

**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.

*\*Prices are subject to change as per Consumer Prices Index (CPI) come 1<sup>st</sup> July 2019.*



## COCKTAIL PARTY

DURATION	ITEMS	PRICE PER PERSON
Pre Dinner	select canapes items (30min pre dinner drink)	15.00
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 2 cold canapes, 5 hot canapes, 2 live cooking stations & 2 dessert canapés	75.00

## COLD CANAPÉS

*(additional cold canapes \$4.80ea)*

### FROM THE SEA

#### exmouth prawn

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

#### freshly shucked australian oysters

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

#### fremantle swordfish

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

### FROM THE FARM

#### pulled duck parfait cone

pistachio crumb (gf)

#### bresaola and mozzarella

parmesan custard and olive crumb (gf)

#### cured beef tenderloin

horseradish cream and cornichon (gf,nf)

#### prosciutto, charred asparagus

blush tomato pesto (df,gf)

#### smoked yoghurt and chicken pate

mango jam and chilli salt (gf, nf)

#### smoked jura sausage

epoisse, sour dough (nf)



## FROM THE FIELD

### **truffle and goats cheese**

sunflower seeds, savoury short bread and cherry (nf,v)

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

aromatic dip (v,gf,nf,df)

### **vegetarian sushi hand rolls**

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

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

spiced honey

## 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)

#### **greek style lamb kofta**

tzatziki 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)

#### **mushroom tart goats cheese**

truffle hollandaise (nf,v)

#### **mediterranean vegetable pie**

tapenade dip (nf,v)



## SWEET TOOTH

*(additional sweet canapes \$5.00ea)*

**traditional baklava**

**banana caramel pot**, salted peanuts

**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**

### **taco spiced beef**

crisp tortilla chips, sour cream, grated  
cheese, and guacamole(gf,nf)

### **roast pumpkin gnocchi**

pepitas and goats cheese (gf,v)

### **crisp vegetable samosas**

spiced cauliflower and potato,  
cucumber raita, poppadum  
crumb(gf,nf,df)

### **steamed tasmanian salmon**

coconut rice and lemon grass sambal,  
cassava cracker(gf,nf,df)

### **butter mahogany creek chicken**

pilau rice, raita and bombay onion  
salad(nf,gf)

### **mini brioche beef burger**

chipotle mayo, feta and coriander  
slaw(nf)

### **pork belly steamed bun**

hoi sin sauce, spring onion and  
cucumber slaw(gf,nf,df)

### **crispy aromatic duck**

cucumber, spring onion and vermicelli  
noodles, hoi sin sauce(nf,df)

### **stir fried beef in black bean sauce**

basmati rice, crushed prawn  
cracker(gf,nf,df)

### **wok fried hokkien noodles**

asian vegetables, vegetarian oyster  
sauce and spring onion(v,nf,df)

### **katsu chicken**

kimchi and korean bbq sauce(nf)



## LIVE FOOD STATIONS

**\$15.50PP**

*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 (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)