

SEASONAL MENU

BUFFET 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 80 guests apply for all buffet dinner menus.

Minimum numbers of 40 guests apply for all buffet lunch menus.

All prices in the menu include GST.

Prices are per person unless specified otherwise.

**Prices are subject to change as per Consumer Prices Index (CPI) come 1st July 2019.*



BUFFET MENU

MENU 1	ENTRÉE plated entree or grazing platters	70.5
	MAIN 3 hot dishes and 2 vegetable	
	SWEET TOOTH 4 items	
MENU 2	ENTRÉE plated entree or grazing platters	81
	MAIN 4 hot dishes and 3 vegetable	
	SWEET TOOTH 4 items	
OPTIONAL EXTRAS	carvery live station sweet bites	12.5 per person 15.5 per person 4.9 each

GRAZING PLATTERS

shaved local charcuterie - ham, beef, salami, turkey

local seafood - indian ocean prawns, smoked salmon, oysters, fremantle octopus

marinated heirloom vegetables, feta, olives, charred flatbread, hummus, evoo and dukkah

seasonal mixed salad

PLATED ENTRÉE

poached indian ocean prawns

charred gems, lemon, dill, avocado, akudjura aioli (gf,nf)

inca spiced chicken

lime gel, pico de gallo, sweet potato, avocado, ground tortilla (nf,df)

ocean trout, cured scallop

miso puree, daikon, green baby leaves and soy (gf,nf)

soft boiled hens egg

lime quinoa salad, spiced sweet potato, cumin green beans (gf,nf,df,v)

buffalo mozzarella and creamed avocado

sun ripened tomato, manzillo olives, pesto,(v)



MAIN BUFFET HOT

lamb korma, poppadums and mango chutney (gf,nf)

butter chicken, poppadums and raita (gf,nf)

lemon, mustard and thyme roasted mahogany creek chicken (gf,nf)

steamed salmon, scallions, mushroom and mustard cream (gf,nf)

cook point barramundi, leek and spinach, lemon emulsion (gf)

pot roast beef cheek, soused onions, juniper and cabernet sauce (gf,nf,df)

lamb navarin, glazed root vegetables, garden thyme (gf,nf,df)

grilled pork steak, roast fennel, black pepper jus (gf,nf,df)

balsamic roasted pork belly, roasted ratatouille and basil jus (gf,nf,df)

pumpkin ravioli, spinach and gruyere cream, roast pepitas (nf)

vegetable moussaka and toasted almonds (gf)

aloo ghobi, cauliflower and potato with crisp samosas (nf,df,v)

mac n cheese, roasted mushroom, swiss cheese and tomato (v)

HEALTHY OPTIONS

poached chicken, chickpea, capsicum and coriander (nf,df)

steamed salmon, quinoa, pickled mushrooms and olive and tomato (nf,df)

jumbalaya of eggplant, zucchini and garden peas, spicy lime salsa (nf,df,v)

VEGETABLE AND STARCH

steamed basmati rice (v)

pearl couscous garlic and herbs

seasonal garden vegetables, fini evoo (gf,nf,v)

florets of cauliflower, broccoli gratin (gf,nf,v)

roast carrot, parsnip, honey glaze (gf, nf, df)

roast gourmet potatoes (gf,nf,df)

gratin potatoes



SWEET BITES

Classic bakewell tart, raspberry jam and fondant (v)
confit pineapple, coconut sago and pistachio curd (df,v,gf)
passion fruit and white chocolate tart (nf)
bitter chocolate ganache, mango jam, coconut soil (nf)
honey cake pot, marinated oranges
mini banoffee pie (nf)
caramelised apple, cinnamon cream and feuilletine
traditional lemon meringue pie (nf)
sliced fresh seasonal fruit
australian cheese selection, crisp breads and savory biscuits

OPTIONAL EXTRAS

BUFFET CARVERY

roast pork leg, apple sauce and crackling (gf)
roast black angus beef rib, yorkshire pudding, horseradish sauce and shiraz jus
roast leg of lamb, redcurrant jelly, mint sauce and rosemary gravy
roast turkey, bread sauce, thyme jus



BUFFET LIVE STATION

cajun jambalaya

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

chicken shawarma

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

japanese kakuni beef

daikon and wakame slaw, soy and sesame dressing (gf)

cumin spiced grilled prawns

yellow dhal salad, raita dressing and curry leaf (gf, nf,)

middle eastern chicken and eggplant

sultana burghal, dhukkah and crumbled feta

char sui pork belly

stir fried rice noodles, bean sprouts and straw mushrooms, fried shallots (nf,df)

indian style chicken “sixty-five”

raita, crushed poppadum, baby spinach, coriander, red onion and tomato salad (gf,nf,df)

hand carved beef rump

baguette, fried mushrooms and thyme, horseradish crème fraiche (nf)

miso cured tasmanian salmon

sticky rice and shitaki broth (gf,nf)

grilled yakitori chicken

daikon slaw, fragrant rice, taberu rayu (gf,nf,df)

egg mughlai

indian style omelette, red lentils, chilli, and coriander salad (v,gf,nf)