



2023 winter/spring

FORMAL FINE DINING

ENTRÉE

Served with Handmade Bread
and French Butter

Butternut Pumpkin Tortellini, Pinenut
and Shimeji, Truffled Salt Asparagus,
Leek Ash, Cherve^(v)

Beetroot Cured Salmon, Pickled
Heirloom Beets, Citrus Labna,
Salmon Caviar

Free Range Chicken Ballotine,
Chorizo Lemon Stuffing, Fennel
Velvet, Smoked Tomato

Eye Fillet Steak Tartare, Soft Quails
Egg, Squid Ink Lavosh, Fried Caper

Butter Poached Shark Bay Prawns,
Potato Gnocchi, Orange Butter
Sauce, Candied Fennel

New Zealand Alpine Salmon Confit,
Variations of Spring Peas, Confit
Lemon, Celeriac

MAIN COURSE

WA Pink Snapper, Smoked Potato
and Garlic Puree, Green Pea Velouté,
Charred Asparagus

Sunday Best Roast Chicken Breast,
Gnocchi, Bacon and Shiitakes,
Hazelnuts, Monte au Beurre

Slow Roasted Pork Belly, Celeriac
Cream, PX Prunes, Truffled
Asparagus, Green Apple Gel

Confit Duck Leg, Pumpkin and
Cardamon Puree, Maple Shitake
and Hasselback, Sherry Jus

Star Anise Braised Lamb Shoulder,
Parsnip Apple Puree, Sherry Caramel
Parsnip, Burnt Endive

8-hour Braised Beef Cheek, Potato
Puree, Miso Edamame, Oyster
Mushroom, Ginger Jus

Harvey Beef 100day grain fed Beef
Fillet, Charred Broccolini, Beetroot,
Cherve, Shiraz Jus

DESSERT

Baked Passionfruit Tart, Saffron
Poached Pear, Yuzu Sorbet

Blackberry Sorbet, White Chocolate
Snow, Macerated Blackberries,
Caramelised White Choc

Aerated Mint Chocolate, Raspberry
Custard, Salted Chocolate Soil,
Honeycomb Ice-cream

Lemon Laced Genoise, Citrus curd,
Grapefruit Emulsion, Lime Yogurt
Sorbet, Fresh Orange

Dual Layer Milk Mocha Tart, Cherry
Fluid Gel, Vanilla Bean Ice-cream,
Chocolate Tuille

CHEESE

Individual Selection of Decadent
Imported Cheeses with House made
Lavosh and Seasonal Chutney, Fresh
Grapes



Recommendations

We recommend selecting a set menu of 1 option per course for all your guests

2 courses	\$71.50 +gst pp
3 courses	\$93.50 +gst pp
4 courses	\$110.00 +gst pp

- Degustation, Banquet, Alternate drop and customized menus quoted on application
- Staffing additional – Chef and Waitstaff hours quoted on application

Bespoke Menus

We love to create individually tailored menus, specifically for your event. Please contact us to arrange an event and menu planning consultation.

We also offer a range of specialty menu's including breakfasts, high tea, corporate catering, canape functions, formal dining and degustation dining.

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Hire and Equipment

We can arrange hire of all equipment required for hosting your event -

Quoted upon request subject to venue requirements, guest numbers and menu selections

- **Kitchen equipment** - ovens, tables, refrigeration
- **Tableware** - Crockery, cutlery, tables, chairs, linen etc.
- **Beverage Service** - Glassware and Bar equipment and accessories

Bamboo catering provides all canapé service ware styed and free of charge!

Beverages

Bamboo Catering does not have a liquor license therefore cannot provide alcohol to your event.

We can Provided Non-Alcoholic Drinks, Ice and Bar Equipment.

Our staff do have RSA certificates and will practice the Responsible Service of Alcohol.

Staff Rates

Staff required onsite at events are charged per hour at the following rates:

Chef

Mon – Sat	\$60.00+gst ph
Sunday	\$77.00 +gst ph
Public Holiday	\$82.00 +gst ph

Waitstaff

Mon – Sat	\$55.00 +gst ph
Sunday	\$70.00 +gst ph
Public Holiday	\$75.00 +gst ph

Event Manager

Mon – Sat	\$60.00+gst ph
Sunday	\$77.00 +gst ph
Public Holiday	\$82.00 +gst ph

Booking Enquiries

PH: 0466 804 647

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