



SEASONAL MENU
CONFERENCE
BUFFET 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.

**Prices are subject to change as per Consumer Prices Index (CPI) come 1st July 2020.*

CONFERENCE BUFFET MENUS

Menu One

44

salad bowls

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

caesars salad, cos, croutons, parmesan shaved, aioli, hens egg

hot bites

slow cooked lamb and seasonal roots, creamed royal blues, smoked cheddar crust
(nf,gf)

meditaranean vegetable pasta bake, black olives and basil (gf,nf,df,vg)

barramundi fillet, citrus cannellini, manzello, balsamic onions, fennel dressing
(gf,df,nf,v)

sweet tooth and fruits

seasonal whole fruit

classic opera cake, chocolate and coffee (nf)

to drink

includes fix organic fair trade coffee, simplicitea® selection and hot chocolate

add \$3 per person - orange juice or soft drinks

Menu Two

44

salad bowl

roast pumpkin, roquette and pepitas (gf,nf,v)

classic coleslaw, cabbage, onion, carrot, mayo (gf,df,nf,vg)

hot bites

beef lasagne, basil, tomato and mozzarella (nf)

cauliflower and potato curry, basmati rice, poppadum crumb (gf,nf,df,vg)

mexican spiced salmon, red bean and capsicum, lime dressing (gf,df,nf,v)

sweet tooth and fruits

seasonal whole fruit

classic bakewell tart, raspberry jam and fondant

to drink

includes fix organic fair trade coffee, simplicitea® selection and hot chocolate

add \$3 per person - orange juice or soft drinks

CONFERENCE BUFFET MENUS

Menu Three

44

salad bowl

bombay onion salad, coriander and lime (gf,nf,df,vg)

garden salad, seasonal leave, tomato, cucumber, shaved mushroom, balsamic (gf,df,nf,vg)

hot bites

butter chicken, basmati rice, raita (nf,gf)

spinach and ricotta ravioli, roast pumpkin, salsa verde, green olive (df,nf,v)

traditional fisherman's pie, local fish, creamy dill sauce, potato topping (gf,nf,v)

sweet tooth and fruits

seasonal whole fruit

traditional lemon meringue pie (nf)

to drink

includes fix organic fair trade coffee, simplicitea® selection and hot chocolate

add \$3 per person - orange juice or soft drinks