



Rhentide

CATERING MENU



CHEF'S MENU 1



\$70 PER HEAD, MINIMUM 20 PAX
6 CANAPES, 1 SUBSTANTIAL, 1 DESSERT

Pea, Mint, Feta, Crostini - V, (VE no feta)

Falafel, hummus, dukkha - VE

Portobello Truffle Mushroom, parmesan Tarts - V, (VE no parmesan)

Ceviche, coconut, lime, coriander, chili - OF - GF

Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF

Lamb kofta, yogurt mint, dukkha salt - N

1 x SUBSTANTIAL

Wagyu mini beef burger, cheese, house pickles, milk buns

1 x DESSERT

Salted Chocolate Pistachio Brownie - N



CHEF'S MENU 2



\$80 PER HEAD, MINIMUM 20 PAX
7 CANAPES, 1 SUBSTANTIAL, 1 DESSERT

Pea, Mint, Feta, Crostini - V, (VE no feta)

Portobello Truffle Mushroom, parmesan Tarts - V, (VE no parmesan)

Corn fritters, spicy tomato relish, avo smash - V

Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF

Crab, fennel, limoncello, radish - OF

Coconut Snapper ceviche, coriander, lime, chili - OF - GF

Lamb kofta, yogurt mint, dukkha salt - N

CHOOSE 1 x SUBSTANTIAL

BBQ Chicken, smoked tomato tarragon vinaigrette, rocket - GF

Braised Lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley

1 x DESSERT

Salted Chocolate Pistachio Brownie - N





CHEF'S MENU 3



\$90 PER HEAD, MINIMUM 20 PAX

8 CANAPES, CHOOSE 1 SUBSTANTIAL, 1 DESSERT

Pea, Mint, Feta, Crostini - V, (VE no feta)

Portobello Truffle Mushroom, parmesan Tarts - V, (VE no parmesan)

Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF

BBQ duck pancake rolls shallot, hoisin

Coconut Snapper ceviche, coriander, lime, chili - OF - GF

Lamb kofta, yogurt mint, dukkha salt - N

Scallop shells, cauliflower, butter crumb

CHOOSE 1 x SUBSTANTIAL

Miso Salmon, pickled ginger, sesame, cucumber - GF

BBQ Chicken, smoked tomato tarragon vinaigrette, rocket - GF

Braised Lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley

1 x DESSERT

Salted Chocolate Pistachio Brownie - N



GRAZING PLATTERS



Mezze Platter: spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips - V **\$225**

Cured Meats: salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions **\$265**

Fromage Plate: Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh **\$265**

DESSERT PLATTER:

Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices **\$180** (GF options available)

FRUIT PLATTER:

Selection of in season fresh fruit **\$160**

Oysters, wakame seaweed, pickled ginger, ponzu sauce, lemon **\$280**

QLD Prawns tail on, harissa aioli, lemon - GF **\$300**

** Grazing plates can be ordered for a min of 70 - 75 guests when ordered in accompaniment of another menu*

V- VECE, VE - VEGAN, N - NUTS, 0 - DAIRY, CF - GLUTEN FREE

