

SEASONAL MENU BARBEQUE MENU





MUSTARD PHILOSOPHY

By keeping up-to-date with the latest in food trends, MUSTARD sets the benchmark for responsible catering using quality foods grown and produced locally. Our culinary team produce seasonal menus that draw on the best food available in the market.

Today, MUSTARD is proud to be at the forefront of ethically responsible catering. We only work with suppliers who demonstrate best practices. This means minimum harm and maximum enjoyment for everyone.

MENU KEY

(v) vegetarian (may contain egg, dairy products and/or honey)

(vg) vegan (contains no animal products)

(gf) gluten-free product*

(nf) nut-free product*

*although this dish is prepared with gluten or nut-free products, we cannot guarantee it is 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.

SPECIAL REQUESTS

If any of your guests have particular dietary requirements, please advise us as soon as possible prior to your event.

NOTE

Due to the seasonal nature of this menu, some items may not always be available. While we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

Minimum numbers of 40 guests apply for all barbeque menus.

A fee will apply to include portorage, hire of kitchen and barbeque equipment, disposable plates, cutlery, paper napkins, goblets and service staff for a maximum three (3) hours.

Up to 50 guests: \$350. Each additional 50 guests: \$100 (or part thereof).

Prices do not include zoo admission.

All prices in the menu include GST.

Prices are per person unless specified otherwise.



AUSSIE BARBEQUE

ADULT

45

CHILD

23

FROM THE BARBEQUE

fennel and black pepper pork steak (gf, nf)
peri peri chicken thigh
gourmet barbeque sausages and caramelised onion
grilled field mushrooms and corn on the cob (v, gf)
fresh baked bread rolls and assorted condiments (v)

please select two items

grilled salmon supreme with sea salt and lemon (gf)
barbequed sweet chilli prawn cutlets (three per person (gf)
grilled fremantle calamari and lemon aioli (gf)
grilled amelia park lamb gigot chop and minted yoghurt sauce (gf)
sirloin steak, grain mustard mayo (gf, nf)

SALADS

roma tomatoes, cucumber, kalamata and marinated brook dale feta (v, gf)
assorted baby lettuce leaves, pepitos, roast pumpkin and sesame dressing (v, gf)
classic potato salad with chive and sour cream
traditional coleslaw salad (gf, nf)

TO FINISH

sliced fresh seasonal fruit salad (v, vg, gf, nf)
gourmet ice cream cornettos (v)

ADDITIONAL SELECTION

gourmet australian cheese plate (v) – \$39.50 for 10



LUNCH BARBEQUE

ADULT

24

CHILD

13

FROM THE BARBEQUE

please select one

gourmet barbeque beef sausages
fennel and black pepper pulled pork (gf, nf)
peri peri chicken thigh

served with

buttered and unbuttered bread rolls
lightly fried onions (v)

CONDIMENTS

tomato sauce (v)
american style mustard (v)
barbeque sauce

SALADS

gourmet potato salad (v, gf)
traditional coleslaw (v, gf)
garden salad with a balsamic dressing (v, gf, nf)

ICE-CREAMS

ice-creams can be provided at your location as part of your menu for the following cost:

chocolate paddlepop	3.50
calippo	4.50
vanilla cornetto	5.20
magnum classic	5.20

As an alternative the Perth Zoo cafe outlets are happy to supply vouchers valid on the day of your function to be used by your guests at their leisure. For further information and booking please contact our sales team on 08 9367 6331.