



CREATIVE | CATERING

FORMAL DINING MENU

Entree

Poultry

Chermoula chicken breast, buckwheat tabouli stuffing, hummus, puffed grains and toasted nuts (g d) - 16

Chicken, mushroom and thyme tart, pea puree, fried sweet potato - 15

Green tea smoked chicken breast, buckwheat soba noodle, summer vegetable salad, nam jim sauce (g d) - 16

Chicken parfait, house pickled vegetables, onion jam, toasted brioche - 15

Ginger master stock poached chicken, turmeric sticky rice cake, sesame bean salad, sticky soy, shichimi mayonnaise - 16

Hoisin duck shank, shaved heirloom vegetables, honey, sesame lemon dressing (d) - 17

Meat

Pork belly with pickled baby vegetables, seared scallops, apple saffron glaze (g d) - 17

Sea salt and peppered beef fillet medallions, potato rosti, micro greens, béarnaise sauce (g) - 16

Korean bbq boneless beef ribs, sticky sesame rice, Asian green salad - 16

Beef ragout, beetroot gnocchi, parmesan, fried kale - 16

Vietnamese candied pork, fragrant herb salad, crushed peanuts, fried shallots (g d) - 15

Seafood

Oysters - mignonette, lemon lime or kilpatrick - 3 for 12 – 6 for 22

House smoked salmon, beetroot, potato, dill & lemon aioli salad (g) - 16

Exmouth king prawns, coconut, ginger, lime broth, fresh shaved coconut, herb salad (g d) - 17

Beetroot and lime cured salmon, soft herb salad, beetroot glaze & crème fraîche (g) - 16

Western rock lobster & truffle thermidor, steamed asparagus, black caviar - 25

Vegetarian

Handmade butter fried potato gnocchi, creamy semi roasted tomato sauce, rocket, shaved parmesan - 15

Zucchini pasta ribbons, toasted cauliflower, white beans, preserved lemon olive oil, beetroot reduction (g d) - 15

Creamy potato and leek soup, gruyere crouton - 10

Caramelised pear, candied walnut, green bean, toasted pepita & balsamic reduction rocket salad (g d) - 13

Fetta, parmesan, onion jam tart, poached pear salad, red wine glaze – 15



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Main

Poultry

Chorizo, manchego & red pepper stuffed chicken breast, potato rosti, cajun corn puree (g) - 28

Duo of buttermilk chicken – poached & southern fried, kale & leek puree, charred corn (g) - 28

Duck leg confit, crispy duck fat potatoes, pickled baby vegetables, jus (g) - 32

Basil pesto chicken breast, roasted tomato, red pepper, French lentils, crispy prosciutto (g d) - 29

Duck croquette, shredded hazelnut chicken, micro greens, broccolini, sage nut-brown butter - 30

Meat

Crispy skin pork belly, smoked chorizo, chilli, preserved lemon & parsley risotto (g) - 30

Slow cooked lamb saddle press, plum compote, creamed parsnip, macadamia crumble (g) - 30

Beef fillet, royal blue potato hash chips, buttered spinach, béarnaise sauce or garlic herb butter (g) - 38

Dukkah crusted lamb rack, roasted jap pumpkin, toasted pepitas, port jus - 40

Star anise & soy braised beef cheek, royal blue mash, broccolini, shiraz glaze (g) - 29

Fennel sugar & salt roasted pork, house turmeric sauerkraut, dauphinoise potato, jus (g) - 29

Seafood

Atlantic salmon, zucchini angel hair, confit cherry tomato & soft herb salad, crème fraiche (g) - 30

Local snapper, lemon, garlic, nut brown butter, frits, green salad, fried capers (g) - 28

Herb crusted barramundi, potato rosti, green pea puree, micro greens - 29

Prawn & scallop tortellini, dill, lemon, chardonnay cream sauce, black caviar - 30

Barramundi, herb and garlic potato, asparagus, lemon burre blanc (g) - 29

Vegetarian

Golden fried gnocchi, roasted pumpkin, sage, pinenuts, nut brown butter, rocket, parmesan - 27

Lentil & grilled mediterranean vegetable lasagne, passata, pesto, chef's salad - 25

Brown rice & lentil meatballs, polenta chips, roasted tomato, red pepper sauce (g vn) - 27

Spiced eggplant filo, rocket, fennel, tomato & toasted seed salad (vn) - 23

Wild mushroom & thyme ragout, roman gnocchi - 25



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Dessert

Banana banoffee tart, coffee glaze, double cream, shaved dark chocolate - 14

Lemon tart, blueberry compote, caramelised lemon, double cream - 13

Vanilla crème brulee, saffron poached petit poire (g) - 14

Coffee pannacotta, chocolate coffee beans, gold chocolate spoon (g) - 17

Warm date pudding, brandy butterscotch sauce, vanilla double cream - 13

Dark Belgian chocolate mousse, wild berry coulis, praline (g) - 14

Warm chocolate lava cake, salted caramel, spiced crème fraiche - 16

Local and international cheeses, quince, fruit and crackers (g) - 15*

**gluten free option available*



Additional information...

Free range and organic produce available on request

v – vegetarian, vn – vegan, g – gluten free, d – dairy free

Minimum 10 guests - for smaller numbers, please enquire.

Alternate drop available upon request. Minimum order of 10 per dish required.

Crockery and cutlery hire available for 70 cents per piece

Chef \$50 an hour

Wait/Bar staff \$45 an hour

All staff are a minimum of 3 hours each

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