

# STANDING ROOM ONLY

## BOUTIQUE CATERING

### Specialty Menus

#### CHEF'S MENU

\$45.00<sup>#</sup> per person - 10 items

- Oven roast tomato & double brie tarts (V)
- Moreton Bay Bug ravioli, parmesan & lemon butter sauce
- Pulled pork sliders, blue cheese sauce
- Thai fish cakes, peanut & cucumber relish (G)
- Southern Whiting fillets, chips & caper mayonnaise box
- Seared fillet of beef, tarragon sauce (G)
- Slow cooked chicken filled tacos, condiments
- Panko crumbed prawns, preserved lemon mayonnaise
- Twice cooked pork belly, crackle & Asian jus (G)
- Mushroom pizza, rocket & truffle oil (V)

#### GLUTEN FREE MENU

\$45.90<sup>#</sup> per person - 10 items

- Seared tuna fillet, wasabi aioli & ginger soy (G)
- Porcini & truffle arancini, truffle aioli (G)(V)
- Mini lamb kofta, yoghurt sauce (G)
- Fresh prawn & fennel salad, horse radish cream (G)
- Thai fish cakes, peanut & cucumber relish (G)
- Seared fillet of beef, tarragon sauce (G)
- Spiced chicken, macadamia cream (G)
- Pomme frites, truffle & parmesan (V)(G)
- Twice cooked pork belly, crackle & Asian jus (G)
- Mushroom pizza, rocket & truffle oil (V)(G)

#### CHEESE STATION

- Australian cheeses, quince paste, fruit & crackers  
\$9.50<sup>#</sup> per person
- Imported cheeses, pate, quince paste, fruit & crackers  
\$14.50<sup>#</sup> per person

(G) Gluten Free (V) Vegetarian \* Gluten Free Option

#### VEGETARIAN MENU

\$45.90<sup>#</sup> per person - 9 items

- Blue cheese, walnut & pear on melba (V)
- Caramelised onion & feta cheese tartlets (V)
- Ricotta mushrooms, thyme pangrattato (V)
- Roast pumpkin, pine nut & basil ravioli, burnt butter sauce (V) plate
- Porcini & truffle arancini, truffle aioli (G)(V)
- Falafel, edamame hummus & garlic sauce (V)(G)
- Pomme frites, lemon & aioli (V)(G) box
- Oven roast tomato & double brie tarts (V)
- Vegetable spring rolls, sweet soy (Vegan)
- Mushroom pizza, rocket & truffle oil (V)

#### OUTSTANDING MENU

\$55.90<sup>#</sup> per person - 12 items

- Sand crab pate
- Thai fish cakes, peanut & cucumber relish (G)
- Moreton Bay bug ravioli, lemon butter sauce plate
- Prawn & scallop dumplings, ponzu
- Beef cheek filled bao bun, pickled vegetables
- Twice cooked pork belly, crackle & Asian jus (G)
- Panko crumbed Whiting, pomme frites, sauce gribiche
- Seared fillet of beef, tarragon sauce (G)
- Blue cheese & onion jam tarts (V)
- Slow cooked chicken filled tacos, condiments
- Prosciutto, pear & Gorgonzola cheese pizza
- Chocolate torte



To provide fresh, hot and timely food service, our staff will require the use of the client's kitchen prior to and during the function.

Minimum number for catering is 30 people, however, we are happy to discuss numbers for smaller functions.

<sup>#</sup> Prices exclude GST

Standing Room Only – Boutique Catering