



RHEMTIDE CATERING MENU



CHEF'S MENU NO. 1

\$75.00 PER PERSON

6 Classic, 1 Substantial, 1 Dessert

CHEF'S MENU NO. 2

\$92.00 PER PERSON

8 Classic, 2 Substantial, 1 Dessert

CHEF'S MENU NO. 3

\$116.00 PER PERSON

Grazing Antipasto Platter, 8 Classic, 1 Signature, 1 Substantial, 1 Dessert

*Minimum spend of \$1,500 · Minimum of 20 guests on Chef's Menu 3
· Chef charge of \$350 applies · Additional Canapés, Dishes, or Platters can be purchased*

CLASSIC CANAPÉ MENU

COLD

- Huon smoked salmon blini, chive, dill, crème fraiche
- BBQ duck pancake rolls, shallot, hoisin
- Crab, fennel, lemonchello, radish
- Asparagus, proscuito, parmesan aioli - GF
- Beetroot Gin Cured Ocean Trout, smoked yogurt, cucumber relish - GF
- Smoked sweet potato hummus, pita chips, brown butter-V
- Elderflower cured kingfish sashimi spoons, pineapple chili salsa - GF
- Thai Chicken larb salad, Nam Jim, toasted peanuts, baby gems - GF
- Snapper sashimi, ponzu, cucumber- GF
- Eggplant, tarragon, garlic confit, crostini -V
- Nori squares, avocado, ginger, shallot, wasabi -V
- Haloumi, cherry tomato, basil leaves, balsamic - V
- Pea, Mint, Feta, crostini - V
- Roast beef, béarnaise, potato rosti,
- Beetroot, zucchini, quinoa fritters, yogurt mint sumac
- Parmesan polenta basil bites - V

Additional canapés can be added for \$10 per person, per item

V = VEGETARIAN VE = VEGAN GF = GLUTEN FREE DF = DAIRY FREE



CLASSIC CANAPÉ MENU CONT...



WARM

- Corn fritters, spicy tomato relish, avo smash -V
- Mexican chicken mole tostada, gauc, pico de gallo
- Chorizo, whipped feta, brioche toast
- Karaage chicken, green onion, nori
- Golden crunchy new potatoes, curry salt, aioli -V
- Wild mushroom duxelles tarts, truffle oil, pecorino -V
- Prawn lollipops kaffirlime butter
- Scallop in half shell, cauliflower puree, herb crumb
- Teriyaki beef, lemongrass, sesame bamboo skewers
- Pulled chicken, crisp curry leaves, wonton crisp
- Pork Belly, cauliflower, pomegranate
- Chickpea fritters, tatziki, chili jam -V
- Crispy brussel sprouts, vincotto -V
- Lamb kofta, yogurt mint, dukha salt N
- Cauliflower, parmesan, cheddar, thyme arancini
- Pork, fennel, house made sausage rolls, tomato jam
- Chicken Corn, house made sausage rolls, tomato jam
- Additional canapés can be added for \$10.00 per person, per item

SUBSTANTIAL CANAPÉ MENU

- Braised lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley
- Wild mushroom truffle risotto, parmesan, rocket -V
- Haloumi Burger, rocket, relish, aioli -V
- Pork sliders, green apple ranch slaw, smoky BBQ sauce
- Fish tacos, baja sauce, slaw
- Moroccan spice eggplant, tomato, cous cous, preserved lemon -V
- Risoni pasta, zucchini, olives, fetta, chili, herbs -V
- Grilled market fish, papaya, coconut lime chili - GF
- Beef sliders, American cheese, pickles
- Wagyu mini beef burger, cheese, house pickles, milk buns
- Bbq Chicken, smoked tomato tarragon vinaigrette - GF
- Lamb skewers, chimichurri sauce - GF
- Miso salmon, pickled ginger, sesame, cucumber- GF
- Chicken Schnitzel petite rolls, lettuce, aioli
- *Grilled lobster tails, café de paris butter (market price, please enquire) - GF
- Additional canapés can be added for \$16.00 per person, per item



CANAPÉ MENU CONT...



SIGNATURE CANAPÉ MENU

- Mini Lobster Brioche rolls, creamy slaw, celery, pickles and potato crisps
- Mini Prawn Baguette Rolls, Bloody Mary sauce, Iceberg lettuce
- Sticky Pork, betel leaves, mango, crispy shallot, palm sugar, chili
- Tuna Tartare, avocado, wasabi, baby gem lettuce cups, or tapioca squid ink crisp GF
- Fijian coconut ceviche, lime, coriander, chili, papaya GF
- Oysters x 3 per person, 2 styles: Shallot red wine vinegar, Or Nori ponzu
- Additional canapés can be added for \$10.00 per person, per item

DESSERT CANAPÉ MENU

- Salted chocolate pistachio brownie - N
- Spiced orange polenta cake
- Lemon lime tarts
- Baked ricotta, cinnamon, tarts
- Chia, coconut, passionfruit, spoons - DF VE GF
- Avocado Cacao mousse - DF VE GF
- Additional canapés can be added for \$9.00 per person, per item

GRAZING PLATTERS

- QLD Tiger prawns, tail on, harissa aioli, lemon GF | **\$300.00**
- Oysters, wakami seaweed, pickled ginger, ponzu sauce, lemon | **\$290.00**
- Mezze platter: spiced olives, smoky eggplant, hummus, tapenades, mari nated fetta, fattoush salad, pita chips - V | **\$235.00**
- Cured meats: salami, proscuito, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough | **\$275.00**
- Fromage plate: Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh | **275.00**
- Dessert Platter: Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices | **\$185.00**
- Fruit Platter: Selection of in season fresh fruit | **\$165.00**

Grazing platters can be ordered as an addition to any menu package
Grazing platters serve approximately 10 people
For Deliveries: Min Spend \$1000 + \$60 Delivery fee



GRAZING PLATTERS CONT...



