

THE
CATERER
A SYDNEY COMPANY



FORMAL LUNCH & DINNER MENU

thecaterersydney.com.au

02 9693 1444

ENTRÉE

Sourdough bread & King Island Dairy butter

Chargrilled new season asparagus w sorrel oil, whipped bottarga, salmon caviar & fried polenta (GF)

Burrata w shaved zucchini & squash, black garlic, crisp zucchini flower & fried red chilli (V, GF)

Spanish Jamon w compressed melons, cucumber gel, sherry vinegar dressing & purslane (GF)

Hand picked Spanner crab w macadamia, green apple, brown butter crème fraiche & chervil (GF)

Chargrilled broccolini Caesar w brioche croute, egg yolk, anchovy & shaved lardo

Miso torched Tasmanian salmon w lychee, young coconut & green mango slaw, Thai basil (GF, DF)

Queensland scallop, peach & hazelnut tartare w vanilla dressing & native sea succulents (GF, DF)

Kingfish crudo w blood orange gel, confit fennel, finger lime dressing & bronze fennel cress (GF, DF)

Chargrilled King prawns w new season garlic cream, spring peas & broad beans, pea tendrils & chive oil (GF)

Compressed baby heirloom tomatoes w salsa verde, haloumi oregano fritters & green strawberry (V, GF)

Shaved Wagyu bresaola w smoked eggplant, potato chips, pickled onions & shaved radish (GF, DF)

Shaved baby heirloom beetroots w Meredith Farm goats feta, pickled cherries, toasted seeds & sorrel (V, GF)

Poached Yamba prawns w lime crème fraiche, avocado, fried tortilla crisps & micro coriander (GF)

Tartare of Yellowfin tuna w roasted & marinated peppers, candied olive, fried lavosh & basil (DF)

Salad of asparagus & baby Globe artichoke w horseradish gel, crisp chicken skin & radish flowers (GF)

MAIN COURSE

Pastrami spiced Tasmanian salmon w shaved baby zucchini, fried cauliflower & black garlic aioli (GF, DF)

Roasted Cone Bay barramundi w chargrilled corn, rosemary & farro risotto, asparagus , shaved fennel & salsa verde

Roasted Mulloway w broccoli, cauliflower & sesame slaw, espellete pepper & fried curry leaves
(GF, DF)

Chargrilled swordfish w peas, pancetta, saffron kipfler potatoes, glazed baby onions & pea cress (GF)

Chargrilled free range chicken w fricassee of heirloom peppers, chickpeas & corn, fresh harissa & radish cress (GF, DF)

Roasted supreme of chicken w almond cream, sautéed zucchini, potato fondant, confit garlic & thyme jus
(GF)

Roasted breast of duck w burnt carrot & orange puree, sweet & sour red cabbage, nasturtium & jus (GF)

Roasted loin of lamb w fried baby eggplant, brown butter labne, pickled red onions & crisp kale (GF)

Roasted lamb rump w quinoa & pine nut pilaf, snow pea, sugar snap & feta slaw, fresh mint & pomegranate (GF)

Chargrilled lamb with broad beans & baby globe artichokes, cauliflower cream, jus & pea tendrils (GF)

Beef rump cap with crushed kipfler potatoes, peas & asparagus, grilled spring onion relish & fried parsley
(GF)

Roasted fillet of beef w pepperonata, potato galette, green beans, candied olive jus & chervil (GF)

Grilled beef rump cap w zucchini puree, potato mille feuille, heirloom beetroot & black garlic remoulade & nasturtium (GF)

Glazed short rib of beef w barbecue heirloom carrots, chimichurri, shaved radish & soft herbs (GF, DF)

Chargrilled grass fed beef tenderloin w parsley puree, mac & cheese croquettes, pickled onions, jus & sorrel cress

Middle Eastern spiced eggplant w coriander hummus, puffed rice, pomegranate & fine herb salad
(VEGAN, GF)

DESSERTS

Summer trifle w passionfruit curd & passionfruit jelly, lemon myrtle cream & toasted coconut cake (GF)

Black forest bar w Valhrona chocolate parfait, cherry centre, kirsch & milk gel (GF)

'The summer peach' - Individual peach w peach mousse, vanilla panna cotta & fresh raspberry gel (GF)

Crème fraiche & maple syrup panna cotta w fresh summer figs, blood orange gel & fresh thyme

Blood orange tart w mascarpone cream, lemon verbena, candied cumquat & cocoa nib meringue

White chocolate & yuzu pave w fresh lychees & shaved fresh coconut (GF)

Goats milk & vanilla cheesecake w beetroot & raspberry gel, candied pistachio (GF)

White chocolate & matcha green tea parfait w yuzu curd & black sesame sponge

Summer mango sponge w caramelized pineapple, lime syrup & coconut snow

Roasted stone fruits w whipped buttermilk crème fraiche, cassis gel & almond crumble

Chocolate marquise w raspberry curd, fresh raspberries & lime meringue (DF, GF)

Australian & imported cheese selection w quince paste, black grapes, muscatels & crisp lavosh

TO FINISH

Followed by a selection of handmade petit fours

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PRICING

2 Course Menu including sourdough & handmade petit four - \$60 per person + GST

3 Course Menu including sourdough & handmade petit four - \$75 per person + GST

Please note alternate courses are only available for 20 guests or more
For alternate courses we charge an additional \$5 + GST per person per course

Please note there is a minimum spend of \$1000 + GST
There is a \$50 + GST transport fee attached to all CBD orders (price may vary for location).
Chef charges apply.

