

SEASONAL MENU
PLATED LUNCH
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 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.*



PLATED MENU

TWO COURSE	ENTRÉE, MAIN COURSE	60
TWO COURSE	MAIN COURSE, DESSERT	56
THREE COURSE	ENTRÉE, MAIN COURSE, DESSERT	70

ENTRÉE

FROM THE SEA

smoked huon salmon

lemon quinoa, horseradish creme, dill dressing, torn rye

poached indian ocean prawns

freakah and chive salad, caper vinaigrette, chervil

seared fremantle swordfish

heirloom vegetable salad, kalamata olives, fremantle anchovies, green beans (gf,nf,df)

FROM THE FARM

butter poached lilydale free range chicken

charred artichokes, mushroom custard, jura sausage (gf)

marinated slow roasted south west beef

baby leaf salad and shaved grana, house made pickles, evoo (gf,nf)

shaved serrano ham

creamed avocado, basil shoots, mustard fruits and mozzarella piccolina (gf,nf)

FROM THE FIELD

spiced butternut pumpkin

cherry tomatoes, beetroot, brussel leaves, radish and morello (gf,nf,df)

grilled asparagus

goats curd and grapefruit, roast mushroom, truffle gel (gf,nf)



MAIN COURSE

FROM THE SEA

tasmanian salmon

beetroot risotto, heirloom vegetables and truffle chantilly

point samson rankin cod

crab brandade, braised fennel, spiced mango dressing

FROM THE FARM

grilled south west beef sirloin steak

asparagus, sauté mushrooms, béarnaise (gf,nf)

roast chicken breast

mild chorizo, kidney bean and lime zest, crème fraiche, garlic and evoo emulsion (gf,nf)

braised beef cheek

roast pumpkin, truss tomato and rocket pesto (gf)

braised lamb scotch fillet

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

slow roast pork belly

braised onion, spiced apple, grain mustard mash, paprika crackle (gf,nf)

FROM THE FIELD

mushroom and basil risotto cake

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

warm mediterranean vegetable tart

confit baby roma, herb poached potato, kalamata dust (gf,nf,df,v)

parmesan and basil polenta cake

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

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
broccoli, cauliflower and lemon scented evoo	7



DESSERT

honey cake

caramel and honey layered cake, marinated oranges, hazelnut crunch

macadamia nut and date tart

vanilla bean cream and salted caramel sauce

baked pineapple cheesecake

minted cream, tapioca crisp, chocolate soil

rhubarb and custard

poached rhubarb, crème anglaise, vanilla meringue, rhubarb jam

CHEESE

individual gourmet cheese plate add \$3pp

margaret river camembert, capel club cheddar, lobethal blue, crisp ciabatta and fruit compote

shared platters add \$1.5 pp

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)