

Peter Ford

Catering



CANAPÉS

a selection is 1.5 pieces.

VEGETARIAN

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

Smashed pea, goat's cheese & mint arancini, mint & cashew relish.

Haloumi, mint and preserved lemon cigars, mint honey lemon yoghurt dipping sauce. EF, OF

Roquefort mousse éclairs, sweet and sour apples, chocolate sea salt craquelin. OF

Dukkah crusted button mushrooms, vegan sour cream, pomegranate, coriander. Vegan, EF, OF

Taleggio soufflé, Springmount apple lime black pepper paste. OF

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

Ottolenghi's cauliflower cake, parmesan gelato, muscatel gel. GF

Spinach, Manchego cheese croquette, spicy tomato sauce.

\$6.20 per selection (excl GST)

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SEAFOOD

Cucumber wrapped tuna tartare, pickled ginger, chili, sesame seeds. GF, DF

Hokkaido scallop sausage, crisp Victorian bug cracker, red pepper gel and pickles. GF, DF, OF

Potted prawn rilletes, crisp sourdough dill toast, pickled dill cucumber. EF, OF

Shucked S.A. or Tasmanian oysters, Springmount smoked garlic pearl, wakame seaweed. GF, DF

Seared scallops in Salt Kitchen pancetta, black garlic aioli, red radish micro herb. GF, DF

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

Prawn and potato fritter, roasted garlic aioli, micro herbs. GF, DF

Port Arlington mussel taco, avocado tomato salsa, chipotle mayo. GF, DF, EF

Prawn, shiso, enoki tempura, Japanese dipping sauce. GF, DF, EF

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MEAT

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

Bruléed duck parfait choux buns, apple jelly.

Szechuan chicken kebabs, pink ginger mayo, black and white sesame. OF

Char siu bao with Chinese BBQ pork.

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. DF

Steamed bao bun, crispy chicken, hoisin chili mayo, cucumber, green onion, DF

Sher wagyu steak slider, caramelised onion, crispy pancetta, milk sesame bun.

Pulled sumac lamb slider, greens, tahini yoghurt sauce. EF

Sher Wagyu "tataki", Springmount black garlic, fennel pollen cracker, dried tomato flakes.

Quail bisteeya rolls, pomegranate dressing.

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DESSERT

Authentic Portuguese tart.

Almond and coconut torte, apple jelly. GF

Bittersweet chocolate cremeux in couverture chocolate cups, almond praline. GF, V

Cannoli cracker sandwich, ricotta citrus filling. V

Chocolate and coffee brookie sandwich. GF, V

Our signature lemon meringue pies. V

Chocolate dipped meringue, banana diplomat cream. GF,V

Salted caramel popcorn tiles, marshmallow pillows. GF, V

\$6.20 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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Cocktail Party - Suggested Food Quantities a selection is 1.5 pieces

One hour function - 4 selections of food per person = \$24.80 pp (ex. GST)

Two hour function - 6 selections of food per person = \$37.20 pp (ex. GST)

Three hour function - 8 selections of food per person = \$49.60 pp (ex. GST)

Substantial cocktail – 7 selections & 1.5 bowl dishes per person = \$71.05 pp (ex. GST)

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

Minimum numbers apply. Staff prices on application.