

Our “seated” meals are created using only the freshest ingredients found in our region. We pride ourselves on making sure our food is always full of flavour.

We can tailor your menu to suit your requirements. Simply choose if you would prefer 2 course or 3, then select 2 options from each course. We can tailor your menu to suit your requirements.

Prices per head will vary depending on your event and guest numbers.

ALTERNATE DROP CHOICES

(24 GUESTS+, Set Menu)

ENTRÉE

House Cured Salmon (Middle Eastern flavoured) with a Yoghurt and Harissa Dressing (GF)

Bresaola (thinly sliced Beef) with a Pear, Walnut, Parmesan, Vinaigrette and Roquette Salad (GF)

Crispy Twice cooked Pork Belly with a Fragrant Herb Salad and Orange Dressing (GF, DF)

Fresh Prawns with Crispy Prosciutto, Avocado and Harissa Dressing (GF)

Mushroom and Cheese Arancini with Tomato Relish, Parmesan, Roquette and Aioli (GF, VEG)

Roast Pumpkin Tart with Roquette and Feta (VEG)

MAINS

Braised Lamb Shank with Glazed Baby Carrots, Horseradish, Buttery Mash Potatoes and Gremolata (GF)

Beef Eye Fillet, Portobello Mushroom, Peas, Potato Mash and Salsa Verde (GF)

Crispy Pork Belly with Potato Galette, Bacon, Peas, Apple Cider and Seeded Mustard Sauce (GF)

Crispy Skinned Salmon with Ratatouille, Roast Potato and Yoghurt Dressing (GF)

Veal Cutlet with Greens, Buttery Mash Potato and Red Wine Jus (GF)

Perian Spiced Pumpkin, Feta and Grain Salad with Chermoula and Harissa Yoghurt Dressing (VEG)

Twice Cooked Crispy Chicken Breast, Caponata, Chat Potato and Salsa Verde (GF, DF)

DESSERTS

Citrus Lemon Tartelette with Passionfruit Cream and Meringue Crumble

Vanilla Bean Pannacotta with Mango Puree, Toasted Coconut, Ginger Crumble and Whipped Cream.

Sticky Date Pudding with Butterscotch Sauce and Clotted Cream.

Dark Chocolate Tartelette with Praline, Double Cream and Berries.

For a quote, please contact us:

simplyyumcatering@gmail.com