WITLOF LEAVES, FRESHLY BAKED BREAD, EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC VINEGAR.

SEAFOOD BANQUET \$60PP

BALMAIN BUGS, LOBSTER, PRAWNS, LOCAL OYSTERS, 'CATCH OF THE DAY', SASHIMI (TUNA, WHITE FISH, SALMON)

THIS PLATTER HAS IT ALL!

PERFECTLY STYLED AND A FLAVOURFUL CENTRE PIECE.





Corporate

BREAKFAST/MORNING TEA

BACON AND EGG ROLL W TOMATO RELISH \$9.00 VEGETARIAN OMELETTE ROLL W TOMATO RELISH \$8.00 (V)
FRUIT BOWL \$7.00 (VEG)
GRANOLA BOWL WITH COCONUT YOGHURT \$8.00 (GF,DF,VEG)
MINI MUFFIN \$4.50 (V)
REGULAR MUFFINS \$5.50 (V)
MINI CROISSANT \$5.00 (V)
MINI HAM CHEESE CROISSANT \$7.00
MINI SMOKED SALMON AND CREAM CHEESE BAGEL \$8.00
SCONES WITH JAM AND CREAM \$5.00
BREAKFAST BURRITOS \$10
VEGAN BUDDHA BOWLS \$10 (VG)
CHIA PUDDINGS \$8 (V)
FRESH FRUIT, SEEDS AND NUTS \$8.50 (V)
SOUP OF THE DAY W CRUSTY BREAD \$10

LUNCH

SANDWICHES AND WRAPS \$85 PER BOX (CONTAINS 10 SANDWICHES IN EACH)
CHICKEN, AVOCADO, LETTUCE, AND MAYO
REUBEN, PASTRAMI, SWISS CHEESE, KROUT, PICKLES
AND THOUSAND ISLAND DRESSING
HAM, CHEESE, TOMATO AND MUSTARD
ROAST VEGETABLE, TOMATO RELISH CURRIED EGG AND LETTUCE
MEDITERANEAN
SALADS AND BOWLS
FRUIT BOWL \$7.00 (VEG)
WELLNESS SALAD (S)\$12.00 (L)\$20.00 (V)
FATTOUSH SALAD WITH FETTA AND HOUSE MADE BREAD (S)\$12.00 (L)\$20.00 (V)
PRAWN, MANGO AND AVOCADO CEVICHE (S)\$15.00 (L)\$24.00 (DF)
CRISPY NOODLE SALAD, SHREDDED CABBAGE, CARROT, SPROUTS, ASIAN HERBS WITH A SESAME DRESSING (S)\$14 (L)\$22 (V)
PLATTERS
FRUIT PLATTER (S)\$60.00 (L)\$80.00 (VEG)
GRAZING PLATTERS (S)\$65.00 (L)\$90.00 MIXED
SWEETS PLATTER (S)\$55.00 (L)\$85.00



Shared

SHARED COLD SALAD

*CUCUMBER, FENNEL, GREEN APPLE, GOAT CURD, MINT AND LEMON
CARROT, CAULIFLOWER, TABBOULEH, FREEKEH, PARSLEY, LEMON AND
OLIVE OIL VEGAN*

*BROCCOLI PASTA SALAD WITH WHITE PRESERVED LEMON EMULSION,
PECORINO, ALMONDS AND FRESHLY CRACKED BLACK PEPPER
PROVINCIAL LEAVES, WHITE BALSAMIC, OLIVE OIL, WATERCRESS, BUTTER,
DILL, PARSLEY, TARRAGON, SORREL AND WITLOFF VEGAN*

*FENNEL, RADICCHIO, AVOCADO, ROCKET, CHARRED SOURDOUGH, CHIVE,
BASIL AND SHEEP'S MILK FETTA*

*CRISPY NOODLE SALAD, SHREDDED CABBAGE, CARROT, SPROUTS, ASIAN
HERBS WITH A SESAME DRESSING *CONTAINS FISH
SAUCE*

*GRAINS, SEEDS, QUINOA, KUMERA, CUCUMBER, SPINACH, PARSLEY AND
MINT SEASONED WITH BITTER CITRUS VINAIGRETTE
VEGAN*

*ROASTED CARROT, CURRANT, CARDAMOM, WATTLE HONEY, SHERRY
VINEGAR, MACADAMIA AND SMOKED LABNEH ROCKET, PARMESAN, PEAR,
WALNUT AND WHITE BALSAMIC VINAIGRETTE*





Shared

SHARED HOT SIDES

*ROAST POTATOES WITH LEMON PARSLEY AND BUTTER PUMPKIN, PARSNIP,
GARLIC AND ROSEMARY VEGAN*

STEAM BAKED BROCCOLINI WITH SEEDED MUSTARD VEGAN

WILTED CAVALO NERO AND OLIVE OIL VEGAN

SAUTÉ BRUSSEL SPROUTS

ROAST DUCK FAT POTATOES

SHARED HOT PROTEINS

*BEEF EYE FILLET, BEEF GLAZE, TUSCAN SPINACH, CHERRY TOMATO AND SALSA
VERDE*

*CHICKEN BREAST, CARROT, PEAS, CHICKEN SAUCE,
ROSEMARY, LEMON AND THYME SALAD*

*SEARED BARRAMUNDI, ARTICHOKE AND PURPLE KALE WITH HEIRLOOM TOMATO
CONFIT DUCK LEG, SAUERKRAUT, VINCOTTO GLAZE, BROCCOLINI AND CRISP ONION*

