

## OUR STORY

Alice grew up in a large family, where food was celebrated everyday, and would always be a way to bring everyone together around a table. In 2014, Alice opened Millstone with the intention to create a space that showcased what Alice loves most about food; that feasting is the ultimate avenue for bonding and celebration.

The impeccable team at Millstone are continuing to cater outside the kitchens, taking their love of food and event management to all different areas around Melbourne. We are passionate about using local producers \& only seasonal ingredients to produce wowfactor dishes. No event is too large or too small for us! We look forward to creating unforgettable experiences with you, and bonding together over our love of good food and exceptional service.



COCKTAIL PARTY


MORNINGTEA


HIGH TEA


SHARED STYLE DINING


SEATED DINING


GRAZING



## BREAKFAST

Mini croissant with raspberry and vanilla jam
NF

Mini ham \& cheese croissant NF

Mini chocolate croissant
Mini almond croissant

Mini fruit danish

Potted breakfast - Quinoa granola, vanilla yoghurt, seasonal fruits
Passionfruit, coconut chia pudding, seasonal fruits, toasted coconut

Mini bagel - Smoked salmon, dill crème fraiche, pickled onion, capers (*Contains sesame)

Mini breakfast rolls - Free range egg, crispy streaky bacon, chipotle NF - HR mayonnaise, American cheese (*Contains sesame)

Seasonal fruit platter (Minimum 10 people)
V
Mini streaky bacon, egg, spinach \& feta cups with tomato relish

Mini corn fritters with avocado \& chilli jam
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## BAGUETTES

*Available as a mixed box of 20 mini baguettes (Choice of 2 flavours per box)

Ham, petit marcel gruyere, dijon mayonnaise \& cornichon NF
Poached chicken, lemon mayonnaise, celery and chives NF - DF

Crumbed eggplant parmigiana, fior di late mozzarella, basil \& baby spinach VG

Millstone falafel, house made hummus, pickled cucumber, red cabbage VG - DF and carrot pickle

Tomato and fior di late caprese, basil, olive oil

## RIBBON SANDWICHES

*Minimum 12 pieces
Poached chicken, lemon mayonnaise, celery and chives ribbon sandwich
Smoked salmon, dill cream fraiche ribbon sandwich
Cucumber \& dill creme cheese ribbon sandwich

Egg, dill \& mayonnaise ribbon sandwich

## VEGETARIAN

Puff pastry tartlet, caramelized onion, whipped truffle ricotta cream, local figs
NF - VG

Puff pastry tartlet, thats amore burrata, seasonal tomatoes NF -VG

Green falafel, herbed tahini cream, pomegranate, micro coriander
V-GF
Courgette and herb fritters with lemon \& garlic labne

Tempura zucchini flower, truffle \& ricotta filling
VG - GF - HR NF - GF - CR

Broadbean, pea and mozarella arancini, piment aioli
NF - HR
Potato rosti, whipped creme fraiche, house-made sweet chilli GF-NF - HR

Shallot \& cherry tomato tarte tatin, sherry caramel VG - HR

Seasonal vegetable and feta quiche with Millstone puff pastry
NF

Cacio e pepe tortollini with sage brown butter
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## SEAFOOD

Freshly shucked oysters, finger lime dressing (Shucked to order)
Marinated prawn cutlets in katafi* pastry, rouille mayo

Butterflied prawn cutlets, brown butter and tamari dressing, fried capers

Millstone blinis, whipped dill creme fraiche, house cured salmon

Cuca* Anchovy brioche migas, whipped ricotta, tomato, piment espelette
Kingfish crudo, yuzu dressing, tomato oil and fingerlime

Sesame prawn toast, yuzu mayonnaise, soft herb salad

Scallop tortollini, tomato \& saffron cream
NF - CR

Tapioca crisp, sriracha sashimi tuna tartare, lemon zest, coriander

## LARGER CANAPES

Brioche slider, tempura soft shell crab, celeriac remoulade*
NF - HR
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## MEAT / POULTRY

Black sesame beef sausage rolls, millstone puff pastry,
NF - HR house made tomato \& chilli jam

