

**SEASONAL MENU  
PLATED DINNER  
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 plated dinner menus. Friday and Saturday evening events require a minimum of 80 guests for the plated dinner 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.*



## PLATED MENU

<b>PREMIUM MENU</b>	<b>ENTRÉE, MAIN COURSE, DESSERT</b>	<b>85</b>
<b>PRESTIGE MENU</b>	<b>ENTRÉE, MAIN COURSE, DESSERT</b>	<b>93</b>

## PREMIUM MENU

### **ENTRÉE - UPGRADE TO PRESTIGE ENTEE \$4PP**

#### **cured salmon**

pickled cucumber, citrus goats curd, sel gris (gf,nf)

#### **mahogany creek chicken breast**

cauliflower, truffle and gribiche(gf,nf)

#### **feta crumb**

shaved beetroot vine and heirloom tomatoes, basil, anchovy salt (nf,v,gf)

#### **poached prawns**

grilled pimento baby cos and chipotle mayo (gf,nf,df)

#### **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,gf)

### **MAIN COURSE - UPGRADE TO PRESTIGE MAIN ADD \$5PP**

#### **braised lamb scotch fillet**

royal blue gratin, charred capsicums, black olive jus (nf,gf)

#### **roast chicken breast**

morrocan style cous cous, ras el hanout jus (nf, df)

#### **asian style aromatic duck leg**

charred scallions, shitaki, bok choi, spiced plum sauce(nf,gf)

#### **grilled south west beef rump steak**

choron sauce, creamed eggplant, charred baby courgette, pickled baby capsicum(gf,nf)

#### **baked tasmanian salmon**

braised leek tart, dill and lemon bhurgical, horseradish cream (nf)

#### **mushroom and basil risotto cake**

pea puree, seasonal baby vegetables and vine tomato salsa (gf,nf,df)



**DESSERT- UPGRADE TO PRESTIGE DESSERT ADD \$4PP**

**limoncello torte**

red berry coulis, lime and white chocolate pavlova

**marinated strawberries**

mascarpone cream, dark chocolate, micro mint, vacherin

**bitter chocolate ganache**

peanut butter, salted caramel, freeze dried raspberries

**honey cake**

layered caramel and vanilla sponge, marinated oranges and hazelnut crunch

**australian cheese selection**

dried fruits, pear jam and crispbread (shared)

**TO FINISH**

fix organic fair trade coffee, simplicitea® tea selection



## PRESTIGE MENU

### ENTRÉE

#### FROM THE SEA

**ocean trout, cured scallop**

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

**crudo of fremantle swordfish loin**

pickled pressed watermelon, yuzu marmalade, sweet corn shoots, wasabi curd (gf, nf,df)

**poached indian ocean prawns**

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

**hiramasa kingfish**

cauliflower puree, oyster mushroom, ginger and wakame gel (gf, nf, df)

#### FROM THE FARM

**inca spiced chicken**

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

**mahogany creek chicken breast**

meredith chevre and pistachio, granny smith and pickled shimiji, lemon evoo (gf)

**marinated margaret river wagyu beef**

horseradish bavarois, cornichon and parsley salad (gf,nf)

**shaved serrano ham, ewes curd**

baby beetroot and heirloom carrots, black barley, pumpkin seeds and hazelnut dressing (gf)

#### FROM THE FIELD

**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,gf)





## MAIN COURSE

### FROM THE SEA

#### **seared fremantle swordfish**

creamed eggplant, capsicum, truss tomato (gf,nf)

#### **roasted norwest barramundi**

crab gateaux, grilled broccolini, chorizo and mango salsa (gf,nf)

#### **baked tasmanian salmon**

cauliflower and manchego, snow peas, scallop and truffle (gf,nf)

### FROM THE FARM

#### **mahogany creek chicken**

seasonal mushrooms, citrus bhurgal, braised fennel (gf,nf)

#### **roast mahogany creek chicken breast**

salt baked celeriac pave, baby vegetables, mushroom jus (gf,nf)

#### **quail and slow roast pork belly**

carrot puree, apple mash, sultana jus (gf,nf)

#### **amelia park lamb saddle**

cauliflower and sesame puree, morello cherry jam, truffled potatoes (gf,nf)

#### **roast duck breast**

creamed parsnip, sprout leaves, caramelised shallot, blood orange marmelade (gf,nf)

#### **margaret river wagyu porterhouse steak**

charred artichokes, chestnut mushrooms, burnt lime butter (gf,nf)

#### **northcliffe prime beef fillet**

smoked soy, king oyster mushroom, native pepper berries, asian greens (gf,nf)

### FROM THE FIELD

#### **mushroom and basil risotto cake**

pea puree, seasonal baby vegetables and vine tomato salsa (gf,nf,df)

#### **warm mediterranean vegetable tart**

confit baby roma tomato, herb poached potato, kalamata olive dust (nf,df)

#### **parmesan and basil polenta cake**

carrot and coriander mash, spring vegetables, red capsicum coulis (nf,df)



### **ADDITIONAL SALAD AND VEGETABLES TO THE TABLE**

seasonal leaves and garden vegetable salad, balsamic dressing	6
ancient grains, roasted pumpkin, toasted nigella seed, garlic dressing	6
baked gourmet potatoes with sour cream and chives	7
roasted root vegetables with parsley evoo	7
broccolini, cauliflower and lemon scented evoo	7

### **DESSERT**

#### **yuzu and white chocolate mousse**

confit pineapple, lime jam, bitter chocolate

#### **limoncello torte**

red berry coulis, lime, and white chocolate pavlova

#### **bitter chocolate ganache**

peanut butter, salted caramel, freeze dried raspberries

#### **passionfruit and crème fraiche curd**

dark chocolate ganache, citrus macadamia crunch

#### **honey cake**

layered caramel and vanilla sponge, marinated oranges and hazelnut crunch

#### **marinated strawberries**

mascarpone cream, dark chocolate, micro mint, vacherin

### **MINI DESSERTS**

*share at the table or handed around - please select three items*

**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)**



## **CHEESE**

**please select one item**

### **gourmet cheese plate 16.5pp**

margaret river camembert, capel club cheddar, tarago river - shadows of blue, crisp ciabatta and fruit compote

### **cheese platters 12pp**

shared platters of fine australian cheese, crisp savoury biscuits and dried fruit

## **TO FINISH**

**fix organic fair trade coffee, simplicitea® tea selection and chocolates**

**alternate drop service** - additional charge of \$5 per person per course

**choice option service** - additional charge of \$13 for entree, \$20 for main and \$8 for dessert (per person)