

**SEASONAL MENU
PLATED DINNER
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 plated dinner menus. Friday and Saturday evening events require a minimum of 80 guests for the plated dinner menus.

all prices in the menu include gst.

prices are per person unless specified otherwise.

menu is effective until 28th February 2018.



PLATED MENU

PREMIUM MENU	ENTRÉE, MAIN COURSE, DESSERT	84
PRESTIGE MENU	ENTRÉE, MAIN COURSE, DESSERT	92

PREMIUM MENU

ENTRÉE - UPGRADE TO PRESTIGE ENTEE \$4PP

cured salmon

pickled cucumber, citrus goats curd, sel gris (gf,nf)

mahogany creek chicken breast

creamed chickpeas, charred corn salsa (gf,nf,df)

feta crumb, shaved beetroot vine and heirloom tomatoes

basil, anchovy salt (nf,v)

grilled pimento, poached prawns

baby cos and chipotle mayo (gf,nf,df)

spiced sweet potatoes

coriander and lime quinoa salad, soft boiled hens egg, baby spinach and cumin scented green beans (gf,nf,df,v)

buffalo mozzarella and creamed avocado

sun ripened tomato, pesto, green olive and roquette panna cotta, kalamata olive and polenta crumbs (nf,v)

MAIN COURSE - UPGRADE TO PRESTIGE MAIN ADD \$5PP

braised lamb scotch fillet

dauphinoise potatoes, roasted ratatouille, black olive jus

roast chicken breast

morrocan style cous cous ras el hanout jus

char grilled peppered pork steak

braised onion, spiced apple, grain mustard mash, paprika crackle

grilled south west beef sirloin steak

bearnaise sauce, truss tomato, saute mushroom, thyme mash (gf,nf)

baked tasmanian salmon

braised leek tart, dill and lemon bhurgal, horseradish cream (gf,nf)

mushroom and basil risotto cake

pea puree, seasonal baby vegetables and vine tomato salsa (gf,nf,df)



DESSERT- UPGRADE TO PRESTIGE DESSERT ADD \$4PP

limoncello torte

red berry coulis, lime and white chocolate pavlova

baked pineapple cheesecake

coconut cream, chocolate soil

bitter chocolate ganache

honey comb shards, freeze dried fruit, apricot mascarpone

passionfruit and crème fraiche curd

dark chocolate ganache, citrus macadamia crunch

honey cake

layered caramel and vanilla sponge, marinated oranges and hazelnut crunch

australian cheese selection

dried fruits, pear jam and crispbread (shared)

TO FINISH

fix organic fair trade coffee, simplicitea® tea selection



PRESTIGE MENU

ENTRÉE

FROM THE SEA

cured ocean trout scorched belly, scallop and lime cerviche

goats curd, sunflower shoots black burdock (gf,nf)

crudo of fremantle swordfish loin

pickled pressed watermelon, yuzu marmalade, sweet corn shoots, wasabi curd (gf,nf,df)

poached indian ocean prawns

thai style vegetables, spiced avocado, nam jim dressing (gf,nf,df)

hiramasa kingfish

cauliflower and seame puree, oyster mushroom, wakame gel (gf,nf,df)

FROM THE FARM

turmeric spiced chicken

mango jam, turtle bean and sweet potato, avocado (gf,nf,df)

mahogany creek chicken breast

foie gras and pistachio roulade, granny smith and pickled shimji (gf)

marinated margaret river wagyu beef

horseradish bavarois, cornichon and parsley salad (gf,nf)

shaved serrano ham. parmesan curd

baby beetroot and pickled seasonal vegetable salad, belgium endive, and hazelnut dressing (gf)

chef's seasonal entree tasting plate

created to complement your event

FROM THE FIELD

buffalo mozzarella and creamed avocado

sun ripened tomato, pesto, green olive and roquette panna cotta, kalamata olive and polenta crumbs (nf,v)

spiced sweet potatoes

coriander and lime quinoa salad, soft boiled hens egg, baby spinach and cumin scented green beans (gf,nf,df,v)



MAIN COURSE

FROM THE SEA

roast fremantle swordfish

creamed eggplant, capsicum, truss tomato (gf,nf)

roasted norwest barramundi

crab gateaux, grilled broccolini, chorizo and mango salsa (gf,nf)

baked tasmanian salmon

cauliflower and manchego, snow peas, scallop and truffle (gf,nf)

FROM THE FARM

mahogany creek chicken

seasonal mushrooms, cream poached celery (gf,nf)

roast mahogany creek chicken breast

sweet potato gratin, creamed celeriac, chicory (gf,nf)

quail and slow roast pork belly

carrot puree, apple mash, sultana jus (gf,nf)

amelia park lamb saddle

cauliflower and sesame puree, morello cherry jam, truffled potatoes (gf,nf)

roast amelia park lamb best end

grilled asparagus, parmesan crumble, kalamata curd (gf,nf)

margaret river wagyu porterhouse steak

charred artichokes, chestnut mushrooms, burnt lime butter (gf,nf)

northcliffe prime beef fillet

smoked soy king oyster mushroom, peppered greens (gf,nf)

FROM THE FIELD

mushroom and basil risotto cake

pea puree, seasonal baby vegetables and vine tomato salsa (gf,nf,df)

warm mediterranean vegetable tart

confit baby roma tomato, herb poached potato, kalamata olive dust(nf,df)

parmesan and basil polenta cake

carrot and coriander mash, spring vegetables, red capsicum coulis (nf,df)



ADDITIONAL SALAD AND VEGETABLES TO THE TABLE

seasonal leaves and garden vegetable salad, balsamic dressing	6
ancient grains, roasted pumpkin, toasted nigella seed, garlic dressing	6
baked gourmet potatoes with sour cream and chives	7
roasted root vegetables with parsley evoo	7
broccolini, cauliflower and lemon scented evoo	7

DESSERT

yuzu and white chocolate mousse

compressed pineapple, pink peppercorns, lime jam, bitter chocolate

limoncello torte

red berry coulis, lime and white chocolate pavlova

praline and bitter chocolate mousse

malted milk soil berry compote and pistachio macaroon

passionfruit and crème fraiche curd

dark chocolate ganache, citrus macadamia crunch

honey cake

layered caramel and vanilla sponge, marinated oranges and hazelnut crunch

ensemble of fresh raspberries

raspberry bavarois encrusted in white chocolate soil, almond gateau, raspberry and thyme curd, coconut and lime

MINI DESSERTS

share at the table or handed around - please select three items

toasted almond and cherry tart double cream (v)

confit pineapple, coconut sago and pistachio curd

salted caramel and bitter chocolate tart

double chocolate crème pot, passionfruit gel, raspberry chocolate soil

honey cake pot, marinated oranges

mini banoffee pie

terra cotta tiramisu, chocolate soil and basil

traditional lemon meringue pie



CHEESE

please select one item

gourmet cheese plate 16.5pp

margaret river camembert, capel club cheddar, tarago river - shadows of blue, crisp ciabatta and fruit compote

cheese platters 12pp

shared platters of fine australian cheese, crisp savoury biscuits and dried fruit

TO FINISH

fix organic fair trade coffee, simplicitea® tea selection and chocolates

alternate drop service - additional charge of \$5 per person per course

choice option service - additional charge of \$13 for entree, \$20 for main and \$8 for dessert (per person)