

food&desire.

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ROAMING.

CANAPES

- Oyster, pink grapefruit gin and tonic, pomelo, cucumber (GF DF)
- Soy cooked salmon, prawn cracker, hoisin mayonnaise, ginger, garlic, pickled cucumber (DF)
- Ocean trout sushi, umeboshi kewpie, shiso, wasabi edamame (GF DF)
- Laffa cracker, taramasalata, pickles, salmon roe, basil (DF)
- Tuna tartare and crushed peas, ash crisp, goat's cheese, shiso (GF)
- Duck prosciutto, sour cherry and chervil mayonnaise, asparagus, linseed cake (DF)
- Wagyu, sesame rice cake, citrus wasabi dressing, enoki, watercress (DF)
- Seared lamb loin, smoked lemon yoghurt, walnut bread, golden raisin and parsley salad (GF)
- Sweet and sour tofu, kaffir lime leaf, vegetable rice paper rolls, chilli hoisin sauce (GF DF V)

WARM CANAPES

- Prawn and lemongrass crystal dumpling, burnt chilli oil (DF)
- Grilled coconut sticky rice, pork floss, hot and sour pineapple, crispy shallots (GF DF)
- Sticky pork, crispy wonton, mango velvet, chilli sugar salt (DF)
- Argentinian chicken pie, whipped ricotta, chimichurri, carrot and coriander jam (GF)
- Petit lamb Wellington - palmier, lamb loin, mushroom velvet, parsley and shallot salad
- Steak and fat chip - potato chip, seared beef, tarragon mayonnaise, vinegar salt (GF DF)
- White polenta finger, truffle mayonnaise, broad bean puree, asparagus and parsley salad (GF V)
- Fennel and parmesan madeleine, basil aioli (GF V)
- Cumin potato croquette, Mexican spiced tomato salsa (DF V)

SLIDERS & BUNS

Corn tortilla, fried barramundi, avocado, black bean, green chilli salsa *(GF DF)*

Prawn and pork chilli ash slider, XO mayonnaise, Asian herbs

Chicken karaage sesame slider, wasabi and white cabbage slaw

Gua bao steamed bun, red braised beef, kimchi aioli, coriander *(DF)*

Haloumi buttermilk slider, peach relish, rocket, salsa verde *(V)*

Petite baguette, Merguez sausage, harissa mayonnaise, coriander and carrot salad *(DF)*

HANDHELDS

Fried chicken popcorn bucket, spiced Russian dressing *(GF)*

Pita pocket, hummus, fresh beans, lamb, pickles, tomatoes *(DF)*

Fish and chips, herb remoulade *(DF)*

Potato, pea and cauliflower fritter, date and tamarind chutney *(DF V)*

Cheese arepas, salsa picante *(GF V)*

Pea, pecorino and truffle arancini, aioli verde *(GF V)*

Vietnamese mushroom and pomelo salad, crushed vermicelli roll *(GF DF)*

Cassava cracker, peanut curry, cucumber and coriander *(GF DF)*

BOWL DISHES

Slow cooked salmon poke, edamame, avocado, brown rice, toasted nori, Asian mushrooms, wasabi citrus dressing *(DF)*

Lemongrass roasted barramundi, Tom Kha, pickled mushrooms, Asian herbs, burnt chilli oil *(GF DF)*

Char Siu duck leg, white onion puree, broccoli and sesame stir fry *(DF)*

Chicken and sage saltimbocca, truffle ricotta, asparagus, balsamic and rocket salad *(GF)*

Twice cooked lamb, smoky eggplant salad, mint and cashew relish *(GF DF)*

Hot and numbing crispy pork belly, Szechuan caramel, seared scallop, green apple and coriander slaw *(GF DF)*

Seared hanger steak, pepper sauce, straw potatoes, watercress *(GF)*

Togarashi fried tofu, beans, edamame and broccolini salad, sesame ginger dressing *(GF DF V)*

Yellow curry of roast pumpkin, grilled tofu and heirloom tomatoes *(GF DF V)*

ANTIPASTO.

