

THE  
**CATERING**  
STUDIO



## CANAPÈS

*Bite-sized portions, beautifully presented, full of flavour.*

### MEAT

Pork belly, pickled peach, white balsamic  
Prosciutto roll-up, seasonal fruit, cheese, vincotto  
Crispy boneless chicken wings, house rub, blue cheese dressing  
Duck rillettes, cherry jam, sourdough  
Beef roulade, truffle mousse, crispy bacon  
Lamb back strap roulade, vadouvan, preserved lemon labneh  
Ham hock croquette, black romesco  
Crispy lamb, smoked hummus, green goddess dressing, flat bread  
Beef tartare, smoked oyster mayo, seaweed cracker  
Miso salmon, pickled cucumber, lavosh cracker  
Smoked fish fingers, seaweed tartare, lemon  
Seafood cocktail – mussels, prawns, salmon caviar, avocado  
Cured kingfish, pickled fennel, soy dashi gel  
Cured tuna ham, buttermilk, celery

### VEGETABLE

Goat's cheese beignets, spiced honey  
Tomato tarte tatin, goat's cheese, shallots  
Rice paper rolls, seasonal vegetables, shiso leaves, yuzu dressing  
Arancini - pea, fennel, mint  
Date leather, baby lettuce, crispy almonds  
Corn fritters, chilli jam, coriander crème fraiche  
Lettuce cups, avocado, pickled cucumber, jalapeno, sesame brittle  
Eggplant caponata, mozzarella, pinenuts  
Club sandwiches – egg, chive salad  
Mushroom mousse, truffle toast, vinegar reduction  
Lemongrass rice cakes, eggplant pickle, cherry tomatoes

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Smoked corn wontons, spinach, coriander  
Manchego & mozzarella croquette, cauliflower piccalilli

**SWEET**

Earl grey dark chocolate truffle  
Pistachio cake, lemon glaze  
Red velvet cake, crème cheese, raspberries  
Chocolate ganache profiteroles  
Pavalova, fresh berries, custard  
Macarons  
Blackcurrant marshmallow  
Salted caramel popsicle  
After dinner mints  
Lemon curd tarts, Italian meringue

**PRICES AND NOTES**

\$3.50 per item (less than 50 portions)  
\$3.00 per item (50-100 portions)  
\$2.80 per item (more than 100 portions)

Prices exclude GST | Minimum order 30 per item

Many items on this menu require onsite chefs and service staff. Contact us to discuss your requirements.

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## BANQUET

*Family-style meal designed to share. Served with complementary bread and butter.*

### PROTEIN

Beef sirloin, smoked kumara puree, salsa verde, onion rings  
Roast chicken, mushrooms, crispy kale, bread pudding, chicken jus  
Crispy pork belly, agro dolce peppers, parsley and shallot salad  
Lamb rump, roasted and smoked carrots, lentils, goat's curd  
Roast market fish, cucumber kimchi, lobster butter, lotus chips  
Miso salmon, cos salad, roasted rice, Asian herbs, nam jim  
Gnocchi, mushroom ragu, buffalo mozzarella, oregano  
Quinoa risotto, grilled kumara, peas, seasonal greens, comte cheese

### VEGETABLES AND SALADS

Iceberg wedge, buttermilk ranch dressing, pickled red onions  
Asparagus, miso vinaigrette, crispy red rice  
Green bean, whitlof, chevre, almonds  
Heirloom tomato, basil, baby capers, shallot, buffalo mozzarella  
Mixed grain salad, kale, toasted seeds and almonds, basil dressing  
Seasonal greens - blanched, raw and roasted, soft herb dressing, feta  
Spiced chickpea, raw vegetables, avocado, coriander dressing  
Spicy beetroot, poached leek, walnut, cheese salad  
Basmati pilaf, crispy quinoa, chickpea, crispy shallot, currants

### POTATOES AND GREENERY

Smoked baby potatoes, chimichurri, walnuts  
Duck fat roasted potatoes, garlic, rosemary salt  
Potato, cucumber, pickles, herbs, mayo  
Rocket, fennel  
Shaved cabbage, pea, chilli, radish, parmesan  
Secret Garden mixed leaves, house dressing

THE  
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**DESSERT**

Miso apple pie, ginger custard, ice cream  
Lemon & herb polenta cake, whipped ricotta, stone fruit salad  
Vanilla pannacotta, strawberry, tarragon, black pepper, almond crunch  
Salted caramel and chocolate torte, hazelnut, burnt orange  
Strawberry sundae - shortcake crumble, strawberry compote, fresh strawberry  
Semolina, coconut, gin marmalade cake, orange blossom yoghurt  
Lemon tart, poached fruit, crème fraiche  
Chocolate mousse, chocolate crack, raspberry compote, fresh seasonal fruit

