



BESPOKE CATERING MENU

Minimum Order Value \$1000

My Bespoke Catering Service allows you to enjoy the ultimate lunch or dinner party in the comfort of your own home. I will come to your house or chosen venue and provide a full chef and front of house service. Stylish serving ware can be provided but you will need to supply plates & cutlery for your guests. If you would prefer the food to be served on your own or hired servingware please let me know and I will be happy to style the table accordingly.

This menu can be served buffet style or as a long table lunch/dinner in separate courses.

The packages below are not set and can be customised to your needs.

Need some inspiration? Let me know more about the style of your event and I will help you to personally curate a menu to perfectly match the day!

Package	Suggested Packages	Price (per person)
# 1	2 Snack + 1 Small Plate + 1 Large Plate + 1 side	\$80
# 2	3 Snacks + 2 Small Plate + 1 Large Plate + 1 side	\$100
# 3	4 Snacks + 2 Small Plate + 2 Large Plate + 1 Side	\$120
# 5	Build your own package from the choices below.	POA

SNACKS

- Gazander Coffin Bay Oysters
 - Natural
 - Vietnamese Gin Vinaigrette
 - Green Onion Mignon
- Mini Brioche Roll
 - Mortadella, Green Pickle, Mustard Aioli
 - Heirloom Tomato, Buffalo Mozzarella, Basil
- Crostini
 - Prosciutto, Whipped Ricotta, Honey
 - Anchovy & Tomato Soldier
 - Crab, Aioli & Dill
- Miso Devilled Eggs
- Pintxos
 - Gilda (anchovy, chilli, olive)
 - Grilled Chorizo & Manchego with Sherry
 - Haloumi, Honey & Sesame
 - Mozzarella, Tomato, Peach, basil & Balsamic
- Rainbow Crudité & Bagna Cauda
- Arancini
 - Truffled Mushroom
 - Eggplant Caponata
 - Pork & Fennel
- Tofu & Cabbage Dumplings, Spiced Black Vinegar
- Jamon & Manchego Croquettes, Truffle Aioli

SMALL PLATES

- Soft Eggplant, Chilli Salsa, Scallions, Peanuts
- Tuna Sashimi, Ponzu, Cucumber, Spring Onion, Sesame
- Burrata, Heirloom Tomatoes, Citrus Dressing, Toasted Focaccia
- Mortadella, Pickled Banana Peppers, Whipped Ricotta, Pistachio, Ciabatta
- Cucumber Sesame Salad, Tahini & Soy, Fresh Herbs
- Spiced Lamb (or lentil) & Harissa Topped Hummus, Grilled Flatbreads
- Spiced Cauliflower, Ancient Grains, Pomegranate, Parsley, Sumac Yoghurt
- Orecchiette, Crab, Spring Greens, Chilli, Mint & Parmesan

LARGE PLATES:

- Celebration Rice - Ground Lamb, Chicken, Cinnamon, Pomegranate, Herbs, Garlic Yoghurt, Parsley
- Campanelle, Pork, Fennel, Pecorino
- Casarecce Cacio E Pepe
- Rigatoni Alla Vodka, Guanciale, Stracciatella
- Seafood, Chicken & Chorizo Paella, Garden Peas, Lemon, Parsley (veg option available)
- Grilled Porterhouse, Anchovy Butter, Roasted New Potatoes
- Chicken or Tofu Larb, Lemongrass, Ginger, Chilli, Lettuce Cups, Herbs, Peanuts
- Slow Roasted Lamb Shoulder, Sweet Corn, Tomato, Creme Fraiche
- Grilled Wagyu Beef Steak, Black Pepper Sauce, Cucumber & Asian Herb Salad, Steamed Rice
- Adobo Chilli Pulled Pork or Mushroom, Tacos, Charred Corn Salsa, Pickles, Spiced Sour Cream
- Spinach & Paneer Balti, Spiced Cream, Pickled Onion, Grilled Roti
- Roast Pumpkin, Pickled Red Onions, Ricotta, Pepitas & Salsa Verde, Herb Salad.

SIDES:

- Whipped Butter & Bread
- Fancy Green Olives, Citrus, Chilli
- New Potatoes Boiled with Chives & Aioli or Roasted with Nduja Butter
- Rocket, Pear & Parmesan Salad
- Broccoli, Chilli, Garlic & Almonds
- Mac & Cheese
- Hot Buttery Flavoursome Rice