

SALT Catering Menu

TERMS & CONDITIONS

Minimum order of 10 pax. For orders less than 20 pax a surcharge of \$100 applies.

The Chef menu is an exception and can only be offered to groups of 15+ persons. Custom chef menus can be offered for lower numbers on application.

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Public holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Years Day where custom menus are required.

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A chef fee for charters longer than 4 hours applies to the chef menu at \$85 per hour.

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Platters ordered without other menus require a minimum spend of \$1000 and incur a delivery fee of \$150.

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We are happy to offer custom menus to our clients including food stations, live cooking, small group dining and plated menus on application.

Dietaries abbreviations:

GF – Gluten free, DF – Dairy free, V – Vegetarian, VG - Vegan

CANAPE ONE \$70

5 CANAPES, 2 SUBSTANTIALS, ASSORTED PATISSERIES

CANAPES

Traditional Vietnamese rice paper roll, hoisin & peanut sauce (GF, VG)

Twice baked 3 cheese & herb soufflé, capsicum relish (GF, V)

Peking duck pancake, hoisin, cucumber, shallot (DF)

Thai chicken sates, peanut sauce (GF)

Slow cooked lamb shanks, rosemary & preserved lemon miniature pie

SUBSTANTIAL ITEMS

Portuguese chicken slider, chilli, ginger, habanero pepper mayo

Szechuan prawn & soba noodle salad, cucumber, peas, pepper & black vinegar dressing
(GF)

DESSERTS

Raspberry Bakewell tart, salted caramel & hazelnut cake (GF)

OPTIONAL SUBSTITUTES FOR SUBSTANTIALS

Egyptian spiced chicken tagine, couscous, almond & apricots (GF)

Fish taco, lime, jalapeno, shredded red cabbage, coriander, pickled radishes

Hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Fish Burger, Beer battered Hoki fillets, tartare, cabbage slaw, pickles

CANAPE TWO \$90

2 GRAZING BOARDS, 5 CANAPES, 2 SUBSTANTIALS, 2 DESSERTS

GRAZING BOARDS

Warrnambool Cheddar, Udder Delights brie, Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche (V, GF)

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semi-dried tomatoes, chilli & rosemary marinated olives & feta artichokes, fire roast capsicum (V, VG, GF)

CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Tomato tarte tatin, mascarpone, balsamic caramel, baby basil (V)

Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Thai chicken sates, peanut sauce (GF)

SUBSTANTIAL ITEMS

Egyptian spiced chicken tagine, couscous, almond & apricots (GF)
Fish Burger, beer battered Hoki fillets, tartare, cabbage slaw, pickles

DESSERTS

Chocolate, salted caramel & hazelnut slice (GF)
Traditional ricotta, honey, pistachio cannoli

OPTIONAL SUBSTITUTES FOR SUBSTANTIALS

Fish taco, lime, jalapeno, shredded red cabbage, coriander, pickled radishes

Portuguese chicken slider, chilli, ginger, Habanero pepper mayo

Szechuan prawn & soba noodle salad, cucumber, peas, pepper & black vinegar dressing (GF)

CANAPE ADD ON

COLD \$6

Alaskan snow crab roulade, Japanese mayo
Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage (DF)
Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar
Sustainable king prawns, yuzu aioli (DF, GF)
Free-range chicken, water chestnuts, celery, lime & mint dressing tartlet
Baby spinach & Parmesan slice, spring vegetable brick pastry (V)
Natural Sydney rock oysters, seasonal citrus (DF, GF)

WARM \$6

Caramelised onion, Gorgonzola tartlet, truffle oil (V)
Coconut tiger prawns, Sriracha aioli (DF, GF)
Twice baked 3 cheese & herb soufflé, capsicum relish (GF, V)
Charcoal crumbed king prawns, Sriracha aioli (DF)
Korean fried chicken, honey butter
Thai chicken sates, peanut sauce (GF)
Lamb kofta, garlic sauce (DF, GF)
Roasted pumpkin, feta, caramelised onion miniature pizza (V)

Homemade vegetable curry puff, chilli & coriander dip (DF, VG)

VEGAN \$6

Pumpkin kibbeh, burghul, minted coconut (DF, VG)

Mushroom pan fried gyoza, light soy & coriander dipping sauce (DF, VG)

BBQ oyster mushroom skewers, avocado & lime emulsion (GF, VG)

Traditional Vietnamese rice paper roll, hoisin & peanut sauce (DF, GF, VG)

SUBSTANTIAL \$15

Egyptian spiced chicken tagine, couscous, almond & apricots (GF)

Fish taco, lime, jalapeno, shredded red cabbage, coriander, pickled radishes

Hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Szechuan chicken soba noodle salad, cucumber, black vinegar dressing (GF)

DESSERT \$7.50

Dark chocolate ganache tartlet

Chai latte crème brûlée (GF)

