



**SEASONAL MENU  
PLATED DINNER  
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 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 2020.*

## 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 octopus, green harissa, hummus (gf,nf,df)

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

cauliflower, truffle and gribiche(gf,nf)

#### **halloumi granules**

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

#### **exmouth prawns**

pickled green papaya, sweet red capsicum, salted cucumber gel (gf,nf,df)

#### **soft boiled hens egg**

lime quinoa salad, spiced sweet potato, cumin green beans (gf,nf,df,v)

#### **air dried beef, citrus goats curd**

charred eggplant, manzillo olives, pesto (nf,gf)

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

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

creamed royal blues, bean cassoulet and chorizo tart (nf)

#### **seared barramundi**

charred scallions, shitaki, bok choi,wakame dressing (nf,gf)

#### **slow roast south west beef tournedos**

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

#### **baked tasmanian salmon**

polenta, toasted hempseed, spiced red cabbage

#### **roasted seasonal heirloom vegetables**

onion soubise, toasted buckwheat, parsley oil (gf,nf,df,v)

#### **roast chicken breast**

forest mushroom and leek tart, morello jus (nf,df)

## PREMIUM MENU

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

**bitter chocolate ganache**

peanut butter, salted caramel, freeze dried raspberries

**seasonal fresh berries**

lemon curd, passionfruit macaron, sesame crunch (nf)

**marinated strawberries**

mascarpone cream, dark chocolate, micro mint, vacherin(gf,nf)

**ottoman spiced candied pumpkin**

tahini cream, citrus, chickpea crunch (gf,nf,df,vg)

**blackberries and chocolate noir**

coconut mousse, vanilla and pineapple (nf)

**honey cake**

layered caramel and vanilla sponge, marinated oranges and hazelnut crunch

**TO FINISH**

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

## PRESTIGE MENU

### ENTRÉE

#### FROM THE SEA

**marinated salmon, cured scallop**

miso puree, daikon, green baby leaves and soy

**crudo of fremantle swordfish loin**

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

**chemen spiced prawns**

persimmon paste, pomegranate jewels, creamed pumpkin, rosewater & honey(gf,df,nf)

**hiramasa kingfish kibbeh neya**

sesame bhurgal, green onion, garlic dressing and mint salad (nf,df)

#### FROM THE FARM

**citrus poached chicken**

feijoada hommos, charred milho, goats curd, crisp wild rice (nf,gf)

**mahogany creek chicken breast**

meredith chevre, grapefruit and asparagus (gf, nf)

**cured beef tenderloin**

salsa verde, charred artichokes, pecorino and basil salad (gf,nf)

**smoked duck, cherry and celeriac**

baby beetroot and heirloom carrots, toasted buckwheat (gf,df,nf)

#### 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)

## PRESTIGE MENU

### MAIN COURSE

#### FROM THE SEA

**seared fremantle swordfish**

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

**roasted norwest barramundi**

cauliflower puree, purple cauliflower, puffed rice, arame, and komi furikake (gf,nf)

**tasmanian salmon citrus flavoured**, gribiche hollandaise, broccolini, pickled radish (gf,nf,)

#### FROM THE FARM

**mahogany creek chicken**

charred corn, sweet potato, bitter chocolate and chilli sauce, lime and cilantro (gf,nf)

**roast mahogany creek chicken breast**

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

**roast pork loin and belly**

baby fennel, parsnip, pear and bay laurel milk (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 marmalade (gf,nf)

**margaret river porterhouse steak**

liquorice braised beef, celeriac and potato press, smoked baby carrots (gf,nf)

**northcliffe prime beef fillet**

creamed cauliflower and manchego, black quinoa, chive essence (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)

## PRESTIGE MENU

### ADDITIONAL SALAD AND VEGETABLES TO THE TABLE

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

### DESSERT

#### bitter chocolate ganache

peanut butter, salted caramel, freeze dried raspberries

#### seasonal fresh berries

lemon curd, passionfruit macaron, sesame crunch (nf)

#### marinated strawberries

mascarpone cream, dark chocolate, micro mint, vacherin (gf,nf)

#### ottoman spiced candied pumpkin

tahini cream, citrus, chickpea crunch (gf,nf,df,vg)

#### blackberries and chocolate noir

coconut mousse, vanilla and, pineapple (nf)

#### honey cake

layered caramel and vanilla sponge, marinated oranges and hazelnut crunch

### MINI DESSERTS

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

#### 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)

## PRESTIGE MENU

### 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)