Tapioca crisp, hand cut beef tartare, burnt aubergine
GF - NF - AR

Crispy fried 5 spiced chicken rib, sesame mayo, micro coriander

Parmesan \& sesame popcorn chicken, green herb \& preserved lemon HR aioli

Confit duck, caramelised onion \& mushroom leg pie
HR

## LARGER CANAPES

Grilled \& marinated spring lamb cutlets, chimichurri dressing

Classic mini cheeseburgers

Katsu chicken bao, sriracha mayonnaise, pickled cucumber ribbons, coriander

Crispy crackling porchetta rolls - brioche rolls, fennel \& paprika mayo, crispy porchetta, italian slaw

Rare roast beef rolls - brioche milk roll, rare rump roast beef, horseradish celeriac remoulade, parsley


## PROTEINS

Butterflied free range chicken, spiced yoghurt marinade, roasted pinenut, currant \& parsley salad (*1.6kg minimum)

Slow roasted lamb shoulder, green goddess dressing, pomegranate (7*.5kg minimum)

Sous-vide \& pan roasted beef eye fillet, sauce au poivre (7*.5 kg minimum)

Soy glazed salmon fillet, soft herb and sesame salad
(*1.5kg minimum)

Confit roasted salmon fillet, lemon \& dill dressing, pomegranate \& roasted almonds ( ${ }^{*} 1.5 \mathrm{~kg}$ minimum)

Free range ham on the bone with pineapple \& brown sugar glaze (* 1/2 leg \& full leg available)

Slow roasted free range pork belly, roasted bosque pears

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## SALADS

*Available in Small (Serves 6) or Large (Serves 10)
Roasted eggplant, saffron yoghurt, zaatar cherry tomatoes, spiced pine nuts
GF - VC

Dark roasted pumpkin, crema tahini, savoury granola, pomegranate molasses
GF - VG

Gem lettuce wedges, crème fraiche dressing, ortiz anchovies, parmesan

Greek orzo salad
VG - NF

Cauliflower, broccoli, hummus, pine nuts and sumac pita

Crispy brussel sprouts, burnt honey dressing, radicchio, roasted walnuts

Local asparagus, hazelnut rocket pesto, burrata
VG - GF

Thrice roasted potatoes, truffle paste, parmesan, crispy sage

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## DESSERT

Lemon curd tartlets with mascarpone cream, seasonal fruits and edible flowers (*Contains nuts and gelatine)

Vanilla custard tartlets with vanilla crème patissière*, seasonal berries and edible flowers (*Contains nuts and gelatine)

Chocolate and salted caramel tartlets, strawberry \& lemon balm
(*Contains nuts)
Mini brioche doughnuts - raspberry jam / crème patisserie /Nutella (*Minimum 24)

Caramel choux puffs with vanilla crème patisserie
*(*Contains gelatine)
Coconut, blueberry and almond cake with vanilla cream and blueberries

Orange and almond cake, whipped cream cheese chantilly and edible flowers
(*Contains nuts)

Millstone carrot cake, whipped cream cheese chantilly, lime zest and honeycomb
Vanilla cheesecake squares, buttered breton shortbread base, blueberries \& lemon balm

Mini pavlovas, mascarpone vanilla cream, seasonal fruits, edible flowers

Hazelnut and Nutella brownie squares
(*Contains nuts)


## beverage packace

Our beverage package is available to take the hassle out of your event.

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\$40pp-2 hours
\$50pp-3 hours
\$60pp - 4 hours
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Include house wines, local beers \& soft drinks.

## SPARKLING

NV Domaine Rolet Cremant Jura, FR

## WHITE

2021 The Other Wine \& Co- Pinot Gris Adelaide Hills 2021 Jeff Carrel - Morillon Chardonnay FR

## ROSE

2020 Marquis de Pennautier Rose, IGP Pays d'Oc, FR

RED, VIC
2019 Prancing Horse, Mornington Peninsula, VIC 2018 Sanguine Estate Inception Shiraz, Heathcote, VIC


## GLOSSARY

- Creme patissiere: French vanilla custard
- Katafi pastry: Versatile 'string' pastry
- Crudo: Raw fish/vegetable
- Cuca: Anchovy brand
- Migas: Brioche croutons
- Okonomiyaki: A savoury version of Japanese pancake
- Mirin: Rice vinegar
- Breton:
- Pangrattato: Italian breadcrumbs
- Remoulade: Celeriac slaw
- Chimichurri dressing: Green herb dressing
- Cacio e pepe: Cheese and pepper
- Tartare: Raw diced meat
- Katsu: Japanese dish



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