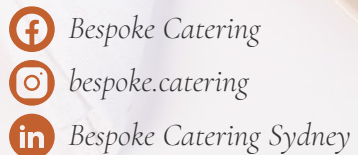




Our menu, for you!
**Sit Down Dining
Experience**



Bespoke Catering

bespoke.catering

Bespoke Catering Sydney

You can also visit us:

www.bespokecatering.sydney

We put our heart into bringing people together and have a meaningful impact in their lives by delighting customers with flexibility, exceptional service, and extraordinary food

Your Curated Sit Down Experiences

2 Course *Dining Experience*

A refined seated dining experience designed for private celebrations, corporate dinners and intimate long lunches.

Create your own menu by selecting:
Entrée & Main or Main & Dessert

Includes:

- Personal chef on site
- Crockery and cutlery set
- Menu guidance and event preparation

Min Spend \$ 1,800 + GST

\$ 95.00 Per Person + Gst

Additional staff, beverages and menu upgrades available on request.

3 Course *Dining Experience*

An elegant dining package designed for private celebrations, corporate dinners and refined long lunches, featuring a complete three-course menu prepared by your personal chef.

Create your own menu by selecting:
Entrée & Main or Main & Dessert

Includes:

- Personal chef on site
- Crockery and cutlery set
- Menu guidance and event preparation

Min Spend \$ 1,800 + GST

\$ 115.00 Per Person + Gst

Additional staff, beverages and menu upgrades available on request.

Enhance Your Experience

Designed to complement your menu and complete your event planning.

Additional

Select from:

Includes:

- Additional Canapés · 3 pieces per person · \$18 per person + GST
- Additional Side Dish · \$8 per person + GST
- Grazing Boards · from \$89 + GST

Event Hire · tables, chairs, linen and glassware available on request

All pricing excludes GST

All packages including Your Own Chef, Serving Platters and Utensils for the duration of the event | Add a 3 Canapes Package for \$18 per person • GST



Sit Down Experience

Our talented Chefs find excitement in creating new dishes.

Entrée Cold

Kingfish Crudo ·

Yellow Chilli Dressing · Avocado · Compressed Onion · Red Capsicum & Coriander · Lemon Myrtle Corn | GF | DF

Scallop Ceviche ·

Cranberry Vinaigrette · Cucumber · Pickled Radish · Crispy Quinoa & Herb Oil | GF | DF

Beetroot Tartare ·

Avocado Mousse · Passionfruit Gel · Burnt Orange · Sweet Potato Crisp | VG | GF

Beef Tataki ·

Ponzu · Smoked Eggplant Purée · Shimeji Mushroom · Shiso Furikake & Leek Crumb | GF | DF

Spanish Jamón Serrano ·

Compressed Melon · Stracciatella · Crispy Bread & Parsley Oil

Entrée Warm

Blue Swimmer Crab Ravioli ·

Bisque Reduction · Cherry Tomato Confit · Crispy Capers · Lemon & Coriander

Charred King Prawns ·

Corn Purée · Chilli Oil · Crispy Jamón & Lemon Myrtle | GF | DF

Glazed Baby Beetroots ·

Whipped Feta · Pistachio Gremolata & Honey | V | GF

Crispy Pork Belly ·

Carrot Purée · Pickled Fennel · Apple Cider Glaze & Herb Oil | GF | DF

Roasted Pumpkin ·

Sage Butter · Macadamia Whipped Cream & Wattleseed Pepitas | V





Sit Down Experience

Our talented Chefs find excitement in creating new dishes.

Mains

Miso Glazed Tasmanian Salmon · Cauliflower Purée · Burnt Shallots · Shimeji Mushroom · Parsley Oil & Shiitake Dust | GF | DF

Grass-Fed Eye Fillet · Truffle Potato Purée · Charred Broccolini · Smoked King Brown Mushroom & Jus | GF

Barramundi · Chilli Garlic Butter · Pea & Lemon Crema · Charred Asparagus & Lemon Myrtle | GF

Grilled Lamb Backstrap · Chimichurri · Smoked Jus · Crushed Chats & Pickled Shallots | GF | DF

Confit Chicken Leg · Thyme & Lemon Jus · Potato Gratin · Black Garlic Mayo · Glazed Dutch Carrots & Toasted Pine Nuts | GF

Crispy Porchetta · Roasted Parsnip · Charred Leeks · Apple Cider Glaze · Spiced Cherry Chutney · Seeded Mustard & Cranberry Gel | GF | DF

Charred Cauliflower Steak · Smoked Eggplant Purée · Salsa Verde · Pomegranate & Crunchy Chickpeas | VG | GF

Desserts

Dark Chocolate Mousse ·

Berries Compote · Almond Crumble · Olive Oil & Sea Salt | GF | V

Lemon Meringue Tart ·

Burnt Meringue · Cranberry Gel & Lemon Thyme | V

Dulce de Leche Custard ·

Macerated Cherries · Honey & Hazelnut Crumb | V

Orange Cake ·

Passion Fruit Gel · Burnt Mandarin & Whipped Mascarpone | V | GF

Coconut Panna Cotta ·

Pineapple & Mint Salad · Mango Coulis · Toasted Coconut & Matcha | VG | GF

Classic Tiramisu ·

Dark Chocolate & Espresso | V



Additional

Grazing Tables & Boards



The Antipasto

Perfect for celebrations, corporate gatherings
and stylish cocktail events.

- Grazing Table (per person /
over 20 Guests) **\$ 18.90**
- Grazing Board for 6 Guests **\$ 89.00**
- Grazing Board for 12 Guests **\$ 210.00**

San Daniele Prosciutto · Air-Dried Bresaola ·
Mild Italian Sopressa · Triple Cream Brie ·
Australian Cheddar · Homemade Hummus &
Tzatziki · Roasted Eggplant · Marinated
Olives · Sun-Dried Tomatoes · Selection of
Premium Crackers & Bread | GF Available

The Cheese

Perfect for celebrations, corporate gatherings
and stylish cocktail events.

- Grazing Table (per person /
over 20 Guests) **\$ 19.90**
- Grazing Board for 6 Guests **\$ 89.00**
- Grazing Board for 12 Guests **\$ 210.00**

Australian Cheddar · Paprika-Coated Goat
Cheese · Double Cream Brie · Blue Cheese ·
Quince Paste · Roasted Nuts · Dried & Fresh
Fruits · Selection of Premium Crackers &
Bread | GF Available

Seafood Feast

Perfect for celebrations, corporate gatherings
and stylish cocktail events.

- Grazing Table (per person /
over 20 Guests) **\$ 21.00**
- Grazing Board for 6 Guests **\$ 89.00**
- Grazing Board for 12 Guests **\$ 210.00**

Sydney Rock Oysters Served with Mignonette
· Cooked King Prawn with Aioli · Tasmanian
Smoked Salmon · Kingfish Sashimi with
Japanese Sauce · Toasted Sesame Seeds &
Sourdough Bread | GF Available

The Vegetarian

Perfect for celebrations, corporate gatherings
and stylish cocktail events.

- Grazing Table (per person /
over 20 Guests) **\$ 14.50**
- Grazing Board for 6 Guests **\$ 89.00**
- Grazing Board for 12 Guests **\$ 210.00**

Crudités Selection · Homemade Hummus ·
Tzatziki & Babaganoush · Moroccan Olives ·
Cherry Vine Tomatoes with Bocconcini ·
Homemade Falafel · Selection of Premium
Crackers & Bread | GF Available