

Peter Ford  
Catering



## BOWL DISHES

### VEGETARIAN

Roasted bell peppers, Mt Zero olives, red onions, grilled polenta with Taleggio

Warm chickpea roasted pumpkin salad, zucchini fritters, yoghurt sauce

Vegetable samosas with cucumber & mint raita

Dry eggplant curry, yoghurt curd rice, coriander

Potato gnocchi, creamy basil pesto sauce, shaved Grana Padano

Ricotta spinach dumplings, tomato ragout, gremolata & parmesan shavings

Miso roasted eggplant, sesame spinach, enokis, toasted nori

\$19.00 per serve (excl GST)

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## FISH

Pacific seafood curry, greens, coconut and kaffir lime rice

Our hot smoked Atlantic salmon, asparagus, capers, smashed potato and garlic mayonnaise

Char grilled calamari, grilled eggplant, basil tomato lemon & basil salsa

Roasted blue eye topped with crispy bread crumb fennel caper anchovy, creamed potato, green beans

Grilled swordfish, yellow & red peppers, skordalia, green manzanilla olives, lemon basil dressing

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## MEAT

Pork belly fried then steamed with ginger and black bean, Asian greens, lap cheong rice

Moroccan chicken tagine, Hardy Green olives, preserved lemon, Saffron, couscous

Braised Sher Wagyu bourguignon with Salt Kitchen pancetta, shallots, red wine, creamy mash

Chargrilled Wagyu topside, asado potato, chimichurri sauce, beans and smoked almonds

Panko crumbed chicken, coz, lardons, shaved parmesan, Caesar style mayo

Duck leg confit, green lentil, heirloom carrots, creamy mash, beans

Lamb kofta, Fattoush salad, yoghurt mint dressing

Waubra Prime roasted lamb shoulder, Mt Zero green freekeh pilaf, pickled quince

\$19.00 per serve ( excl GST)

Substantial cocktail - 7 canapé selections & 1.5 bowls per person

\$69.00 pp (excl GST)

a canapé selection is 1.5 pieces

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

Minimum numbers apply. Staff prices on application