PECKISH

\$12.00 per person

Lemon and herb whipped ricotta, broad beans and chilli oil

Capocollo and roasted pear

food&desire marinated olives

Olive bread, ciabatta, schiacciata

HUNGRY

\$15.00 per person

San Daniele prosciutto, gnocco fritto

Capocollo and roasted pear

food&desire marinated olives

Lemon and herb whipped ricotta, broad beans and chilli oil

Fregola salad - grilled zucchini, mozzarella, dried tomatoes, mint, parsley and green peas, lemon dressing

Olive bread, ciabatta, schiacciata, grissini

FEAST

\$18.00 per person

San Daniele prosciutto, gnocco fritto

Capocollo and roasted pear

Mushroom and fennel pickle

food&desire marinated olives

Double smoked ham with balsamic honey

Silverbeet and parmesan arancini, truffle aioli

Butter bean puree, roasted capsicums, fried chickpeas

Fregola salad - grilled zucchini, mozzarella, dried tomatoes, mint, parsley and green peas, lemon dressing

Olive bread, ciabatta, schiacciata, grissini

GRAZING TABLE.

PROTEINS

Select three proteins and four sides

\$32.00 per person

Mortadella, giardiniera (GF DF)

Country terrine and cornichons (GF DF)

Hot sopressa, grissini (DF)

Honey glazed ham, mustard seed sauce (GF DF)

Spanish meat balls, smoked paprika sauce (DF)

Grilled chicken breast, chimichurri (GF DF)

Montenegro chicken sausage, ajvar (GF DF)

Dill cured salmon, Grand Marnier vinaigrette (GF DF)

SIDES

Crushed peas and broad beans, stracciatella, black garlic, green chilli, burnt lemon (GF V)

Cumin roasted cauliflower, tahini yoghurt, barberries, coriander, hemp seed dukkah (GF V)

Polenta chips, parsley and green olive mayonnaise (GF V)

Grilled broccolini, broccolini velvet, almond and sesame (GF DF V)

Artichokes, chilli pecorino and baby spinach salad, lemon shallot dressing (GF V)

Many tomatoes and basil salad, marinated buffalo mozzarella (GF V)

Pink peppercorn and thyme baked ricotta, zucchini, lemon and basil salad (GF V)

Tomato and cumin braised beans and okra, salted cheese, herbs (GF V)

Green beans, shaved mushrooms, cider crème fraiche, smoked almonds (GF V)

Split pea hummus, fried beans and chilli (GF DF V)

Roasted heirloom carrots, smoked goats curd, toasted hazelnut, salsa verde (GF V)

Sweet potato and thyme tart, crumbled feta, zhoug, barberries (V)

Italian cabbage salad, parmesan, chilli, pea, mint, lemon vinaigrette (GF V)

Cheese.....(in lieu of one protein and one salad)

Assorted breads and butter

***Up the Ante!** Feel free to add additional items from our shared menu (see pages 18 & 19). Surcharge will apply.

FOOD STATIONS.

LITTLE ITALY

\$32.00 per person

Choose six items from items below:

Aperol cured salmon, shaved asparagus, capers, lemon, roe, basil (GF DF)

Capocollo, whipped truffle ricotta, Cipolline onions (GF)

San Daniele prosciutto, balsamic gel (GF DF)

Mortadella, tomato chilli jam, rocket (GF DF)

Polenta chips, parsley and green olive mayonnaise (GF V)

Stracciatella, young basil, chilli, green tomato, ash salt (GF V)

Parmesan wedge, vincotto (GF V)

Ash crumbed prawns, lemon and roasted garlic aioli (DF)

Pickled fennel and mushroom with basil and chilli (GF DF V)

Heritage tomatoes, extra virgin olive oil, sea salt (GF DF V)

Ricotta stuffed zucchini flowers, basil snow, many basils (GF V)

Served with:

food&desire marinated olives (GF DF V)

Ciabatta, olive breads, grissini

SEAFOOD

\$19.00 per person

Two whole cooked prawns, peeled with tails

Two natural oysters, freshly shucked

Condiments:

Lemon and lime wedges

Shallot and black pepper vinegar

Wasabi mayonnaise

Sriracha and lemon mayonnaise

Served in large silver bowl on shaved ice

Ice Sculptures - \$700.00

Two ice bowls with mirrored bases and drip trays

Add half a lobster tail

\$26.00 per person

Served with:

Herb remoulade

Chive crème fraiche

Miso kewpie mayonnaise

Salmon roe

Blinis with chives

JERUSALEM

\$34.00 per person

Split pea hummus, lamb, pine nuts, mint and chilli (GF DF)

Falafels and green tahini (GF DF V)

Chicken shashlik (GF DF)

