

Peter Ford

Catering



CANAPES

VEGETARIAN

Mini caprese - bocconcini, medley tomato, basil, sherry vinegar, olive oil

Japanese rice cake, Scotchman's Lead mushrooms, kohlrabi slaw

Haloumi, mint and preserved lemon filo cigars, lemon & mint dressing

Roasted beetroot, Meredith goat's cheese tartlet, smoked garlic pearl

Spinach, leek and sage tart, walnut pesto

Taleggio soufflé, Springmount apple lime & black pepper paste

Pumpkin and sesame wafers, twelve hour pumpkin, pumpkin cream

Blackiston's cheddar beignets, sesame dressing

Cauliflower & Manchego croquette, spicy tomato sauce

Smythes Creek roasted mushroom & truffle pie, lemon thyme mayo

\$ 4.75 per selection (ex. GST)

SEAFOOD

Queensland prawn, kimchi, toasted sesame, rice paper, chili plum sauce

Rare tuna, watercress, wasabi mayo in our little milk buns

Beetroot cured ocean trout, dill gel, potato lattice, crème fraiche

Squid ink bagel, our hot smoked salmon, house pickles & dill mayo

Hokkaido scallops seared in Salt Kitchen pancetta, saffron aioli

Kingfish tartare, wasabi mayo, pickled radish, flying fish roe

Prawn and potato beignet, roasted garlic aioli, micro herbs

Beech smoked Port Arlington mussels, avocado salsa, tomato vinaigrette

Port Arlington sand flathead & eggplant tempura, mirin soy dipping sauce

S.A. oysters shucked with guests, Worcestershire dressing, shaved guanciale

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MEAT

Parmesan and sage stuffed chicken thigh, pancetta wrapped, house pickled quince

Braised ox cheek and roasted mushroom pie, tomato relish

Pork rillettes, garlic bruschetta, pickled red onion

Roasted pork belly, Asian slaw, betel leaf, chili nut dressing

Beech wood smoked duck breast, duck parfait, pomegranate gel, seed cracker

Spicy smoked beef brisket slider, pickled radish, chipotle mayonnaise

Salt Kitchen wagyu pastrami, seeded mustard mayo, watercress, bruschetta, piccalilli

Pork, prawn and ginger potsticker dumplings, Sriracha soy dipping sauce

Soy braised beef spare rib, Korean chili dressing

Barbequed pork belly, steamed bao, hoisin, cucumber & green onion

Lamb and fetta burger, garlic spinach, burnt lemon yoghurt

Sher Wagyu tataki, roasted shallot & chili dressing, fried garlic, wakame, potato crisp

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DESSERT

Authentic Portuguese tart

Almond and coconut torte, Speciman Vale quince

Bittersweet chocolate cremeux in couverture chocolate cups, almond praline

Strawberry cupcakes, strawberry frosting, fresh strawberry

Cannoli cracker sandwich, Callebaut ganache & ricotta

Green tea shortbread, vanilla mascarpone, rhubarb confit

Our signature lemon meringue pies

Victoria sponge, strawberry jam, fresh cream

\$ 4.75 per selection (ex. GST)

DOUGHNUTS DOUGHNUTS DOUGHNUTS

Dozens of hot mini doughnuts, cooked on site, plunged into cinnamon sugar and topped with berry coulis, warm chocolate fudge and salted caramel sauce - served immediately

\$ 8.50 per person (ex. GST)

MORE SUBSTANTIAL STAND UP DESSERT

Served in clear tubes with spoons

Eton mess, vanilla cream, berry salsa, crispy meringue,

Caramel cremeux, bittersweet chocolate, praline, nut crumble

Ginger biscuit, passionfruit jam, mango panna cotta, pineapple wafer

Walnut baklava, yoghurt pudding, quince, halva, apricot gel, pomegranate jewels

Coconut cream, chocolate sponge, raspberry coulis, coconut crumb

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Cocktail Party - Suggested Food Quantities

A selection = 1.5 items

One hour function - 4 selections of food per person = \$19.00 pp (ex. GST)

Two hour function - 6 selections of food per person = \$28.50 pp (ex. GST)

Three hour function - 8 selections of food per person = \$38.00 pp (ex. GST)

Substantial cocktail - 8 selections & 1.5 bowl dishes per person = \$66.50 pp (ex. GST)

Mon - Sat prices. Please ask for our Sunday prices.

Minimum numbers apply. Staff prices on application.