

**SEASONAL MENU  
CONFERENCE  
LUNCH 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.

## CONFERENCE LUNCH MENU 1

42

### **COLD BOWLS**

enoki, wombok, wakame, radish and sesame  
red cabbage, toasted ground nut, coriander, bean shoots

### **COLD SELECTION**

*select 1 item - second item additional \$3pp*

sashimi platter - salmon, kingfish and tobiko caviar  
cured and cooked meats - hainanese chicken, miso, and garlic beef

### **SMALL BITES**

*select 1 item - second item additional \$3pp*

crispy prawn, kimchi, boa bun  
mini chicken satay drum sticks  
warm char sui pork

### **SIDES**

nazi goreng, fried rice, egg, shrimp paste  
pad pak boong, pak choy, kai lan, water chestnut

### **SWEET TOOTH AND FRUITS**

cut seasonal fruit platter  
pandan cake, coconut, and palm sugar custard

### **TO DRINK**

orange juice  
fix organic fair trade coffee, simplicitea® selection

*add \$3pp*

soft drinks

*add \$12.50pp*

1 hour west australian vineyard wine package



## CONFERENCE LUNCH MENU 2

42

### **COLD BOWLS**

fennel, faro grain, cherry tomato, citrus, local cured smoked beef  
broccoli, kytren goats cheese, salted celery, roasted macadamia, flax seed

### **COLD SELECTION**

*select 1 item - second item additional \$3pp*

poached west australian prawns, chipotle mayo, cos  
pickled fremantle octopus, passion fruit dressing, dill fern

### **SMALL BITES**

*select 1 item - second item additional \$3pp*

cuttlefish sautee, pimento, chilli, capers, olives  
torn pork, gribiche, seeded mustard & cheddar croustade  
grilled lamb cutlets, mint, feta gremolata

### **SIDES**

salt baked chats, burnt shallot dressing  
roast brassicas, kale, cabbage, radish, broccoli, evoo

### **SWEET TOOTH AND FRUITS**

whole seasonal fruit  
classic pavlova, strawberry and passion fruit, dark chocolate

### **TO DRINK**

orange juice  
fix organic fair trade coffee, simplicitea® selection

### **add \$3pp**

soft drinks

### **add \$12.50pp**

1 hour west australian vineyard wine package



## CONFERENCE LUNCH MENU 3

42

### **COLD BOWLS**

gourmet potato, gherkin sour cream, parsley  
roast beets, sultana, fennel, barley grain

### **LIVE STATION**

***select 1 item - second item additional \$3pp***

charcuterie, cured local meats, salamis & preserved vegetables  
cured salmon, grilled flat mushrooms, goats curd, pepitas

### **SMALL BITES**

***select 1 item - second item additional \$3pp***

polish meat balls, tomato sauce, salted cucumber  
smoked jura sausage, soused onion, dill, sweet mustard  
classic quiche Lorraine

### **SIDES**

sweet potato, grilled artichokes, truffle oil  
root vegetables, lemon & thyme

### **SWEET TOOTH AND FRUITS**

seasonal whole fruit  
grilled fruit loaf, apricot conserve

### **TO DRINK**

orange juice  
fix organic fair trade coffee, simplicitea® selection

***add \$3pp***

soft drinks

***add \$12.50pp***

1 hour west australian vineyard wine package

## CONFERENCE LUNCH MENU 4

42

### **COLD ITEMS**

tabouleh, capsicum, coriander, spiced labne

fattouch, tomato, cucumber, olive, mint, hommos

flaked peppered salmon, soused onion, preserved lemon

### **HOT ITEMS**

farrouj meshwi, grilled garlic chicken, grilled eggplant, feta, coriander

harissa barramundi mujaddara, fig, dukkah, braised rice, lentils caramelised onions

crisp falafel, spiced currents, pickled carrot, tahini

### **SWEET TOOTH AND FRUITS**

seasonal whole fruit

assorted baklava and rose water turkish delights

### **TO DRINK**

orange juice

fix organic fair trade coffee, simplicitea® selection

### ***add \$3pp***

soft drinks

### ***add \$9pp***

1 hour west australian vineyard wine package

## CONFERENCE LUNCH MENU 5

42

### **COLD BOWLS**

smashed avo, blue corn totopos, pico de gallo salad  
charred kale, raddicio, pickled chilli, agave nectar  
cerviche de verduras, turtle beans, lime, capsicum

### **COLD PLATTERS**

shaved cuban roast pork, charred corn and cilantro  
yucatan style prawns, lime, pomegranate, pinto  
peri peri chicken, peruvian aji verde

### **SWEET TOOTH AND FRUITS**

seasonal whole fruit  
mini churros, raspberry sauce, crème fraiche

### **TO DRINK**

orange juice  
fix organic fair trade coffee, simplicitea® selection

#### ***add \$3pp***

soft drinks

#### ***add \$9pp***

1 hour west australian vineyard wine package