Eggplant and zucchini babaganoush (GF DF V)

Classic Israeli salad (GF DF V)

Quinoa, pea and mint tabbouleh (GF DF V)

House pickles and olives (GF DF V)

Roasted za'atar heirloom carrots, labneh, pomegranate seeds (GF V)

Laffa bread, pita pockets

MYKONOS

\$38.00 per person

Slow cooked and grilled lamb, mint, parsley, oregano caper dressing (GF DF)

Saganaki with fresh lemon and glazed figs (GF V)

Eggplant moussaka

Spanakopita escargot (V)

Beetroot compressed watermelon, fetta, mint, green chilli, pickled red onion (GF V)

Our Greek salad (GF V)

Fava bean puree (GF DF V)

Mint yoghurt tzatziki (GF V)

Greek olives (GF DF V)

Flat bread, pita pockets

TOKYO

\$42.00 per person

Raw and seared.... Prepared by our chefs, in front of your guests.

Seared cobia, wasabi ponzu, shiitake and wasabi sesame seeds (DF)

Torched wagyu, pickled Asian mushrooms, goma dressing (DF)

Salmon, shabu shabu, sesame seaweed salad (GF DF)

Sushi bar

Avocado and seaweed sushi (GF DF V)

Fresh tuna and cucumber sushi, wasabi tobiko (GF DF)

Ocean trout sushi, cucumber and Japanese mayonnaise, dill (GF DF)

Salmon and avocado sushi with kewpie mayonnaise, pickled ginger (GF DF)

Condiments

Pickled ginger, soy sauce, citrus wasabi dressing

PLATED.

ENTREE

Lemon Myrtle cured salmon

Coconut yoghurt, beach herbs, pepper berry cucumber (GF DF)

Slow cooked salmon poke

Edamame, avocado, brown rice, toasted nori, Asian mushrooms, wasabi citrus dressing (DF)

Barramundi

Charred coconut, green mango, roasted peanut, pickled shallot, chilli and lime dressing (GF DF)

Torched kingfish

Blood orange and red chilli dressing, celery, watercress and nigella seeds (GF DF)

Ash crumbed prawns

Basil and almond cream, zucchini, parsley, lemon and green chilli salad (DF)

Char Siu duck leg

White onion puree, broccoli and sesame stir fry, garlic chips (GF DF)

Hot and numbing crispy pork belly

Szechuan caramel, seared scallop, green apple and coriander slaw (GF DF)

Petite buratta

Grilled and pickled heirloom tomatos, black olive dressing, rosemary grissini (V)

Linguine caccio e pepe

Shaved asparagus, rocket and broad beans (V)

MAIN

Gochujang slow cooked salmon

White miso pea velvet, shiitake, radish, furikake (GF DF)

Lemongrass roasted barramundi

Tom Kha, pickled mushrooms, Asian herbs, burnt chilli oil (GF DF)

Baked sea bream

Caponata, saffron aioli, kale, sea salt, garlic and rosemary chips (GF DF)

Grilled chicken breast

Satay sauce, pressed sticky rice, Som Tum (GF DF)

Seared duck breast

Braised duck pie, apricot chutney, edamame puree, coriander sauce

Lamb souvlaki

Lamb rib, lamb loin, tzatziki, souvlaki salad, garlic oregano dressing, fried potato (GF)

Twelve hour braised lamb

Paprika whipped ricotta, pea, broad bean and mint salad, lemon jus (GF)

Grilled beef fillet

Spinach velvet, shaved asparagus, mustard cream sauce, straw potatoes, cress (GF) (\$3.00 surcharge)

Slow cooked beef

Sweet potato Mousseline, pickled and raw vegetables, chimichurri (GF)

SIDES

Iceberg, young spinach, dill, radish, buttermilk dressing (GF V)

Raddichio, rocket, green apple and pecorino salad, white balsamic dressing (GF V)

Brazilian slaw - charred corn, oyster mushroom, cabbage, coriander, parsley, lime aioli, tortilla chips (GF DF V)

Mixed greens, summer herbs, sherry vinaigrette (GF DF V)

WARM SIDES

Roasted cocktail potatoes, parsley butter (GF V)

Roasted organic carrots, truffle emulsion, chives (GF V)

Oven baked sweet potatoes, smoked goat's cheese, mint and chilli pepitas (GF V)

Polenta chips, parsley and green olive mayonnaise (GF V)

SHARED.

