SAMPLE INGREDIENTS MENU 2019

NATIONAL WINNER: ‘SITE/INDUSTRIAL CATERER 2018’
WINNER: ‘EVENT CATERER 2017’
WINNER: ‘NEW CATERER 2016’
SAVOUR AUSTRALIA AWARDS FOR EXCELLENCE – NSW
BEEF SLIDERS
Bacon, sunny side free range egg, black sesame & onion jam milk bun slider
Chorizo, hash brown, black sesame & sriracha mayonnaise milk bun slider
Seared haloumi, baby spinach & tomato chutney black charcoal brioche slider (v)

BROAD BEAN SLIDERS
Cold pressed olive oil, broad bean purée, mint, lemon & grow your own rocket leaves (v)

BREAKFAST SLIDERS
Shaved double smoked ham & swiss cheese
Confit tomato & shaved parmesan (v)
English spinach, dill salt & persian feta (v)

BROCCOLI SLIDERS
Broccoli, red onion, smoked feta, olives, rocket leaves & cumin dressing

BROAD BEAN & PINE NUT PÂTÉ SLIDERS
Chunky broad bean & pine nut pâté, crispy onion, baby spinach & cumin dressing

BRETTANYMUNDUS SLIDERS
Yeast water, rinsed in wheat, orange, lemon & ginger, julienne orange, lemon & ginger

BREADFRUIT SLIDERS
Breadfruit, smoked paprika, lemon & mint

BROCCOLI SLIDERS
Broccoli, mashed potato, cumin, lemon & grow your own rocket leaves (v)

BULLET PROOF SLIDERS
Guacamole, free range egg, sauerkraut & persian feta (v)

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Bacon, sunny side free range egg, black sesame & onion jam milk bun slider
Chorizo, hash brown, black sesame & sriracha mayonnaise milk bun slider
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COLD SALADS/SIDES

Chicken quinoa salad: green beans, cranberries & baby spinach (gf/df)
BBQ lemongrass chicken salad: asian slaw, toasted cashews, fried shallots & nam jim (gf/df)
Sweet chilli charred rump steak salad: chat potatoes, mixed leaves, spanish onion & heirloom cherry tomato (gf/df)
Ancient grains salad: freekeh, corn, kumera, zucchini, raw almonds, pepitas, black sesame, buckwheat, flaxseeds, goats cheese & pomegranate (v)
Green power salad: kale, baby spinach, beets, tatsoi, green legumes, edamame, chia seeds, raw almonds & turmeric ginger dressing (v/gf/df/vegan)
Vegetable salad: sweet potato, japanese pumpkin, cauliflower, red onion, heirloom purple dutch carrots, puy lentils & baby rocket (v/gf/df/vegan)
Thai beef massaman curry, coriander rice, sliced shallots, crushed peanuts (gf)
Eggplant moussaka, wilted silverbeet, eschallots & porcini (v/gf/vegan)
Shiraz braised beef cheek, burnt onion puree, pickled celery & mustard seed salad (gf/df)
Roast chicken breast, lemon thyme, garlic, caper & parsley butter sauce, celeriac remoulade (gf)
Butter chicken, fresh coriander, red peppers & toasted peanuts (gf)
Lemon myrtle and finger lime baked salmon fillet, braised leek, red peppers & eggplant (gf/df)
Slow braised wagyu beef osso bucco, red wine jus, polenta & parsley (gf)
Rosemary and smoke garlic rubbed roasted rump steak, sauté potatoes & dehydrated cherry tomatoes (gf)
Pulled slow cooked moroccan style lamb on pomegranate couscous (df/gf)

BUFFET MENU

HOT DISHES

Lamb rump, roast winter vegetables, hasselback potatoes & madeira jus (gf/df)
Lamb shoulder ragu orecchiette, goats curd, parsley & parmesan
Vegetable korma, winter vegetables, masala, fennel & tamarind (v/gf)
Roasted red pepper, smashed hazelnuts, shaved pecorino orecchiette (v)
Spinach and ricotta ravioli, pine nuts & red chilli pesto (v)
Crisp pork belly, honeyed dutch carrots, spring onion mash & cider jus (gf)
Pork loin steaks, chunky ratatouille, blackened lime capsicum salad & smoked paprika (df/gf)
Soy glazed seared salmon fillets, wilted bok choy, soba noodles (gf/df)
Thai beef massaman curry, coriander rice, sliced shallots, crushed peanuts (gf)
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