BRAISED LAMB SHOULDER, POMEGRANATE JUS, SUMAC, CHICORY AND SORREL

WHOLE BAKED BONELESS TROUT (WARM OR COLD)

WITH DRESSING OF FENNEL, HEIRLOOM TOMATO, CAPERS, OLIVE AND HERBS

HIROMASA KINGFISH BABY, CHAT POTATO SALAD WITH DILL AND LEMON DRIZZLE,

HAZELNUTS, CRESS AND WHITE GRAPES

PORK BELLY WITH CRISPY SKIN, APPLE, PARSNIPS,

PARSLEY AND HEAPS OF EXTRA CRACKLING

PORCHETTA WITH FENNEL, GARLIC, CARAMEL AND WITLOFF

GLAZED HAM, SOFT BREAD, MUSTARD AND RELISH



Shared

SHARED ASIAN MAIN DISHES

STEAMED BARRAMUNDI OR SNAPPER WITH GINGER AND SHALLOT

CRISPY SKIN PORK BELLY WITH 5 SPICE VINEGAR

FRIED DUCK SALAD WITH FRIED HERBS

SALT AND PEPPER SEAFOOD WITH SZECHUAN, SALT AND LIME

SHANDONG CHICKEN

MASTER STOCK FRIED CHICKEN

STEAMED HAPUKA GREEN MANGO SALAD, SOY AND CARAMEL

WAGYU BEEF WITH PONZU, EDAMAME AND RADISH SALAD

SHARED ASIAN SIDES

STEAMED JASMINE RICE

STEAMED BASMATI RICE

STEAMED GAYLAN WITH OYSTER SAUCE

FRIED SALT AND PEPPER TOFU

PAPAYA SALAD

BUDDHA BOWLS WITH BLACK RICE, GOLD BEETS, EDAMAME AND

AVOCADO JAPANESE EGGPLANTS IN VINEGAR SAUCE





Shared

SHARED DESERTS

*ETON MESS/PAVLOVAS AND MERINGUES
PROFITEROLES/CROQUEMBOUCHE CANNOLI
APPLE OR PEACH PIE, PECAN PIES WITH CUSTARD TRIFLE
CHOCOLATE CHEESECAKE
CHOCOLATE MOUSSE AND STRAWBERRY'S TIRAMISU
BOMBOLONI AND SOFT AMARETTI WITH ITALIAN COFFEE
AFFOGATO WITH FRANGELICO*

INDIVIDUAL DESERTS

*CHOCOLATE TORTE AND BERRY'S
PAVLOVA, CREAM PASSIONFRUIT AND BERRY'S, CHOCOLATE
MOUSSE, STRAWBERRY AND MINT LEMON MERINGUE PIE
COCONUT PANACOTTA COCONUT CRUNCH AND ICE-CREAM*





CONFIRMATION OF GUESTS

Guest numbers and dietary requirements are to be confirmed no later than 14 days prior to the event to ensure all preparation and staffing requirements are met. Dietary requirements need to be confirmed no later than 7 days prior to the event.

SETUP AND STYLING

Suppliers can deliver flowers, decorations and furniture up to 2 hours prior to the event. Should your event require substantial decoration, a stylist is available to help you, for an additional cost. All larger items like furnishings for styling or from hire companies must be collected at the end of the event. With a night-time event, the allocated collection time is 11:30pm.

PAYMENT DETAILS & TERMS

To confirm your booking, we require an initial security deposit of 20% of total account. Full payment must be made on confirmation of final numbers 2 weeks prior to your event. Any additional cost incurred on the day of the event must be settled on the day. Payment by cash, direct debit or bank cheque incurs no surcharge. Any payment by credit card incurs a 1.5% surcharge (Visa or Mastercard) or a 2% surcharge (Amex).

CANCELLATION POLICY

All cancellations or change of date made 60 days or less prior to your event, will incur a loss of 50% of the minimum spend.

All cancellations made within 14 days of your event will incur a loss of all monies due, as stated on your invoice. Cancellations must be confirmed to Caterology in writing. In case of unforeseen circumstances, extreme weather conditions or accidents, Caterology reserves the right to cancel any booking and refund any deposit payments made.

PUBLIC LIABILITY INSURANCE

Caterology holds public liability insurance, however all external suppliers will be required to have their own as Caterology public liability insurance is very specific to our business. No harm or damage to guests caused by any external supplier equipment, styling, decor, furniture or goods are covered by Caterology.

GRATUITY

Gratuities are discretionary and are appreciated by Caterology

FOOD ALLERGIES

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and kitchen staff will do their utmost to comply, we cannot guarantee it, as our kitchen does use a wide variety of ingredients on a daily basis.