Salted caramel tart

Chocolate espresso tart

Mandarin cheese cake with raspberry

COLD BUFFET ONE \$70

2 CANAPES, 4 MAINS, 3 SALADS, 1 DESSERT

CANAPES

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Peking duck pancake, hoisin, cucumber, shallot (DF)

MAIN BUFFET

Angus beef sirloin, pickled jalapeños, lime crema, garlic herb sauce (GF)

Lemongrass chicken, carrots, daikon, snow peas, nam jim dressing (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

VEGETARIAN

Grilled asparagus, feta, grapefruit & apple cider vinaigrette (GF, V) *Vegan available*

SALADS

Charred Carrot, Wild Rice, Lemon Myrtle Dressing (GF, VG)

Cob salad; Cos lettuce, bacon, avocado, tomatoes, eggs (GF)

Austrian potato salad, gherkins, egg tartare (GF, V)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERT

Dark Belgian chocolate crème brulee, Frangelico & hazelnut praline (GF)

WARM BUFFET TWO \$90

3 CANAPES, 4 MAINS, 2 SIDES, 2 SALADS, 2 DESSERTS

CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Twice baked cheese souffle, sage butter (GF, V)

MAIN BUFFET

Chicken cacciatore, roasted mushrooms, parsley (GF)

Barramundi curry, green beans, coriander (GF, DF)

Roasted beef rump, salsa Verde (GF)

VEGETARIAN

Vegetarian moussaka (GF, V)

SIDES

Saffron, herbed rice (GF, VG)

Chargrilled broccolini & zucchini, maple & lemon dressing (GF, VG)

SALADS

Radicchio, baby cos, parmesan, almonds, palm sugar vinaigrette (GF, V)

Spiced pumpkin, baby spinach, Persian fetta, pomegranates (GF, V)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERTS

Dark chocolate Ganache tartlet

Assorted French macarons (GF)

PLATTERS/STATIONS

All platters are designed for 20 pax but do not substitute a meal.

Minimum order of \$1000 if not ordered in conjunction with a canape or buffet menu.

A delivery fee of \$150 applies to stand-alone platter/station orders.

CHEESE \$250

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

CHARCUTERIE \$300

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

ANTIPASTO \$190

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semi-dried tomatoes, chilli & rosemary marinated olives, marinated artichokes, marinated

feta, fire roast capsicum (V, GF)

FRUIT \$140

Seasonal cut fruit

SEAFOOD \$270 (small) |\$420 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), lemons/limes, cocktail sauce

SEAFOOD DELUXE \$440 (small) |\$720 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), Salmon sashimi (20|40 pieces), Moreton Bay bugs crème fraiche tarragon mayonnaise (10|20 pieces), lemons/limes, cocktail sauce, mignonette, wasabi

GRAZING STATION \$40 PP

Cheese, charcuterie & antipasto platters

Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)

Cured salmon, dill yoghurt, horseradish crème fraiche (GF)

Sonoma sourdough breads, bread sticks & Pepe Saya butter

SEAFOOD STATION \$65 PP

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)

Harvey Bay scallops (GF)

Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)

Mexican style roasted split prawns (DF, GF)

Pacific oysters, finger lime mignonette (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce

Sonoma sourdough, Pepe Saya butter

CHEF MENU \$165

MINIMUM OF 15 PAX

CANAPES

Blue swimmer crab & cucumber sandwich

Betel leaf, smoked duck & Thai dressing (DF, GF)

Duck toast, beetroot jam, glazed cherries

Kingfish tataki, lemonade & white soy, finger lime (DF, GF)

MAINS

Smoked & glazed chicken breast, avocado puree, samphire (DF, GF)

Mixed mushroom tart, ricotta, greens & parmesan (V)

Roasted beef rump, salsa Verde (GF)

Caramelised sweet potato, beetroot hummus, fennel & herb salad, pomegranates (GF, VG)

SEAFOOD (Select 3)

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)

Harvey Bay scallops (GF)

Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)

Mexican style roasted split prawns (DF, GF)

Pacific oysters, finger lime mignonette (DF, GF)

ACCOMPANIMENTS

Lemons & limes, cocktail sauce, Salmon caviar

SALADS

Butter lettuce, samphire, avocado, cherry tomato, parmesan & lemon vinaigrette (GF, V)

Roasted root vegetable salad, sweet potatoes, beets, pumpkin, horseradish & Dijon dressing (DF, GF, VG)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERT

Mandarin cheesecake with raspberry

Chocolate espresso tart

KIDS MENU \$32

MAIN select 1

Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables

Spaghetti Bolognese

Baked macaroni & cheese, fresh tomatoes

Chicken, capsicum & cheese quesadilla

Rainbow pizza (Red & yellow tomatoes, mozzarella, pesto, spinach....)

Ham & cheese sliders

DESSERT select 1

Banana, hazelnut & Nutella muffin (GF)

Chocolate & raspberry brownie, chocolate sauce

Seasonal fruit cups