

THE
CATERER
A SYDNEY COMPANY



FORMAL
LUNCH & DINNER MENU

thecaterersydney.com.au
02 9693 1444

ENTRÉE

SAMPLE MENU ONLY

Please note: Our menus change seasonally

Sourdough bread & King Island Dairy butter

Grilled wild caught king prawns w macadamia cream, nashi pear, lemon myrtle & nasturtium (GF)

Seared Queensland scallops w heirloom baby beetroots, orange gel, pistachio & sorrel cress
(GF, DF)

Crisp confit pork belly w celeriac cream, apple & celeriac slaw, hazelnut & cider glaze (GF)

Smoked kingfish w cumin aioli, fennel lavosh, fried capers, preserved lemon & pickled red onion
(GF, DF)

Buffalo mozzarella w shaved persimmon, hazelnut, wild rocket, organic honey & thyme vinaigrette
(V, GF)

Wild forest mushrooms w Jerusalem artichoke puree, fried haloumi, artichoke chips & oregano
(V, GF)

Wagyu beef bresaola w whipped sour cream, togarashi, fried potato crisps & chive cress (GF)

MAIN COURSE

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Roasted Tasmanian salmon w baby heirloom beets, sweet & sour cabbage, horseradish gel, beetroot & orange emulsion (GF, DF)

Blue eye trevalla w cauliflower purée, cavolo nero, fried Jerusalem artichoke chips & parsley cress (GF)

Roasted free range chicken w puy lentils, pumpkin puree, chestnut beurre noisette, crisp sage & jus (GF)

Grilled Wagyu rump cap w black garlic puree, baby turnips & radish, scorched pearl onions & broccolini tops (GF)

Grilled loin of lamb w truffled cauliflower puree, creamed stinging nettle, shaved mushrooms & potato mille feuille (GF)

Caramelised parsnip w truffled cauliflower puree, shaved cauliflower & mushroom, crisp cavolo nero (V,GF)

DESSERTS

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Valrhona chocolate & Grand Marnier tart w freeze dried mandarin (GF)

Spiced carrot & almond torte w crème fraiche foam & candied heirloom carrots

Green tea panna cotta w black sesame sponge & palm sugar honeycomb (GF)

Lemon & mascarpone cake w torched Italian meringue, ANZAC crumble & rosemary gel

Milk chocolate & pecan parfait w Turkish date puree & coffee crumb (GF)

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

Followed by a selection of handmade petit fours



PRICING

Please get in touch with us for information on pricing or if you'd like to make a booking at

info@thecaterersydney.com.au

Please note alternate courses are only available for 20 guests or more
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.

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