



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.



WORKING LUNCH MENU

includes fix organic fair trade coffee, simplicitea® selection and whole fruit selection

BREADS, WRAPS AND SANDWICHES

choose 2 items

parma ham, smoked havarti, pesto and tomato baguette smoked ham, bush tomato chutney and salad sandwich peppered pastrami, mizuna, shallot and chive sour cream baguette mexican spiced roasted vegetables, kidney bean and avocado tortilla wrap (v) grilled mediterranean vegetables and kalamata tapenade sandwich poached salmon, pea shoots, lemon and cucumber baguette (pi) free range egg, curried mayonnaise, coriander leaf, iceberg wrap (v) cajun mahogany creek chicken and white bean, tomato and guacamole wrap tuna, caper, baby spinach and parsley dressing wrap (v) smoked turkey, mustard pickle, red onion and spinach baguette flaked tasmanian salmon, cream cheese and chive sandwich mahogany creek chicken, corn relish, cheddar and iceberg sandwich rare roast beef, horseradish, vine tomato and cos sandwich

COLD BOWLS

choose 1 item - served in a small rice bowl

endive, roast pumpkin, serrano shards, radish, pepitas freekah, kale, mint, zucchini, pomegranate, lemon black barley, green pea, beetroot, goats cheese charred cauliflower, curried lentils, coriander, chilli pearl cous cous, kalamata, cherry tomatoes, feta, capsicum quinoa, five bean, spiced halloumi, shallot dressing blackened radicchio, green beans, asparagus, parmesan celery, apple, puy lentils, grapefruit, frizze, sunflower seed coriander, cabbage, bean shoots, chilli, shitaki, miso rice noodle, wakame, straw mushroom, sesame

add a protein to your salad for \$4 per person select from, cured salmon, chicken, beef, pork, prawns

37



SMALL BITES

choose 1 item – served as pass around in a small rice bowl

moghrabieh cous cous, harrisa chicken, charred capsicum, mint, lemon tandoori chicken, chana dahl, cumin yoghurt slow cooked lamb, cannellini, vine tomato, green olives jura sausage, pickled cabbage, potato crisps, sweet mustard cajun spiced pumpkin, red bean, capsicum, chipotle dressing(v) braised beef, roast parsnip, horseradish, pea sprouts pork poke bowl, rice, crispy pork, edamame, spring onion, radish, chilli, sesame, soy palak, aloo ghobi, cauliflower and potato curry, spinach, crushed poppadum(v) goan style barramundi, kachumba salad, spiced mango chutney (v) blackened salmon, coconut rice, coriander, bean shoots, red curry drizzle

SWEET TOOTH

choose 1 item

toasted almond and cherry tart double cream (v)
lemon and chocolate drizzle cake
salted caramel and bitter chocolate tart
double chocolate crème pot, passionfruit gel, raspberry chocolate soil
honey cake pot, marinated oranges
terra cotta tiramisu, chocolate soil and basil
traditional lemon meringue pie