ENTREE

Lemon Myrtle cured salmon, coconut yoghurt, beach herbs, pepper berry cucumber
(GF DF V)

Barramundi, charred coconut, green mango, roasted peanut, pickled shallot,
chilli and lime dressing (GF DF)

Torched kingfish, blood orange and red chilli dressing, celery and watercress,
nigella seeds (GF DF)

Seasoned tuna, tuna mayonnaise, lemon, capers, rocket and potato crisps (GF DF)

Ash crumbed prawns, basil and almond cream, zucchini, parsley, lemon and
green chilli salad (DF)

Prawn and lobster buttermilk slider, wasabi mayonnaise, tatsoi

Chicken and sage saltimbocca, truffle ricotta, asparagus, balsamic and rocket salad (GF)

Char Siu duck leg, white onion puree, broccoli and sesame stir fry, garlic chips (DF)

Hot and numbing crispy pork belly, Szechuan caramel, green apple and coriander slaw
(GF DF)

San Daniele prosciutto, buffalo mozzarella, rocket, dried plum and
white balsamic dressing (GF)

Chicken karaage sesame slider, wasabi and white cabbage slaw

MAIN

Gochujang slow cooked salmon, white miso pea velvet, shiitake, radish,
furikake (GF DF)

Lemongrass roasted barramundi, Tom Kha, pickled mushrooms, Asian herbs and
burnt chilli oil (GF DF)

Baked sea bream, caponata, saffron aioli, kale, sea salt, garlic and rosemary chips
(GF DF)

Hot smoked salmon, tahina labneh, walnut, coriander and chilli dressing (GF)

Grilled chicken breast, satay sauce, pressed sticky rice, som tum (GF DF)

Seared duck breast, apricot chutney, edamame puree, coriander sauce (GF DF)

Lamb souvlaki - lamb shoulder, tzatziki, souvlaki salad, garlic oregano dressing,
fried potato (GF)

Twelve hour braised lamb neck, zucchini baba ganoush,
pea and broad bean mint salad, jus (GF DF)

Slow cooked beef, sweet potato mousseline, pickled and raw vegetables,
chimichurri (GF DF)

Twice cooked lamb neck, smoky eggplant salad, mint and cashew relish (GF DF)

Seared hanger steak, pepper sauce, straw potatoes, watercress (GF)

SIDES

Crushed peas and broad beans, stracciatella, black garlic, green chilli, burnt lemon (GF V)

Cumin roasted cauliflower, mung beans, cashews and seasoned coconut cream (GF DF)

Polenta chips, parsley and green olive mayonnaise (GF V)

Grilled broccolini, broccolini velvet, almond and sesame (GF DF V)

Potato and cauliflower croquette, spiced yoghurt sauce (V)

Artichokes, chilli, pecorino, baby spinach salad, lemon shallot dressing (GF V)

Turmeric roasted potatoes, fresh coriander, toasted coconut (GF DF V)

Many tomatoes and basil salad, buffalo mozzarella, ash grissini, caper dressing (V)

Pink peppercorn and thyme baked ricotta, zucchini, lemon and basil salad (GF V)

Ricotta stuffed zucchini flowers, basil snow, many basils (GF V)

Green beans, Asian mushrooms, pink grapefruit, lemongrass dressing (GF DF V)

Roasted cocktail potatoes, parsley butter (GF V)

Split pea hummus, roasted green beans, pine nut, mint and chilli (GF DF V)

Roasted heirloom carrots and sweet potatoes, coconut and kaffir lime dressing, coriander (GF DF V)

Sweet potato and thyme tart, crumbled feta, zhoug, barberries (V)

Italian cabbage salad, parmesan, chilli, pea, mint, lemon vinaigrette (GF V)

Iceberg, young spinach, dill and radish, buttermilk dressing (GF V)

Radicchio, rocket, green apple and pecorino salad, white balsamic dressing (GF V)

Brazilian slaw - charred corn, oyster mushrooms, cabbage, coriander, parsley, lime aioli, tortilla chips (GF V)

Mixed greens, summer herbs, sherry vinaigrette (GF DF V)

DESSERT.