GRAZING PLATTERS - SUBSTANTIAL

PROTEINS

- *Smoked Chicken: spinach, chickpeas, smoked paprika yoghurt, lemon thyme - GF | \$250.00*
- *Roast Beef: rocket, grana padano, cherry tomato, truffle aioli - GF | \$295.00*
- *Miso Salmon: soba noodles, sesame, pickled ginger, Asian herbs - GF, DF | \$265.00*
- *Pulled Lamb: feta, couscous, currants, toasted almond - N | \$265.00*

VEGETARIAN

- *Frittata: pea, mint, feta, spinach - V, GF | \$165.00*
- *Haloumi, lemon, caper, chili (mild), parsley salad - V, GF | \$165.00*

SALADS

- *Charred Turmeric Cauliflower: kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing - N, V, GF | \$165.00*
- *Quinoa: mint, tomato, lemon oil, tabouli - VE, GF | \$165.00*
- *Chermoula Potato Salad: with crispy chorizo, sweet corn, olives - GF | \$175.00*
- *Super Greens: tamari, sesame seeds, broccolini, Asian greens, ponzu dressing - VE, GF | \$165.00*
- *Basil Rocket Pesto: penne, tomato confit, parmesan - V | \$165.00*
- *Roast Beetroot: cumin, balsamic, lentil, parsley, pomegranate - VE | \$165.00*

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BUFFET MENU



BUFFET MENU

\$125.00 PER PERSON | SERVED IN PLATTERS

*2 Canapés (Chef's Selection), 2 Protein, 2 Veg/Salad,
1 Fruit Platter or Dessert, Breadbasket*

PROTEIN

- Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme - GF
- Roast beef, rocket, grana padano, cherry tomato, truffle aioli - GF
- Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs - GF, DF
- Pulled lamb, feta, cous cous, currants, toasted almond - N
- Frittata, pea, mint, feta, spinach - V, GF
- Haloumi, lemon, caper, chili (mild), parsley salad - V, GF

SALAD AND VEGETARIAN

- Roasted root veggie, salsa verde, rocket - VE, GF
- Frittata, pea, mint, feta, spinach - V, GF
- Haloumi, lemon, caper, chili (mild), parsley salad - V, GF
- Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts & seeds, tahini yoghurt dressing - NV, GF
- Quinoa, mint, tomato, lemon oil, tabouli - VE, GF
- Chermoula potato salad with crispy chorizo, sweet corn, olives - GF
- Super greens, tamari sesame seeds; broccolini, asian greens, ponzu dressing - VE, GF
- Basil Rocket Pesto, penne, tomato confit, parmesan - V
- Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranate - VE

DESSERT PLATTER

- Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices GF options available

Minimum spend of \$1,500.00
Chef Charge of \$350.00 each



FORMAL SIT DOWN



FORMAL SIT DOWN

\$150.00 PER PERSON

*2 Canapés (Chef's Selection), 1 Entrée, 1 Main, 1 Dessert,
Sides of Greens and, Breadbasket*

ENTRÉE

- *Prawn, Nam Jim, paw paw, peanuts, Asian herb*
- *Seared scallop, cauliflower, herb crumb*
- *Beetroot, zucchini, quinoa fritters, yogurt mint summac - V*
- *Sticky Pork, betel leaves, mango, crispy shallot, palm sugar, chili*
- *Smoked oysters, daikon pickle, chili caramel*

MAINS

- *Cornfed Chicken, parmesan polenta, smoked tomato tarragon*
- *Truffle mushroom risotto, pecorino cheese - V*
- *Barramundi pan roasted, peas, proscuitto, saffron potato*
- *Crispy pork belly, spiced plum, orange, fennel*
- *Beef fillet, porchini jus, potato hash, beetroot glaze*

DESSERTS

- *Warm Salted chocolate pistachio brownie N*
- *Vanilla yogurt panna cotta, poached rhubarb*
- *Australian cheese plate, tropical fruit, quince, lavosh*
- *Polenta berry cake, crème fraiche*

*Minimum spend of \$1,500.00
Chef Charge of \$350.00 each*





CHILDREN'S MENU



CHILDREN'S MENU

\$39.00 PER PERSON

1 x Main, 1 x Dessert, 1 x Fruit Plate

FRUIT PLATE

- *Selection of fresh seasonal fruit –Vegan*

MAIN - CHOOSE 1

- *Fish n chips, tartare, lemon – grilled (GF, DF) option available*
- *Chicken crumbed or grilled (GF, DF), sweet potato fries*
- *Sausage roll, tomato sauce*
- *Pasta, tomato, parmesan cheese, pesto – GF option available*
- *Vegetarian flatbread pizza, tomato, cheese, GF option available*

DESSERT - CHOOSE 1

- *Chocolate cookies with cream*
- *Banana pudding with berry jam*