

SEASONAL MENU
COPORATE LUNCH
MENUS





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.

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

WORKING LUNCH MENU

Minimum numbers 10pax in Conference Centre

Minimum numbers 25pax in Rothschild's Room

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)

poached salmon, pea shoots, lemon and cucumber baguette (pi)

free range egg, curried mayonnaise, coriander leaf, iceberg wrap (v)

tuna, caper, baby spinach and parsley dressing wrap (v)

smoked turkey, mustard pickle, red onion and spinach baguette

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

freakah, kale, mint, zucchini, pomegranate, lemon (v)

black barley, green pea, beetroot, goats cheese (v)

charred cauliflower, curried lentils, coriander, chilli (gf,v)

pearl cous cous, kalamata, cherry tomatoes, feta, capsicum (v)

quinoa, five bean, spiced halloumi, shallot dressing (gf,v)

blackened radicchio, green beans, asparagus, parmesan

coriander, cabbage, bean shoots, chilli, shitaki, miso (gf,df,v)

rice noodle, wakame, straw mushroom, sesame (gf,df,v)

add a protein to your salad for \$4 per person

select from, cured salmon, chicken, beef, pork, prawns



SMALL BITES

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

moghrabieh cous cous, harrisa chicken, charred capsicum, mint, lemon(df,nf)

tandoori chicken, chana dahl, cumin yoghurt (gf,nf)

slow cooked lamb, cannellini, vine tomato, green olives (gf,df)

jura sausage, pickled cabbage, potato crisps, sweet mustard (gf,df)

cajun spiced pumpkin, red bean, capsicum, chipotle dressing (gf, v)

braised beef, roast parsnip, horseradish, pea sprouts (gf,nf)

pork poke bowl, rice, crispy pork, edamame, spring onion, radish, chilli, sesame, soy (gf,df)

palak, aloo ghobi, cauliflower and potato curry, spinach, crushed poppadum(v,df,nf)

goan style barramundi, kachumba salad, spiced mango chutney (v,df,nf)

blackened salmon, coconut rice, coriander, bean shoots, red curry drizzle(nf,gf)

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

CONFERENCE LUNCH MENU 1

43

Minimum numbers 10pax in Conference Centre

Minimum numbers 25pax in Rothschild's Room

COLD BOWLS

enoki, wombok, wakame, radish and sesame
red cabbage, toasted ground nut, coriander, bean shoots

COLD SELECTION

select 1 item - second item additional \$3pp

sashimi platter - salmon, kingfish and tobiko caviar
cured and cooked meats - hainanese chicken, miso, and garlic beef

SMALL BITES

select 1 item - second item additional \$3pp

crispy prawns, warm kimchi (nf,df)
mini chicken satay drum sticks
warm char sui pork

SIDES

nazi goreng, fried rice, egg, shrimp paste
pad pak boong, pak choy, kai lan, water chestnut

SWEET TOOTH AND FRUITS

cut seasonal fruit platter
pandan cake, coconut, and palm sugar custard

TO DRINK

orange juice
fix organic fair trade coffee, simplicitea® selection

add \$3pp

soft drinks

add \$12.50pp

1 hour west australian vineyard wine package

CONFERENCE LUNCH MENU 2

43

Minimum numbers 10pax in Conference Centre

Minimum numbers 25pax in Rothschild's Room

COLD BOWLS

fennel, faro grain, cherry tomato, citrus, local cured smoked beef
broccoli, kytren goats cheese, salted celery, roasted macadamia, flax seed

COLD SELECTION

select 1 item - second item additional \$3pp

poached west australian prawns, chipotle mayo, cos
pickled fremantle octopus, passion fruit dressing, dill fern

SMALL BITES

select 1 item - second item additional \$3pp

calamari sautee, pimento, chilli, capers, olives (gf,nf,df)
torn pork, gribiche, seeded mustard & cheddar croustade
grilled lamb cutlets, mint, feta gremolata

SIDES

salt baked chats, burnt shallot dressing
roast brassicas, kale, cabbage, radish, broccoli, evoo

SWEET TOOTH AND FRUITS

whole seasonal fruit
classic pavlova, strawberry and passion fruit, dark chocolate

