

D O D Y O L I V E R C A T E R I N G



CANAPÉS

menu

Cold

Bluefin tuna tartare, tomato gel, tarragon, espelette pepper GF

Smoked cheddar sable, sour cream, pickled green chilli, coriander V

Wagyu bresaola, baker bleu sourdough, parmesan cream, basil

Pacific oysters, cucumber, olive oil, lovage GF

Truffled fromager daffinois, rye cracker, pickled walnut, house made dukkah V

Finger sandwiches of poached chicken, mint, chive and lemon

Beetroot cured ocean trout, seeded bagel, whipped goat curd, Avruga caviar

Fresh vegetarian spring rolls, marinated tofu, glass noodles, nuoc cham V GF

Kingfish tataki, nori, wasabi avocado, finger lime GF

Bruschetta of the best summer tomatoes, stracciatella, kalamata olive crumb V

Hot

Miso glazed chicken and green onion yakitori skewer, sesame kewpie GF

Cacio e pepe arancini, wild roquette pesto V

Our prawn spring roll, sweet chilli, lime, coriander

Mini pie of slow cooked Lebanese lamb and pomegranate, tomato kasundi

Zucchini, asparagus and Persian feta fritter, confit garlic aioli V

Seared scallop, XO, puffed rice, shiso GF

Peking duck pancake, cucumber, spring onion, hoi sin

Mini shallot and stilton tart tatin, balsamic glaze, tarragon V

BBQ pulled pork and charred corn croquette, jalapeno mayo

Wagyu beef slider, brioche, pickled onion, smoked mozzarella

Sweet

Strawberry and Prosecco Eton mess, lemon verbena cream V GF

Lemon and passionfruit meringue tartlets V

Dark chocolate brownie, mascarpone, raspberry V

Date, orange and whisky pudding, ginger butterscotch V

Blueberry cheesecake V

Leatherwood honey pannacotta, poached pear V GF



— Bigger bites —

\$16 each

Our croque monsieur, toasted sourdough, grandmother ham, gruyere, wholegrain mustard

Slow roasted lamb shoulder kebab, pickled cucumber, cos heart, garlic labneh

Crispy haloumi, brioche, rocket, caramelised onion V

Chicken katsu, steamed bun, shredded iceberg, miso mayonnaise

Panko crumbed flathead, chunky chips, curried tartare sauce

— Bowls —

\$18 each

Blackened tassie salmon, green tea noodles, edamame, spring onion, chilli dressing

Orecchiette alla Norma, eggplant, tomato, basil, pecorino V

‘Steak and chips’, chargrilled sirloin, French fries, bearnaise GF

Sticky soy glazed pork belly, hot and sour cucumber, Vietnamese herb salad

Sri Lankan fish curry, fragrant basmati, fried curry leaf GF

Barbecued lamb cutlet, freekeh, roasted broccoli, oregano salsa verde



Terms and Conditions

Pricing

6pcs per person \$55 Recommended for 1-2 hours
8pcs per person \$72 Recommended for 2-3 hours
10pcs per person \$90 Recommended for 3-4 hours
12pcs per person \$105 Recommended for 4-5 hours
Minimum number 20 people

Let us serve you

Kitchen staff @ \$75 per hour, minimum 4 hours requirement.
Bar and wait staff @ \$66 per hour, minimum 4 hours requirement.
Serving platters and cocktail napkins are included
If you require further equipment, we can arrange a quote on your behalf.

Dietary requirements

We are happy to provide for vegetarian, coeliac and other dietary restrictions. A minimum notice period of three working days will be required.
Please note, we are unable to guarantee that menu items will be 100% free of all traces of nuts, dairy, gluten or other products.

Ordering

We require final numbers a minimum of seven working days out from your event. This will form the basis of our billing.
We also understand that there may be last minute changes and special requests. Our staff shall endeavour to accommodate these.

Payment

We require a \$500 deposit to confirm your order.
The remaining amount shall be invoiced the day after the event.