CANAPES

Passionfruit and mango choux
Loch gin and tonic sorbet pop /
Vietnamese iced coffee pop (GF)
Macadamia cheesecake, passionfruit jam
Peanut butter lamington, raspberry jelly (GF)
Salted cashew banoffee tart
Nutella aero bar (GF DF)
Blackcurrant chocolate truffle (GF DF)
Plum and quandong brownie, gold leaf (GF)
White chocolate and coconut tart (GF)
Waffle tartlet, wattleseed ganache, quinoa crunch

SWEET BOWLS

Peanut slice - peanut butter ice cream, peanut butterscotch,
peanut snow, golden nuts
Strawberries and cream - preserved strawberries, anzac sand,
marshmallow, vanilla crème fraiche
Caramelised chocolate panna cotta, passionfruit jam,
honeycomb sand (GF)
food&desire bounty bar, coconut water gel
White chocolate, lychee and yuzu gateau, blood peach gel,
sesame crisp (GF)
Raspberry crème caramel, pistachio crunch (GF)
Tiramisu (GF)
Lemon myrtle peach and apricot cobbler, Moscato mascarpone
Chocolate peppermint mousse, mint snap, strawberry fairy floss

PLATED

Peanut slice - peanut butter ice cream, peanut butterscotch,
peanut snow, golden nuts
Strawberries and cream - preserved strawberries, Anzac sand,
elderflower kombucha gel, marshmallow, crème fraiche sorbet
White chocolate, lychee and yuzu gateau, blood peach gel,
passionfruit sherbet snow, sesame crisp (GF)
Spanish chocolate plate - churro ball, raspberry crème catalana,
chilli chocolate cigar
Caramelised chocolate panna cotta, passionfruit jam,
honeycomb sand (GF)
food&desire bounty bar, coconut water gel
Tiramisu (GF)

CAKE TABLE

Our in-house pastry team work up a treat when creating these delicious little cakes.

\$16.00 surcharge in lieu of plated dessert or \$32.00 per person.

Add fresh berries \$8.00.

Minimum of 100 guests.

Choose eight items

LARGE CAKES:

Berry bundt cake, vanilla crème fraiche

White chocolate, yuzu and coconut cake (GF)

Ultimate chocolate cake (GF)

Vanilla pavlova, cream, mango, pineapple, passionfruit crisp (GF)

Macadamia cheesecake, passionfruit jam

INDIVIDUAL:

food&desire vanilla slice

Lemon and rose creamed ricotta, filo tart, peach, pistachio

Strawberry éclair, freeze dried raspberry

Raspberry lamington cake (GF)

Pink grapefruit crème brulee, pomelo salad (GF)

COCOA HIT

Saving the best for last, our popular chocolate bar.

\$16.00 surcharge in lieu of plated dessert or \$32.00 per person.

Add fresh berries \$8.00.

Minimum of 100 guests.

Choose eight items

Chocolate shards - dark chocolate and berries, white dried rose petals and pistachio, dark raspberry, blueberry and silver candy, milk gold hazelnut and dried cherries, milk candied violet, white chocolate, raspberry and walnut (GF)

Blackcurrant truffle (GF DF)

Flourless chocolate cake, ganache, raspberries (GF)

Chocolate ganache brownie, gold leaf (GF)

White chocolate coconut tart, fresh raspberry (GF)

Chocolate waffle tartlet, buttered popcorn, salted caramel ganache

Chocolate canele

Chocolate peppermint mousse, mint snap, strawberry fairy floss

Chocolate almond halva

Chocolate and hazelnut donut

Peanut butter milk chocolate tart

MAKERS TABLE

food&desire's cheese table hosts an exclusive variety of artisan cheeses from Two Tall Chef, accompanied with the perfect assortment of fruit and nuts.

\$18.00 per person - 100 people

\$16.00 per person - 101 to 200 people

\$14.00 per person - 201 to 300 people

\$12.00 per person - 301 and above

Selection of three exclusive Australian artisan cheeses selected by Two Tall Chefs:

Accompanied with:

Rosemary caramelised pecans

Caraway carrot jam

Fresh grapes

Rosé poached pears

Preserved figs

Homemade lavosh sails, toasted fruit bread, Yarra Valley crackers, sourdough

catering

17 Dukes Walk
South Wharf 3006

Carousel

22 Aughtie Drive
Albert Park Lake 3206

AERIAL

17 Dukes Walk
South Wharf 3006

HARBOUR
ROOM

2 Pier Road
St Kilda 3182

WHITE LN

31 Flinders Lane
Melbourne 3000

Half Acre

112 Munro Street
South Melbourne 3205

food&desire.

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