TO DRINK

orange juice
fix organic fair trade coffee, simplicitea® selection

add \$3pp

soft drinks

add \$12.50pp

1 hour west australian vineyard wine package



CONFERENCE LUNCH MENU 3

Minimum numbers 10pax in Conference Centre

Minimum numbers 25pax in Rothschild's Room

COLD BOWLS

gourmet potato, gherkin sour cream, parsley
roast beets, sultana, fennel, barley grain

STATION

select 1 item - second item additional \$3pp

charcuterie, cured local meats, salamis & preserved vegetables

kyren goats curd, black barley, charred fennel, green pea, beetroot (v)

SMALL BITES

select 1 item - second item additional \$3pp

polish meat balls, tomato sauce, salted cucumber

smoked jura sausage, soused onion, dill, sweet mustard

classic quiche Lorraine

SIDES

sweet potato, grilled artichokes, truffle oil

root vegetables, lemon & thyme

SWEET TOOTH AND FRUITS

seasonal whole fruit

grilled fruit loaf, apricot conserve

TO DRINK

orange juice

fix organic fair trade coffee, simplicitea® selection

add \$3pp

soft drinks

add \$12.50pp

1 hour west australian vineyard wine package

CONFERENCE LUNCH MENU 4

43

Minimum numbers 10pax in Conference Centre

Minimum numbers 25pax in Rothschild's Room

COLD ITEMS

tabouleh, capsicum, coriander, spiced labne

fattouch, tomato, cucumber, olive, mint, hommos

flaked peppered salmon, soused onion, preserved lemon

HOT ITEMS

farrouj meshwi, grilled garlic chicken, grilled eggplant, feta, coriander

harissa barramundi mujaddara, fig, dukkah, braised rice, lentils caramelised onions

crisp falafel, spiced currents, pickled carrot, tahini

SWEET TOOTH AND FRUITS

seasonal whole fruit

assorted baklava and rose water turkish delights

TO DRINK

orange juice

fix organic fair trade coffee, simplicitea® selection

add \$3pp

soft drinks

add \$9pp

1 hour west australian vineyard wine package

CONFERENCE LUNCH MENU 5

43

*Minimum numbers 10pax in Conference Centre
Minimum numbers 25pax in Rothschild's Room*

COLD BOWLS

smashed avo, blue corn totopos, pico de gallo salad
charred kale, raddicio, pickled chilli, agave nectar
cerviche de verduras, turtle beans, lime, capsicum

COLD PLATTERS

shaved cuban roast pork, charred corn and cilantro
yucatan style prawns, lime, pomegranate, pinto
peri peri chicken, peruvian aji verde

SWEET TOOTH AND FRUITS

seasonal whole fruit
mini churros, raspberry sauce, crème fraiche

TO DRINK

orange juice
fix organic fair trade coffee, simplicitea® selection

add \$3pp

soft drinks

add \$9pp

1 hour west australian vineyard wine package



AUSSIE BARBEQUE

45

Minimum numbers 40pax all areas

FROM THE BARBEQUE

fennel and black pepper pork steak (gf, nf)
taco spiced chicken thigh
gourmet barbeque sausages and caramelised onion
grilled field mushrooms and corn on the cob (v, gf)
bread rolls and assorted condiments (v)

please select two items

grilled salmon supreme with sea salt and lemon (gf)
barbequed sweet chilli prawn cutlets (three per person (gf)
grilled fremantle calamari and lemon aioli (gf)
grilled amelia park lamb gigot chop and minted yoghurt sauce (gf)
sirloin steak, grain mustard mayo (gf, nf)

SALADS

roma tomatoes, cucumber, kalamata and marinated brook dale feta (v, gf)
assorted baby lettuce leaves, pepitos, roast pumpkin and sesame dressing (v, gf)
classic potato salad with chive and sour cream
traditional coleslaw salad (gf, nf)

TO FINISH

sliced fresh seasonal fruit salad (v, vg, gf, nf)
gourmet ice cream cornettos (v)

ADDITIONAL SELECTION

gourmet australian cheese plate (v) – \$39.50 for 10