

SEASONAL MENU
SUNDOWNER
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 15 guests apply for all sundowner menus.

All prices in the menu include GST.

Prices are per person unless specified otherwise.



SUNDOWNER MENU

DURATION	ITEMS	PRICE PLUS BEVERAGES
1 hour	Select two grazing platters & two hot bites	18.00
2 hours	Select three grazing platters & three hot bites	24.00
Additional Hot Bites		5.00

GRAZING PLATTERS

Cured meats and pickles and marinated olives

Grilled Turkish bread, red capsicum dip, macadamia pesto, hommos

California rolls, vegetarian Vietnamese rice paper rolls soy and mirin dipping sauce, wasabi

HOT BITES

Gourmet mini pies and bush tomato chutney (nf)

Steamed vegetable gyoza, mushroom, soy (df,nf)

Chilli con carne pastie, sour cream and chives (nf)

Cumberland sausage rolls, bush tomato chutney (nf)

Crumbed chicken goujons, smoked creole bbq sauce (nf)

Spiced crispy chicken drumettes, sour cream dip (gf,nf)

Chinese bbq pork buns and hoisin sauce (df,nf)

Vegetarian spring rolls, sweet chilli dip (df,nf)

Ricotta and spinach spanakopita, capsicum mayo (nf)

Tempura prawns, soy and sesame dip (df,nf)

Spiced pork ribs with honey ginger soy glaze (gf,nf,df)

SMALL BOWLS

Assorted chips (per bowl) 5

Smoked and spiced gourmet nuts (per bowl) 12

SWEET TOOTH

Assorted mini ice cream 4.9

Mini lemon meringue pie 4.9