

MARKET

— *On The Road* —

Over the last five years Market Eating House has forged a reputation as Bunbury's most loved dining establishment and has challenged the notion that the best food in the South West can only be found further south in Margaret River. In 2018 we were excited to expand our offerings to include our 'Market On The Road' catering division which allows to enjoy our signature sharing-style food and impeccable service at your next event or celebration.

Our ethos at MARKET (both at the restaurant and when on the road) is all about letting our values and way of life be known through our food, service, and hospitality. We do this by encouraging a sharing style of dining, which is the way we eat at home, with our closest friends and family. Whether you want to graze or feast, our aim is to make your event as easy and enjoyable as possible, allowing you to enjoy the food and service that Market is known for but in a setting that is perfectly tailored to your requirements. Above all, we hope to deliver an experience that reminds you of why it is called the 'hospitality' industry in the first place.

We offer a range of different catering options perfectly tailored to recreating the Market experience at your preferred venue.

- Stand-up, canape style
- Long table, shared feasting menus
- Private chef experience for smaller groups

Awarded a spot in the 2017, 2018 & 2019 Gourmet Traveller Restaurant Guide where we were ranked number 8 in regional Western Australia.

Points to consider

- The menus are suggestions only and change with the seasons, allowing us to make the most of the abundance that this region has to offer. We prefer to work with you directly to put together a menu that is perfect for your event!
- Prices are inclusive of food service staff and food serving ware. They do not include cutlery, plates, glassware etc. Upon confirmation of your menu, Market will provide an associated hire list along with details of our preferred local suppliers.
- Beverage service staff are available at an additional hourly charge of \$50 per hour.
- Prices are on the proviso that there are kitchen facilities at the venue. There will be additional charges for venues that require the hire of specific kitchen equipment.
- Included in the price is travel within the Geographe region. There will be additional charges for travel to Perth and the Margaret River region.
- We require a deposit of \$500 or \$1000 depending on your function size to confirm your booking with full payment to be made no later than 7 days prior to your event.

FOLLOW US!

@marketeatinghouse	@marketontheroad
ontheroad@marketeatinghouse.com	www.marketeatinghouse.com.au
Tuesday, Wednesday & Thursday from 5.30pm	Friday & Saturday from 12pm

GRAZING OR FEASTING?

We have separated our packages up into a 'GRAZING' section which includes all our stand-up menu options.

And a 'FEASTING' section which includes our seated, sharing-style menus.

We prefer to work closely with each client to put together the perfect combination of both sections to suit each individual event.

CANAPE SELECTION

- 3 Canapes - \$15 per person
- 4 Canapes - \$20 per person
- 5 Canapes - \$25 per person
- 6 Canapes - \$30 per person

(*Premium canapes \$1.50 extra per person)

Please note that you will receive 1.5 pieces of each canape per person for this price to ensure that everyone receives one. You can choose between 3 options up to 6 options.

OYSTER SHUCKING STATION

\$70 per dozen

(minimum of 4 dozen)

Includes an oyster shucker & condiments

Oysters served with:
Lemon, Lime, Hot sauce,
Mignonette dressing

(We recommend approximately two oysters per person)



GRAZING (examples only, full list to select from to be provided 6 weeks prior to event)

COLD CANAPES

1. SMOKED HEIRLOOM TOMATO TART / whipped curd, salsa verde
2. PARMESAN SHORT BREAD / beetroot jam, horseradish crème
3. CHICKPEA LAVOSH / smoked avocado, pickled pumpkin
4. WHIPPED CHICKEN LIVER PARFAIT / rhubarb ketchup, gingerbread
5. OCEAN TROUT PASTRAMI / smoked avocado, sesame, nori
6. MILK ROLL / poached prawn, hot cocktail sauce, horseradish *
7. BUCKWHEAT PIKELET / devilled crab, curry leaf *
8. CHOPPED RARE BEEF / french onion crème, potato, radish

HOT CANAPES

1. SWEET POTATO FALAFEL / dill yoghurt
2. MUSHROOM & MANCHEGO CROQUETTE / parsley mayo
3. ABROHLOS ISLAND SCALLOP / chorizo, peach, aioli *
4. SMOKED SNAPPER CROQUETTE / caper leaf tartare
5. SHARK BAY WHITING / pickled onion mayo, nori *
6. PRAWN TOAST / preserved lime and fennel salsa *
7. BBQ LAMB RIBS / labna, pickled green tomato
8. BBQ CHICKEN RIBS / harissa, toum
9. BEER DOUGHNUT / glazed pork collar, plum, szechuan
10. PETTIT PIES / red lentil, potato, pickled green chilli
or oxtail, ale & onion

GRAZING (examples only, full list to select from to be provided 6 weeks prior to event)

SUBSTANTIAL CANAPES

\$9.50 per person *(Price is for one per person of the following)*

1. PERSIAN LAMB MEATBALLS / smoked yoghurt, pickled eggplant
2. ALLINGTON FAMILY LAMB CUTLET / ras el hanout, cacik
3. TURKISH DUMPLINGS /
a) pork & prawn, yoghurt, black vinegar, turkish chilli oil or
b) wood roasted pumpkin & ricotta, brown butter, smoked paprika
4. RIGHT ON BABY CHEESEBURGER / bacon jam, ketchup, mustard

BITE SIZED DESSERTS

Minimum of 40 to be ordered of each. (\$5.50 each)

Examples of desserts available are as follows:

1. turkish delight crème brulee
2. dark chocolate panna cotta, PX, fig
- 3.
4. malted doughnut, milk chocolate caramel, praline
5. olive oil & pistachio cake
6. citrus tart, gingerbread, crème fraiche
7. dark chocolate & olive oil brownie
8. chocolate & salted caramel tart
9. profiterole, orange blossom & roasted strawberry
10. baby pav, strawberries, rose & sumac

FORK DISH ITEMS

\$15.50 per person *(Price is for one per person of the following)*

1. PERSIAN DAHL / pumpkin, smoked yoghurt, green chilli relish, pitta
2. SLOW ROASTED LAMB / cypriot grains, tzatziki
3. CHARCOAL CHICKEN / puffed & BBQ corn salad, toum



FEASTING

LONG TABLE SHARED STYLE, FEASTING MENUS

2 shared courses \$80 per person

3 shared courses \$90 per person (includes dessert)

SAMPLE MENU

1ST COURSE

braised olives + spiced nuts + breads

smokey baba ganoush, pomegranate, mint

hummus, ground lamb, raisins & pine nuts

cured meats, pickled & marinated vegetables

2ND COURSE

baharat lamb shoulder, sweet spiced onion & parsley salad, cacik

charcoal grilled chicken, burnt lemon, peri peri

whole roasted cauliflower, almond, date, green chilli

Market leaves, shoots, seeds, radish

fragrant middle eastern rice

3RD COURSE

white chocolate & goats curd cheesecake / strawberry, cucumber, elderflower

Please note that these menus are a guide only. We will work with you to design the perfect menu for your event showcasing the abundance that this region has to offer.

