

Peter Ford

Catering



CANAPÉS

a selection is 1.5 pieces

VEGETARIAN

Mini Caprese - Bambini bocconcini, medley tomato, basil, sherry vinegar, olive oil

Haloumi, mint and preserved lemon cigars, mint honey lemon yoghurt dipping sauce

Spinach and leek tart, walnut pesto

Roasted beetroot, Meredith fetta tartlet, smoked garlic pearl

Mount Zero Green manzanilla olive fritters, romesco sauce

Taleggio soufflé, Springmount apple lime black pepper paste

Pumpkin and sesame seed hotteok, tamarind chutney, crème fraiche, coriander

Roasted mushroom ricotta and oregano pies, lemon mayonnaise

Cauliflower & Manchego croquette, spicy tomato sauce

\$6.00 per selection (excl GST)

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SEAFOOD

Queensland prawn, rice paper, wom bok, glass noodle, herbs and pink ginger mayo, nuoc cham

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

Hokkaido scallop sausage, crisp Victorian bug cracker, red pepper gel and pickles

Kingfish miso ceviche, green chili, red onion, crispy potato

Sesame seed bagel, hot smoked salmon, dill caper mayo, our pickled dill cucumber

S.A. oysters shucked with guests, soy lemon wasabi dressing, cucumber pickled ginger

Seared scallops in Salt Kitchen pancetta, saffron aioli

Prawn and potato beignet, roasted garlic aioli, micro herbs

Beech smoked Port Arlington mussel, avocado salsa, tomato vinaigrette

Prawn, shiso, enoki tempura, Japanese dipping sauce

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MEAT

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

Bespoke handmade pies, various fillings, relish or chutney topped

The Rueben

Salt kitchen wagyu pastrami, seeded mustard mayo, Gruyere, sauerkraut on rye toastie

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

Sher wagyu burger, house pickle, spicy mayo, milk sesame bun

Smoked duck breast, duck parfait, pomegranate gel, wafer toast

Quesadilla of spicy smoked pulled brisket, pico de galo and guacamole

Pork prawn and ginger pot sticker dumplings, crispy chilli oil, mushroom soy

Barbequed pork belly, steamed bao bun, hoisin, cucumber

Chicken sumac mini slider, greens, burnt lemon yoghurt

Sher Wagyu tataki, roasted shallot & chili dressing, fried garlic, aioli, seaweed, 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

Blueberry pancakes salted caramel sauce

Cannoli cracker sandwich, ricotta citrus filling

Rhubarb confit filo tart, vanilla mascarpone, pistachio

Our signature lemon meringue pies

\$6.00 per selection (excl 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 (excl GST)

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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, golden quince, halva, apricot gel, pomegranate jewels

Coconut cream, chocolate sponge, raspberry coulis, coconut nut crumb

\$9.00 per person (excl GST)

Cocktail Party - Suggested Food Quantities

a selection is 1.5 pieces

One hour function - 4 selections of food per person = \$24.00 pp (ex. GST)

Two hour function - 6 selections of food per person = \$36.00 pp (ex. GST)

Three hour function - 8 selections of food per person = \$48.00 pp (ex. GST)

Substantial cocktail – 7 selections & 1.5 bowl dishes per person = \$67.00 pp (ex. GST)

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

Minimum numbers apply. Staff prices on application.