**PRICES AND NOTES**

**Standard banquet: \$50**

Includes: 2 Protein, 2 Vegetables or Salads, 2 Potatoes or Greenery, 1 Dessert  
(add 5 canapes on arrival for \$12)

**Generous banquet: \$63**

Includes: 3 Protein, 3 Vegetables or Salads, 2 Potatoes or Greenery, 1 Dessert  
(add 5 canapes on arrival for \$12)

**Standalone pricing:**

Protein: \$18 per item

Vegetables and Salads: \$8 per item

Potatoes and Greenery: \$4 per item

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## BARBEQUE

*Barbequed proteins with fresh flavourful salads and sides to complement, designed to share in a casual setting.*

*Served with complementary bread and butter.*

### SEAFOOD

Fishcakes, sauce gribiche

Miso salmon, nam jim, pickled mung beans

Herbed panko crumbed market fish, lemon mayo

### POULTRY

Chermoula chicken and quinoa skewers

Grilled chicken wings, BBQ sauce

Lemongrass chicken fritters, peanuts, coriander

### MEAT

Cameron Harrison sausages

Wagyu brisket mince burgers

Pork Scotch fillet steaks, agro dolce peppers

### GRAINS, PASTA AND POTATOES

Potato salad, cornichons, herbs, sour cream dressing

Mixed grain salad, seasonal greens, basil coriander dressing

Israeli couscous, charred capsicum, corn

### VEGETABLES AND SALADS

Grilled broccoli salad, feta, pickled red onions

Green beans, zucchini, peas, house dressing

Slow roast beetroot, lentils, rocket, goat's cheese dressing

Tomato, cucumber, pickled red onion

THE  
**CATERING**  
STUDIO



**GREENERY**

Iceberg wedges, buttermilk dressing  
Baby cos Caesar, croutons, slow cooked egg  
Loaded slaw, celery seed dressing, fried peanuts

**DESSERT**

Baked white chocolate cheesecake, cherries, cream  
Milk pie, poached rhubarb  
Double chocolate brownie, poached berries, crème fraiche  
Pimped out fruit salad, ice cream  
Frangipane tart, custard, roasted fruit  
Platter – cheese, fruit, accompaniments

**PRICES AND NOTES**

**Barbeque package: \$48**

Includes: 1 seafood or poultry, 1 meat, 1 Grains, Pasta or Potatoes, 2 Vegetables or Salads, 1 Greenery, 1 Dessert  
(add platters to start for \$8)

**Package add ons:**

Protein: \$7

Vegetables and Salads: \$6

Grains, Pasta, Potatoes: \$5

Greenery: \$3

**Standalone pricing:**

Vegetables and salads: \$7

Grains, Pasta, Potatoes: \$6

Greenery: \$4

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## PREMIUM BARBEQUE

*Barbequed proteins with fresh flavourful salads and sides to complement, designed to share in a casual setting.*

*Served with complementary bread and butter.*

### SEAFOOD

Chilli king prawns, garlic, herbs  
Fish slider, watercress, lemon mayo  
Local seared Albacore tuna loin, caponata dressing

### POULTRY

Skewers - chicken, prosciutto, haloumi, cherry tomato glaze  
Duck breast, pickled peach relish  
Lemongrass chicken fritters, peanuts, coriander

### MEAT

Eye fillet minute steaks, truffle butter  
Double cut lamb chops, chimichurri sauce  
Texas style BBQ smoked pork ribs, mop sauce

### GRAINS, PASTA AND POTATOES

Jersey Benne potatoes, chorizo, charred corn, chipotle aioli  
Soba noodle salad, pickled shiitakes, seaweed, sesame and miso dressing  
Orecchiette pasta, pancetta, lemon, chilli, buffalo mozzarella  
Chargrilled kumara, roasted capsicum, chickpea, herbed mustard dressing

### VEGETABLES AND SALADS

Shaved zucchini, snow pea, mint, baked ricotta salad  
Slow roasted Heirloom carrots, smoked yoghurt, pomegranate dukkah  
Grilled asparagus, slow cooked egg, parmesan sauce, herb emulsion

