

**SEASONAL MENU**  
**COCKTAIL 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 cocktail menus.

All prices in the menu include GST.

Prices are per person unless specified otherwise.



## COCKTAIL PARTY

DURATION	ITEMS	PRICE PER PERSON
Pre Dinner	select 3 cold items (30min pre dinner drink)	14.00
1 hour	select three cold & three hot canapés	29.00
2 hours	select four cold & four hot canapés	39.00
3 hours	select three cold canapes, three hot canapes, two substantial	55.00
Gourmet Selection	select 5 canapes, 3 substantial items & 2 dessert canapés	72.00

## COLD CANAPÈS

*(additional cold canapes \$4.80ea)*

### FROM THE SEA

#### **exmouth prawn**

grilled zucchini, dill and cream cheese (gf,nf)

#### **cured king fish**

wakame, toasted sesame oil, jam and chilli salt (gf,nf,df)

#### **scallop cerviche**

black burdock, cucumber, citrus goats curd (nf,gf)

#### **poached salmon**

lime, avocado and nori crisp, toasted sesame (df,nf,gf)

#### **freshly shucked australian oysters**

lemon, red wine vinaigrette, dill fern (gf,nf,df)

### FROM THE FARM

#### **pulled chicken parfait cone,**

pistachio crumb (gf)

#### **smoked yoghurt and chicken pate**

mango jam and chilli salt (gf, nf)

#### **bresaola and mozzarella**

parmesan custard and olive crumb (gf)

#### **smoked jura sausage**

epoise, sour dough (nf)

#### **cured beef tenderloin**

horseradish cream and cornichon (gf,nf)

#### **prosciutto, charred asparagus**

blush tomato pesto (df,gf)



## FROM THE FIELD

### **truffle and goats cheese**

quinoa and beetroot jam (v,nf,gf)

### **vegetarian vietnamese rice paper roll**

aromatic dip (v,gf,nf,df)

### **vegetarian california rolls**

soy and mirin dipping sauce (gf,nf,v)

### **roast pumpkin and ricotta tart**

spiced honey

### **grilled turkish flat bread**

fini evoo, balsamic and dukkah (v)

## HOT CANAPÉS

*(additional hot canapes \$5.20)*

### FROM THE SEA

### **crunchy salmon sushi**

wasabi mayo (gf,nf, v)

### **crispy squid**

thai green curry mayo dip (nf)

### **spanish style prawns**

espelette and fennel dip (gf,nf,df)

### **prawn and cilantro croquetas**

paprika and garlic aioli (nf)

### **seared scallop, cauliflower grits**

gruyere fondue and hazelnut

### FROM THE FARM

### **chicken and water chestnut, siu mei dumplings**

sambal dip (nf,df)

### **chicken skewers**

spiced peanut dip (gf,df)

### **wagyu beef micro burger**

dill pickle and bush tomato relish (nf)

### **beef and potato samosa**

coriander root yoghurt (nf)

### **chorizo albondigas**

green chilli and lemon salsa (gf,nf,df)

### **indian style lamb kebab**

mint and yoghurt dip (gf,nf)

### **beef, red wine and mushroom pie**

creamed potato dip (nf)

### FROM THE FIELD

### **steamed vegetable gyoza**

mushroom soy (nf,df,v)

### **mixed vegetable spring roll**

coriander and chilli (nf,v)

### **chargrilled pumpkin**

truffle and goats cheese fondue (gf,nf,v)

### **truffle and beetroot muffins**

salsa verde (nf,v)

### **mediterranean vegetable pie**

tapenade dip (nf,v)

### **cauliflower and potato bread pakora**

raita dip (nf,v)



## SWEET TOOTH

*(additional sweet canapes \$5.00ea)*

assorted mini ice cream cones

selection of macarons

mini lemon meringue pie (nf)

strawberry and vanilla eton mess (nf)

chocolate and mandarin mousse,  
honey-comb shards (gf,nf)

double espresso chocolate cup  
(gf,nf)

terracotta black forest pots,  
chocolate soil

## SUBSTANTIAL FOOD ITEMS

1 item – \$13.00pp

2 items - \$24.00

3 items - \$37.00

**mexican spiced beef and kidney  
beans**

crisp tortilla chips, sour cream, grated cheese  
and guacamole

**roast pumpkin gnocchi**

pepitas and goats cheese (gf,v)

**aloo gobi**

spiced cauliflower and potato, cucumber raita,  
poppadum crumb

**steamed tasmanian salmon**

coconut rice and lemon grass sambal, cassava  
cracker

**butter mahogany creek chicken**

pilau rice, raita and bombay onion salad

**wagyu beef slider**

swiss cheese, bush tomato chutney, dill pickle

**crisp pork belly bao bun**

hoi sin sauce, spring onion and cucumber slaw

**chilli mahogany creek chicken**

hokkein noodles, bok choy and shallots

**stir fried beef in black bean sauce**

basmati rice, crushed prawn cracker

**wok fried hokkien noodles**

asian vegetables, vegetarian oyster sauce and  
spring onion

**crisp korean chicken slider**

kimchi and korean bbq chicken



## LIVE FOOD STATIONS

**\$15.00PP**

*to be served in conjunction with your cocktail food selection. a wonderful way to add a sense of theatre & drama to your function, create interaction between your guest with these unique menus.*

### **cajun jambalaya**

braised rice, capsicum, chorizo, chicken, cajun spice, coriander and garlic aioli

### **chicken shawarma**

lebanese style chicken, flat bread, harissa slaw and minted yoghurt

### **beef bulgoggi**

fragrant rice, chilli and iceberg salad, soy and sesame dressing (gf)

### **cumin spiced grilled prawns**

yellow dhal salad, raita dressing and curry leaf

### **sizzling aromatic duck**

coconut rice, thai red curry dressing, shallots and toasted peanuts

### **char sui pork belly**

stir fried rice noodles, bean sprouts and straw mushrooms, fried shallots

### **indian style chicken "sixty-five"**

raita, crushed poppadum, baby spinach, coriander, red onion and tomato salad

### **hand carved beef rump**

baguette, fried mushrooms and thyme, horseradish crème fraiche

### **grilled tasmanian salmon**

nicoise salad, boiled hens egg, tapenade dressing

### **grilled yakitori chicken**

daikon slaw, fragrant rice, taberu rayu

### **egg mughlai**

indian style omelette, red lentils, chilli and coriander salad