



**Seasonal  
menus and  
packages**





# Plated menus

**2 course menu = \$76.00 plus GST**  
entrée / main or main / dessert

**3 course menu = \$96.00 plus GST**  
entrée, main, dessert

All our plated menus include a selection of fresh sourdough and salted butter.

Minimum food spend of \$1100.00 plus GST applies to all orders. If the minimum is not reached the difference will be charged.

1 chef, per 15 guests (single selection) 1 chef, per 12 guests (alternate)

Chefs and wait staff charged separately.

A travel fee may apply to certain locations.

Alternative service is complimentary at Boardwalk Catering

## Plated event hire

**Plated hire package 1 = \$8.00 plus GST**  
All plates, cutlery, linen napkins

**Plated hire package 2 = \$13.00 plus GST**  
All Plates, cutlery, glassware hire (white wine, red wine, champagne, universal glasses), linen napkins, white table cloths

## ENTRÉE

### **Seared Canadian sea scallops (gf)**

chervil, sweet potato puree, bacon jam

### **Berkshire pork belly (gf)**

cucumber & fennel pickle, heirloom tomato dressing

### **Pumpkin & sage ravioli (v)**

blistered truss tomatoes, baby basil

### **Moreton Bay Bug (gf)**

pepper caramel, grapefruit, fennel, chilli salt

### **Sous vide duck breast (gf)**

miso garlic butter, pencil leek, cauliflower puree

### **Riverina lamb back-strap**

Ajo Blanco, chargrilled greens, toasted almonds, blossoms

### **Forest mushroom shortcrust tartlet (v)**

pumpkin puree, shaved marinated zucchini, green oil

### **Burrata (v) (gf)**

ox heart heirloom tomato, aged balsamic, watercress

## MAIN

### **Roasted Bass grouper**

tricolour quinoa, salsa verde, pea puree, baby carrots, shaved cucumber

### **Riverina beef tenderloin (gf)**

Hasselback potato, caramelised onion puree, chargrilled asparagus, porcini jus

### **Roasted Tasmanian salmon fillet (gf)**

herbed kipfler potatoes, pistachio gremolata, heirloom beetroots, salted carrot chips

### **Free range chicken supreme**

roasted winter vegetables, saffron arborio, pumpkin puree, spices & seeds

### **Roast lamb shoulder (gf)**

roasted carrot, fried polenta, grilled spring onion relish

### **Riverina Angus skirt steak (gf)**

fondant potato, pickled onion rings, chimichurri

### **Spiced pumpkin (v)**

fried haloumi, pearl cous cous, steeped currants

### **Porchetta (gf)**

pickled corn, fennel & apple puree, fronds



## **SIDES**

*Option to add additional bowls of sides for \$6.50 plus GST per guest - 1 bowl serves 4 guests*

### **Shoestring fries (v) (gf)**

sea salt, fresh thyme

### **mixed leaf salad (v) (gf) (vgn)**

red wine & shallot dressing

### **Duck fat roasted chat potatoes (gf)**

rosemary & confit garlic

### **Wild rocket salad**

pear, shaved parmesan, pine nuts, reduced balsamic

### **Dutch carrots (v) (gf)**

raisins, goat's curd, herb oil





## DESSERT

### **Deconstructed pavlova (v) (gf)**

vanilla cream, winter fruit, macerated cinnamon berries

### **Boardwalk milk chocolate brownie (v)**

caramelised orange, Persian fairy floss

### **Classic lemon meringue tartlet (v)**

shortbread crumble, vanilla ice-cream

### **Local & international cheese selection (v)**

assorted crackers, quince paste, fresh & dried fruit

### **warm apple crumble tartlet (v)**

oats & brown sugar, vanilla cream, caramel tuile

### **Sticky date pudding (v)**

burnt coconut caramel, shaved coconut, blossoms





## Food stations

### CONTACT US

We are here to help and happy to assist you in planning a memorable event. For a formal quotation & to discuss your event further, please contact our team.

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