



# RHEMTIDE

Catering Menu 2023

## **CHEF'S MENU 1**

**\$70pp 20 PAX MINIMUM**

**6 X CANAPES, 1 X SUBSTANTIAL, 1 x 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**

**\$80pp 20 PAX MINIMUM**

**7 X CANAPES, 1 X SUBSTANTIAL, 1 X 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**

**\$90pp 20 PAX MINIMUM**

**8 X CANAPES, CHOOSE 7 X SUBSTANTIAL, 7 X 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  
Crab, fennel, limoncello, radish - OF  
Coconut Snapper ceviche, coriander, lime, chili - OF - GF  
Lamb kofta, yogurt mint, dukkha salt - N  
Scallop shells, cauliflower, butter crumb

### **Choose 7 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

### **7 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 \$780 - GF options available

Fruit Platter: Selection of in season fresh fruit \$760

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

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

*\* Crazying 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

