



SEASONAL MENU
COCKTAIL MENU

MUSTARD
AT
PERTH ZOO

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 1st July 2020.*

COCKTAIL PARTY

DURATION	ITEMS	PRICE PER PERSON
Pre Dinner	select canapes items (30 min 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 CANAPÈS

(additional cold canapes \$4.80ea)

FROM THE SEA

grilled octopus, chickpea and harissa cone (nf,df)

fremantle swordfish, sesame waffle, lime, nori furikaki (nf,df)

freshly shucked australian oysters, lemon, red wine vinaigrette, dill fern (gf,nf,df)

FROM THE FARM

pulled duck parfait cone
pistachio crumb (gf)

slow roast lamb, muhammara, halloumi, cumin seed (gf,nf)

charred artichoke, cured beef
tenderloin, salsa verde (gf,nf,df)

prosciutto, charred asparagus
blush tomato pesto (df,gf)

FROM THE FIELD

charred leek and roquefort tart (nf,v)

heirloom tomato and basil tart, peppered mascapone (v,nf)

roast pumpkin and ricotta tart, spiced honey (v)

japanese style vegetarian hand rolls, soy and mirin dipping sauce (gf,nf,v)

vegetarian vietnamese rice paper roll, aromatic dip (gf,nf,df,v)

HOT CANAPÉS

(additional hot canapes \$5.20)

FROM THE SEA

warm salmon nigiri, sesame kewpie dressing (gf,nf,df)

crispy squid, thai green curry mayo dip (nf)

spanish style prawns, espelette and fennel dip (gf,nf,df)

grilled octopus, harissa, chickpeas and parlsey (gf,nf,df)

FROM THE FARM

smoked jura sausage, garlic mash, chives (nf,gf)

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)

roast pumpkin pot, truffle dressing, goats pecorino crunch (gf,nf,v)

green pea and potato curry puff (nf,v,gf,df,v)

pumpkin and feta arancini, capsicum mayo (nf,v,gf)

mushroom tart, goats cheese truffle hollandaise (nf,v)

SWEET TOOTH

(additional sweet canapes \$5.00ea)

classic bakewell tart, raspberry jam and fondant

confit pineapple, coconut sago, ginger curd (df,gf,nf,vg)

raspberry chocolate tart, mint milk gel (nf,gf)

bitter chocolate ganache, orange curd, cardamom crunch (nf,gf)

russian honey cake, mandarin crunch

portugese custard tart, apricot marmalade (nf)

caramelised apple, cinnamon cream and feuilletine

traditional lemon meringue pie (nf)

SUBSTANTIAL FOOD ITEMS

1 item - \$13.00pp

2 items - \$24.00pp

3 items - \$37.00pp

taco spiced beef

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

katsu chicken

kimchi and korean bbq sauce (nf)

loaded wedges, four cheese, black olive, pesto (gf,v)

crisp vegetable curry puff

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

tom yum salmon, coconut rice and crushed prawn 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)

pulled pork, creamy garlic potatoes, grain mustard(gf,nf)

chicken satay sticks

cucumber and spring onion salad, spiced peanuts(df,gf)

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)

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 menu items.

cajun jambalaya

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

grilled chicken kebabs

lebanese style chicken, harissa slaw and minted yoghurt (gf,nf)

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, dukkha 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)

classic reuben sandwich

salt beef, light rye, sauerkraut, swisse cheese, russian dressing (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)