



Salt

CATERING MENU

Terms and Conditions

- Minimum order of 10 pax. Custom menus for smaller groups on application.
- For order less than 20 pax, a delivery surcharge of \$100 applies (excluding Fine Dining Menu)
- Platters or grazing tables, ordered without a Canapé or Buffet menu, requires a minimum spend of \$1,000 and incur a delivery fee of \$150.
- Public Holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Year's Day where custom menus are required.
- A \$400 Chef Fee (based on a 4-hour charter +\$85 for additional hours) applies to the Fine Dining Menu only.

Canapé 1

\$70.00 PER PERSON

5 Canapés, 2 Substantials, 1 Dessert

Canapés

- Traditional & prawn Vietnamese rice paper roll, hoisin & peanut sauce (GF, VG)
- Roasted pumpkin, feta, caramelised onion miniature pizza (V)
- Peking duck pancake, hoisin, cucumber, shallot (DF)
- Korean fried chicken, honey butter
- Slow cooked lamb shanks, rosemary & preserved lemon miniature pie

Substantials

- Hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise
- Gnocchi, roasted cherry tomato sauce, burrata, basil & pecorino (V, VG option)

Dessert

- Traditional Italian ricotta, honey, pistachio cannoli

Canapé 2

\$90.00 PER PERSON

2 Grazing Boards, 5 Canapés, 2 Substantials, 2 Desserts

Grazing

- Warrnambool Cheddar, Udder delights brie, Heysen blue, Friuli Venezia, Kakadu apple, and plum relish, dried, mixed nuts, grapes and lavoche rosemary (GF)
- Assorted charcuterie meats, hummus, tzatziki, babaghannoush, chutney, chili and rosemary marinated olives (GF)

Canapés

- Seared salmon, sesame seeds, and wasabi avocado (DF, GF)
- Homemade vegetable curry puff, chili and coriander dip (DF, VG)
- Poached lobster and shrimp tartlet, chervil mayonnaise, black caviar
- Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles and truffle mayonnaise
- Thai chicken sates, peanut sauce (GF)

Substantials

- Pan seared Atlantic salmon, truffle oil mash, asparagus, yuzu and tarragon beurre blanc (GF)
- Ravioli 'Quattro Formaggi' parmesan, feta, ricotta, pecorino, chives (V)

Desserts

- Dark Belgian chocolate crème brulee, Frangelico and hazelnut praline (GF)
- Raspberry Bakewell tart (GF)

Canapé Add-Ons / Substitutions

Cold | \$6.00 each

- Alaskan snow crab roulade, Japanese mayo
- Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage (DF)
- Sustainable King prawns, yuzu aioli (DF, GF)
- Wagyu beef tataki, mushroom, crispy sushi rice (DF, GF)
- Natural Sydney rock oysters, seasonal citrus (DF, GF)

Warm | \$6.00 each

- Charcoal crumbled king prawns, Sriracha aioli (DF)
- Korean fried chicken, honey butter
- Lamb kofta, garlic sauce, (DF, GF)
- Thai chicken sates, peanut sauce (GF)
- Slow-cooked lamb shanks, rosemary and preserved lemon miniature pie



CANAPÉ ADD-ONS / SUBSTITUTIONS CONT...

Vegetarian and Vegan | \$6.00 each

- Pumpkin kibbeh, burghul, minted coconut (DF, VG)
- Mushroom pan fried gyoza, light soy and coriander dipping sauce (DF, VG)
- BBQ oyster mushroom skewers, avocado and lime emulsion (GF, VG)
- Smoked almond frittata, kale, broccoli and Woodside goats curd (GF, V)
- Caramelised onion, Gorgonzola tartlet, truffle oil (V)

Substantial | \$15.00 each

- Egyptian spiced chicken tagine, couscous, almond and apricots (GF)
- Veal shavings, creamy porcini mushroom sauce, saffron spaetzle (GF option)
- Mediterranean chicken and macaroni salad with celery, capsicum, heirloom tomatoes, olives and fine herbs
- Szechuan prawn and soba noodle salad, cucumber, peas and black vinegar dressing (GF)
- Portuguese chicken slider, chili, ginger, Habanero pepper mayo

Dessert | \$7.50 each

- Chai latte crème brûlée (GF)
- Chocolate espresso tart
- Ruby opera cake
- Caramel chocolate cookie
- Assorted macaroons (GF)

Cold Buffet

\$70.00 PER PERSON

2 Canapés, 4 Mains, 3 Salads, 1 Dessert

Canapés

- Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles and truffle mayonnaise
- Peking duck pancake, hoisin, cucumber, shallot (DF)

Main Buffet

- Angus beef sirloin, pickled jalapeños, lime crema, garlic herb sauce (GF)
- Lemongrass chicken, carrots, daikon, snow peas, nam jim dressing (DF, GF)
- Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

Vegetarian

- Grilled asparagus, feta, grapefruit and apple cider vinaigrette (GF, V)



COLD BUFFET MENU CONT...

