



PLATED MENUS

V- Vegetarian | Gf- Gluten Free | Df- Dairy Free | Vn- Vegan
Native ingredients* Chefs Choice*

Minimum 20 guests.

Pricing does not include equipment or service staff.

ENTREES

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- King prawn two ways** pan-fried with garlic & chilli, prawn dumpling, pickled vegetables lemongrass soy caramel Df \$18
- Pork terrine**, toasted ciabatta, parsnip puree, aniseed pear & raisin relish, parsnip crisp \$16
- Beef carpaccio** fried capers, horseradish cream, warragal salad* Df, Gf \$17
- Ricotta porcini** tortellini white leek fondue, sage butter & shaved parmesan V \$16.5
- Chicken liver pate** pomegranate jelly, seared chorizo, toasted brioche \$16
- Potato croquettes**, tomato & roasted capsicum puree, spiced emulsion, warragal salad* V \$16
- Lightly spiced crayfish bisque**, prawn tail, chive prawn ravioli, roasted coconut & coriander \$18
- Sweet and sour cauliflower** yeast batter, rocket & candied walnut salad Df, V, Vn \$15
- Seared WA Scallop** carrot beurre noisette, brioche crumbs, local chorizo \$17
- Beef brisket black risotto** salad green, parmesan, truffle oil \$15
- Creamy celeriac soup** chicken base, seared duck livers, poached apple truffle foam \$16
- Peking duck roasted in-house**, Chinese pancakes, duck reduction, hoisin glaze, crispy greens \$18

Bread Options – All plated menus include dinner rolls and butter
Garlic butter focaccia add \$2 per person
selection of bread and dips \$3 per person

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MAINS

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Seared lamb rack pea & feta arancini, roasted baby vegetables, maple and mint jus \$41

Lamb shank tagine garlic mash potato, mint and maple caramel, baby vegetables, olive & feta crumble Gf \$39

Crusted lamb rump cooked sous vide, beetroot puree, goats cheese mousse, pickled carrots, field mushrooms, olive oil powder, mint vinaigrette GF \$39

Chicken fillet roulade (filled and stuffed) pancetta, chive potato croquettes, julienne vegetables, basil smoked corn beurre blanc, chicken jus \$37

Chicken supreme California, stuffed breast, baby spinach, mozzarella, ricotta & semi-dried tomato's, potato puree, roasted pinenuts, sauteed broccolini and jus Gf, \$37

Pork belly slow roasted, crispy skin, pickled fennel and wok vegetables, potato croquettes, ginger beurre blanc, soy caramel \$37

Beetroot cured salmon preserved lemon mousse, sweet potato hash, miso caviaroli pearls, sauteed asparagus, miso caviaroli pearls Gf \$41

Western rock lobster grilled in café de Paris butter, potato gratin, herb broccolini, lemon paste Gf \$43

Beef eye fillet celeriac & potato gratin, green beans, bearnaise sauce, balsamic beef jus, chimichurri. Gf \$41

Local fish of the day NZ green lipped mussels, egg & noodle cake, wok vegetables tom yum sauce Df \$Mp

Duo of duck slow cooked leg, sour roasted duck breast, shredded duck & cabbage spring roll, seared chorizo, candied hazelnut \$42

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Goats Cheese Filo Parcel, field mushroom Chevre de Bellay, pumpkin parmesan polenta, glazed vegetables, red pepper emulsion V \$32

Half duck slow cooked, pickled red cabbage, potato & herb moon cake, crispy pate wonton, Chinese egg, duck jus Gf, \$42

Eggplant parmigiana tomato ragu, mozzarella & basil, mixed greens V \$36

Beef short ribs Paris mash, pickled red cabbage, sauteed greens, warragal pesto, crispy leek, beef jus Gf \$39

Baked vegetarian cannelloni, Danish feta, baby spinach, Napoli sauce, warragal leaf, parmesan, basil pesto V \$37

Vegan lentil & mushroom patties, spinach pappardelle, whipped almond & truffle ricotta, lemon paste, herb oil Vn \$37

Eye Fillet, black balsamic risotto, sauteed baby vegetable, field mushrooms, beef jus \$41

WA red emperor fillet creamed leek, butter braised potato, julienne vegetable, saffron lemon egg \$Mp

Medley of mushrooms, crispy sage, burn butter gnocchi, mushroom pithivier, yuzo feta, fresh herbs \$37

Sides and Salads available at cost - see menu

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DESSERTS

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Miso & white chocolate brulé miso tuile, raspberry egg \$19

Chocolate lava cake wattle seed mousse, chocolate ganache, raspberry caramel \$18

Basque cheesecake with passionfruit textures, dark chocolate wafer \$18

Classic tiramisu with caramelised white chocolate cream \$18

Trio of chocolate bavaois with fudged base, berry sorbet, chilli syrup \$19

Citrus tart with lemon curd and strawberry mascarpone \$18

Pavlova vanilla, passionfruit mousse, fresh torched meringue, pickled strawberries \$18

Chocolate & orange cheesecake w blood orange gel, chocolate soil \$19

Cannoli w lemon honey mascarpone, vanilla bean semi freddo, pistachio praline \$19

Coconut & lemongrass panna cotta lime reduction, roasted coconut crumbs Gf Df Vn \$19

Chocolate brownies, coconut yogurt, raspberry cauli Gf, V, Vn \$19

Mini banana loaf, vegan salted ice cream, classic caramel Gf, V, Vn \$19

Individual dessert platter's – from above plated Any 3 pieces \$19 per person, Any 4 pieces \$24 per person. or for small set items see our canapes and fingerfood menus.

Cheese and antipasto per table \$13pp

Selection of 3 gourmet cheeses, Homemade lavosh, fruit pastes, onion marmalade, honeycomb, candied roasted nuts, fresh grapes & olives



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