THE  
**CATERING**  
STUDIO



**GREENERY**

Wild rocket, orange, citrus, olive, avocado, fennel

Classic style cobb salad, croutons, aged balsamic

Fattoush, tahini dressing, sumac, sesame

**DESSERT**

Baked white chocolate cheesecake, cherries, cream

Milk pie, poached rhubarb

Double chocolate brownie, poached berries, crème fraiche

Pimped out fruit salad, ice cream

Frangipane tart, custard, roasted fruit

Platter – cheese, fruit, accompaniments

**PRICES AND NOTES**

**Premium barbeque package: \$60**

Includes: 1 seafood or poultry, 1 meat, 1 Grains, Pasta or Potatoes, 2 Vegetables or Salads, 1 Greenery, 1 Dessert

(add platters to start for \$8)

**Package add ons:**

Protein: \$9

Vegetables and Salads: \$7

Grains, Pasta, Potatoes: \$7

Greenery: \$4

**Standalone pricing:**

Vegetables and salads: \$8

Grains, Pasta, Potatoes: \$7

Greenery: \$5

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## STREET FOOD

*Smaller portions, served in individual eco-friendly disposable packaging, can be consumed standing or seated.*

### **NIBBLES AND MORSELS #1**

Crispy pork bao, charred green onions, hoisin  
Kung Pao tofu bao, charred green onions, hoisin  
Chicken karaage skewer, yuzu mayo  
Spiced pork neck skewer, roasted satay sauce  
Pork and Gruyere croquette, black garlic romesco  
Boneless Korean fried chicken wings, dashi gravy  
Prawn toast, Asian herbs, yuzu mayo  
Quesadilla - smoked corn, black bean, cheddar  
Edamame falafel, eggplant jam, avocado, corn taco  
Spinach and braised leek rolls, capers, pinenuts

### **NIBBLES AND MORSELS #2**

Salt and pepper prawns, fresh lime, Japanese mayo  
Salt and pepper tofu, fresh lime, Japanese mayo  
Bruschetta - salmon rillettes, herb mousse, caper salad  
Rice paper rolls – prawn or tofu, Asian herbs, chilli dressing  
Beef tartare, smoked oyster mayo, seaweed cracker  
Kingfish crudo, flax seed wafer, nam jim dressing  
Lettuce cups, bang bang chicken, fried peanuts  
Hot pork roll (bahn mi), carrot pickle, Sriracha, spiced peanuts  
Smoked brisket, soft white bread, pickles, slaw

THE  
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STUDIO



**SMALL PLATES**

Whitebait sandwich, lemon mayo, watercress

Fish taco, avocado mousse, pickled cabbage, soft tortilla

Crayfish roll, mayo, watercress

Egmont St. Eatery's 2015 winning WOAP burger: Aged beef, smoked beetroot relish, pickled onions, house cheese

Seafood cocktail, bloody mary sauce, avocado

Korean fried chicken, dashi gravy, red glaze

Lamb ribs, carrot puree, toasted almonds

**BOWLS AND NOODLE BOXES**

Harissa pulled lamb, salsa verde, potato mash, cooking juices

Sichuan noodles, pulled chicken, Asian greens

Sherry braised beef cheeks, buttered potato mash, watercress emulsion

Gnocchi, pea broth, buffalo mozzarella, enoki mushrooms

Flank steak, marmite butter, roast potatoes

King prawns, xo sauce, wet noodles

Duck ramen, slow egg, rye noodles, furikake

Smoked and charred brassica, quince, goat's cheese, quinoa

Seared fish, yellow tomato and coconut curry, handmade noodles

**SWEETS**

Fried bread and butter pudding, custard, blueberries, ice cream

Mini doughnuts with three sauces

Fried apple pie, ice cream, burnt miso caramel

Kitchen sink cookie ice cream sandwich

Hazelnut chocolate caramel tart, burnt orange, crème fraiche

THE  
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STUDIO



**PRICES AND NOTES**

**Snack package: \$40**

Includes: 2x Nibbles and Morsels (one per price bracket), 2x Small Plates, 1x Dessert

**Light meal package: \$52**

Inlcudes: 4x Nibbles and Morsels (two per price bracket), 2x Small Plates, 1x Dessert

**Progressive dinner package: \$60**

Includes: 2x Nibbles and Morsels (one per price bracket), 1x Small Plate, 2x Bowls and Noodle Boxes, 1x Dessert

**Add 5 canapes on arrival to any package for \$12**

**Individual pricing:**

Nibbles and Morsels #1: \$5

Nibbles and Morsels #2: \$7

Small Plates: \$10

Bowls and Noodle Boxes: \$15

Sweets: \$8

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