Salads

- Charred carrot, wild rice, lemon myrtle dressing (GF, VG)
- Cob salad: Cos lettuce, bacon, avocado, tomatoes, eggs (GF)
- Austrian potato salad, gherkins, egg tartare (GF, V)

Breads

- Sonoma sourdough breads and Pepe Saya butter

Dessert

- Dark Belgian chocolate crème brulee, Frangelico and hazelnut praline (GF)

Warm Buffet

\$90.00 PER PERSON

3 Canapés, 4 Mains, 2 Sides, 2 Salads, 2 Desserts

Canapés

- Seared salmon, sesame seeds, and wasabi avocado (DF, GF)
- Traditional Vietnamese rice paper roll, hoisin and peanut sauce (GF, VG)
- Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles and truffle mayonnaise

Main Buffet

- Chicken cacciatore, roasted mushrooms, parsley (GF)
- Pan seared Atlantic salmon, garlic yoghurt, tabouli and pomegranates (GF)
- Roasted beef rump, salsa Verde (GF)

Vegetarian

- Vegetarian moussaka (GF, V)

Sides

- Saffron herbed rice (GF, VG)
- Chargrilled broccolini and zucchini, maple and lemon dressing (GF, VG)

Salads

- Radicchio, baby cos, parmesan, almonds, palm sugar vinaigrette (GF, V)
- Spiced pumpkin, baby spinach, Persian feta, pomegranates (GF, V)

Breads

- Sonoma sourdough breads and Pepe Saya butter

Desserts

- Dark Belgian chocolate crème brulee, Frangelico and hazelnut praline (GF)
- Raspberry Bakewell tart (GF)



Platters / Stations

All platters are designed for 20 pax but do not substitute a meal.
Minimum order of \$1,000 if not ordered in conjunction with a canapé or buffet menu.
A delivery fee of \$150 applies to stand-alone platter/station orders.

CHARCUTERIE | \$300.00

Air-dried beef, Sappressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato, chutney, Sonoma sourdough breads, Pepe Saya butter

CHEESE | \$250.00

Warrnambool Cheddar, Udder Delights brie, Udder delights Heysen blue, Friuli Venezia; Montassio Italy, Quince Paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

ANTIPASTO | \$190.00

Herbed, semi-dried cherry tomato, chili & rosemary marinated olives, marinated artichoke, Chargrilled eggplant & zucchini, mushrooms a la Grecque, seasonal greens, fire roast capsicum, marinated feta & bocconcini, Sonoma sourdough breads, Pepe Saya butter

FRUIT PLATTER | \$140.00

Seasonal fruits

GRAZING TABLE | \$40.00 PER PERSON

All Cheese, Charcuterie & Antipasto items as listed above
Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)
Cured or smoked salmon, dill yogurt, horseradish creme fraiche (GF)
Assorted Sonoma sourdough breads, sliced loaves, whole loaves bread sticks and Australian cultured, Pepe Saya butter

SEAFOOD | \$270.00 (SMALL) / \$420.00 (MEDIUM)

Sydney Rock Oysters (2 \ 3 dozen)
Peeled King Prawns (20 \ 40 pieces),
lemons/limes, cocktail sauce

SEAFOOD DELUXE | \$440.00 (SMALL) / \$720.00 (MEDIUM)

Sydney Rock Oysters (2 \ 3 dozen)
Peeled King Prawns (20 \ 40 pieces)
Salmon sashimi (20 \ 40 pieces)
Moreton Bay bugs creme fraiche tarragon mayonnaise (10 \ 20 pcs)
lemons/limes, cocktail sauce, mignonette, wasabi

SEAFOOD STATION | \$65.00 PER PERSON

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)
Harvey Bay scallops (GF)
Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)
Mexican style roasted split prawns (DF, GF)
Pacific oysters, finger lime mignonette
Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)
Lemons/limes, cocktail cucumbers,
Salmon caviar, cocktail sauce
Sonoma sourdough, Pepe Saya butter



Fine Dining

\$165.00 PER PERSON + \$400 CHEF FEE

Canapés

- Seared salmon, sesame seeds, and wasabi avocado (DF, GF)
- Heirloom tomatoes, feta, pesto, extra virgin olive oil bruschetta (GF, V)
- Forest mushrooms, leek and Gruyere tartlet (V)

Entrée (select one)

- Sous vide chicken, chorizo, cannellini beans and semi dried tomatoes (GF)
- Lamb shank tortellini, parsnip puree, truffle tomato salsa
- Lobster & salmon ravioli, tomato tarragon relish, lobster & lemon sauce
- Gnocchi, roasted tomato sauce, burrata, basil and pecorino (V)

Main (select one)

- Sous vide wagyu beef rump, Paris mash, roasted Dutch carrots, modern Bearnaise tarragon oil (GF)
- Parmesan crusted chicken, potato gnocchi, marinated capsicum, seasonal greens (GF)
- Grilled swordfish, greens, pumpkin puree, chive and yuzu hollandaise (GF)
- Roasted barramundi, cauliflower puree, pickled yellow cauliflower, yuzu miso, edamame and almonds (GF)
- Confit duck leg, potatoes, speck, onions, roast duck sauce (GF)
- Roast Dutch carrots, saffron cannellini bean puree, salsa Verde, miso butter, hazelnuts (GF, VG)

Desserts (select one)

- Strawberry gum crème brulee, green apple sorbet, pistachio praline (GF)
- Dark Belgian chocolate fondant, poached cherries, coconut ice cream
- Yuzu and matcha pebble, honey and oat crumble, yuzu curd (Nut Free)
- Sticky date pudding, butterscotch sauce, Baileys ice cream

Children's Menu

\$32.00 PER PERSON

Main (select one)

- Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables
- Spaghetti Bolognese
- Baked macaroni & cheese, fresh tomatoes
- Chicken, capsicum & cheese quesadilla
- Rainbow Pizza (red & yellow tomatoes, mozzarella, pesto, spinach)

Dessert (select one)

- Banana, hazelnut and Nutella muffin (GF)
- Chocolate & raspberry brownie, chocolate sauce
- Seasonal fruit cups

