

Rhemtide Catering Menu

Chef's Menu 1

\$70pp 20 pax minimum

6x canapes, 1x substantial, 1x Dessert

Pea, Mint, Feta Crostini - V, (VE no feta)

Falafel, hummus, dukkha - VE

Portobello Truffle Mushroom, parmesan Tarts - V, (VE no parmesan)

Ceviche, coconut, lime, coriander, chili - DF - GF

Karaage Chicken, Japanese Mayo, Sesame seeds, Nori - GF

Lamb Kofta, Yogurt mint, dukkha salt - Nori

1x Substantial

Wagyu mini beef burger, cheese, house pickles, milk buns

1x Dessert

Salted Chocolate Pistachio Brownie - N

Chef's Menu 2

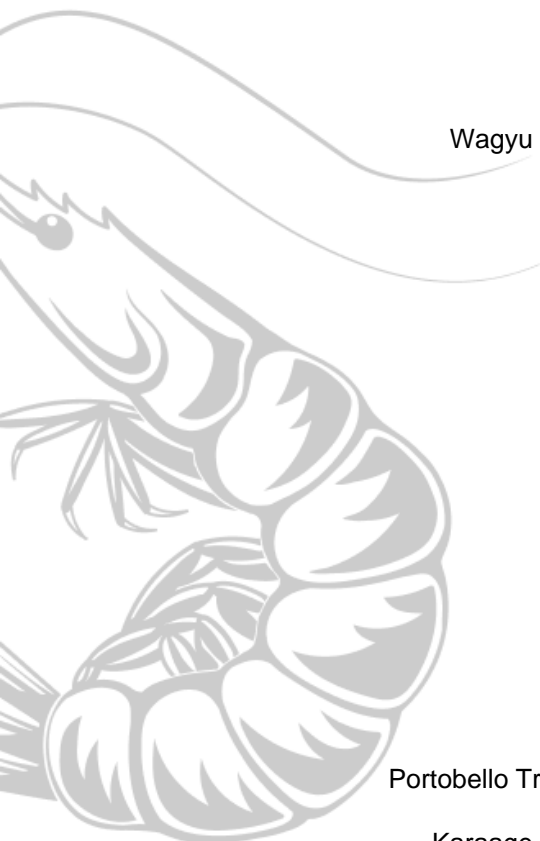
\$80pp 20 pax minimum

7x canapes, 1x substantial, 1x dessert

Pea, Mint, Feta Crostini - V, (VE no feta)

Portobello Truffle Mushroom, parmesan Tarts - V, (VE no parmesan)

Karaage Chicken, Japanese Mayo, Sesame seeds, Nori - GF



Crab, fennel, limoncello, radish - DF

Coconut Snapper ceviche, coriander, lime, chili - DF - GF

Lamb kofta, yogurt mint, dukkha salt - N

Choose 1x Substantial

BBQ Chicken, smoked tomato tarragon vinaigrette, rocket - GF

Braised Lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley

1x Dessert

Salted Chocolate Pistachio Brownie - Nori

Chef's Menu 3

\$90pp 20 pax minimum

8x canapes, choose 1x substantial, 1x dessert

Pea, Mint, Feta, Crostini - V, (VE no feta)

Portobello Truffle Mushroom, parmesan Tarts - V, (VE no parmesan)

Karaage Chicken, Japanese Mayo, Sesame seeds, Nori - GF

BBQ duck pancake rolls, shallot, hoisin

Crab, fennel, limoncello, radish - DF

Coconut Snapper ceviche, coriander, lime, chili - DF - GF

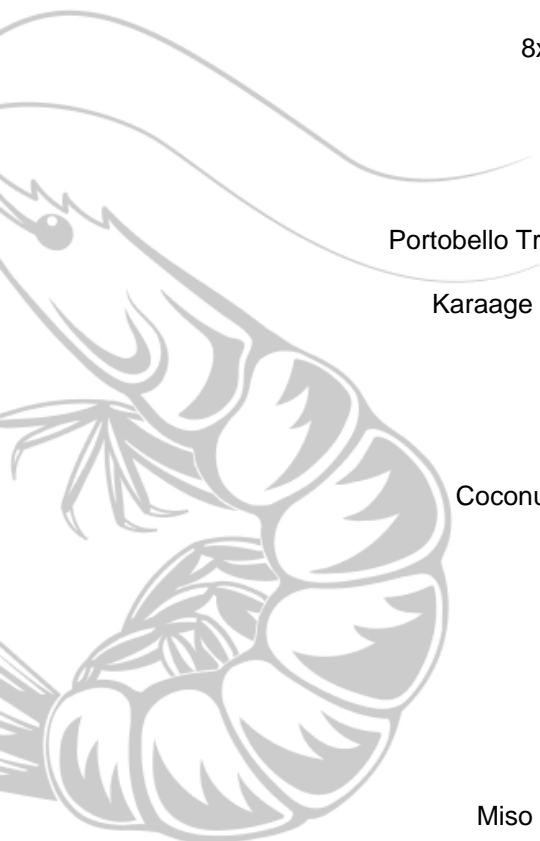
Lamb Kofta, yogurt mint, dukkha salt - N

Scallop shells, cauliflower, butter crumb

Choose 1x substantial

Miso Salmon, pickled ginger, sesame, cucumber - GF

BBQ Chicken, smoked tomato tarragon vinaigrette, rocket - GF



Braised Lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley

1x Dessert

Salted Chocolate Pistachio Brownie - N

Grazing Platters

Mezze Platter: spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips - V

\$225

Cured meats salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions \$265

Fromage Plate: Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh \$265

Dessert Platter: Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices \$180 - GF options available

Fruit Platter: Selection of in season fresh fruit \$160

Oysters, wakame seaweed, pickled ginger, ponzu sauce, lemon \$280

QLD, Prawns tail on, harissa aioli, lemon - GF \$300

*Grazing plates can be ordered for a min of 10 - 15 guests when ordered in accompaniment of another menu

V- VEGE, VE - VEGAN, N- NUTS, D - DAIRY, GF - GLUTEN FREE