

# D Ø D Y OLIVER CATERING



## CANAPÉS

— Menu —

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# Cold

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Bluefin tuna tartare, puffed rice cracker, cucumber pickle, avocado, wasabi, shiso GF

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

Buckwheat blini, pickled mushroom, whipped goat curd, radish sprouts, sage V

Rock oysters, jalapeno, finger lime, coriander GF

Finger sandwiches of poached chicken, mint, chive and lemon

Sweet potato, caramelised onion and gruyere cake, parmesan emulsion, chive V

House cured salmon tartare, herb pancake, crème fraiche, salmon roe, bottarga

Smoked tomato, focaccia, stracciatella, kalamata olive crumb V

Curried spanner crab, hash brown, micro coriander GF

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# Hot

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Barbecued chicken and green onion yakitori skewer, sesame kewpie GF

Rare roast rib of beef, Yorkshire pudding, remoulade, horseradish

African vegetable sambusa, date and tamarind sauce V

Roasted broccoli, basil and pine nut arancini, gorgonzola cream V

Our prawn spring roll, sweet chilli, lime, coriander

Mini pithivier of duck, quince and star anise, DOC "brown sauce"

Zucchini, asparagus and Persian feta fritter, espelette pepper, confit garlic aioli GF V

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

Salt cod and parsley croquette, smoked paprika aioli

Wagyu beef slider, brioche, pickled onion, smoked mozzarella

Peking duck pancake, cucumber, spring onion, hoi sin

Seared scallop, dressed caviar, salted lemon, chicken skin and nori GF

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## Sweet

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Strawberry and elderflower trifle GF V

Lemon and passionfruit meringue tartlets V

Assorted macarons GF V

Dark chocolate cremeux, cherry, olive oil, sea salt GF V

Blueberry cheesecake V

White chocolate panna cotta, raspberry, shortbread V

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## Bowls

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\$18 Each

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

Sri Lankan fish curry, fragrant basmati, fried curry leaf

'Steak and chips', chargrilled sirloin, French fries, bearnaise

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

Barbecued lamb cutlet, freekeh, roasted broccoli, basil dressing

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## Late Night Bites

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\$16 Each

Crispy haloumi, brioche, rocket, caramelised onion

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

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

Chicken katsu, steamed bun, shredded iceberg, miso mayonnaise

Panko crumbed gurnard, chunky chips, curried tartare sauce



# TERMS & CONDITIONS

## ———— Pricing ————

6pcs per person \$60 Recommended for 1-2 hours  
8pcs per person \$80 Recommended for 2-3 hours  
10pcs per person \$100 Recommended for 3-4 hours  
12pcs per person \$120 Recommended for 4-5 hours  
Minimum number 20 people

## ———— Let us serve you ————

Kitchen staff @ \$80 per hour, minimum 4 hours requirement.  
Bar and wait staff @ \$70 per hour, minimum ~~4~~ 1 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 may be last minute changes and special requests.

Our staff shall endeavor to accommodate these.

## ————— Payment —————

We require a \$500 deposit to confirm your order.

The remaining amount shall be invoiced the day after the event.

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