



GOANNA GOURMET

“ON THE ROAD”

‘smart casual’ celebration food



real food
prepared by real chefs
perfect for a real celebration

Whether you are celebrating a birthday, wedding or family reunion, Goanna Gourmet Catering will provide mouth watering food and fabulous flavours at a venue of your choice.

Chef Duncan Timmons shares his passion for simple, fresh and understated food through his creative seasonal menu. He works closely alongside a long list of local producers and suppliers to ensure that every menu item showcases the freshest, best quality and locally sourced ingredients. All our food is proudly produced in-house specifically for each event and is served on the day by our experienced and dedicated wait staff.

Our passion and expertise means that you and your guests only experience the best quality and freshest food, worthy of any great celebration.



*great company,
great food,
great memories*



FESTIVAL MENU

This package is designed specifically to allow you and your guests to mix and mingle while enjoying a roaming selection of colourful canapes and flavoursome finger food.

Our sample menu is a starting point, we have meticulously pieced together this selection to ensure your guests experience a variety of fresh, seasonal flavours that will please all their senses and fill their bellies.

SAMPLE MENU

FROM \$77PP (MINIMUM 70 PEOPLE)

GRAZING PLATTER

Selection of charcuterie

Marinated harissa olives, guindilla peppers, cornichons

Trio of dips

Hot smoked salmon, lemon pepper cream cheese

Selection of local & European cheeses with accompaniments

Sliced Yallingup Wood fired bread, crackers, grissini

Fruit skewers

CANAPES (CHOICE OF 3)

Wild mushroom arancini with salsa verde, parmesan V

Lamb Kofta skewers, herb yoghurt, pomegranate molasses GF

Beetroot relish tartlet with goats curd V

BIGGER BITES (CHOICE OF 5)

"The Farmhouse" Pulled Pork slider with quick pickled slaw, house bbq sauce

Beef Brisket sausage rolls with bush tomato chutney, quick pickled slaw

Cajun crumbed chicken, corn & black bean salsa, chipotle aioli

Salt & Pepper squid with rice noodle salad, sriracha aioli GF/DF

Thai pumpkin & tomato curry with pilaf rice, onion bhaji DF/GF/V/Ve

INCLUSIONS

Price per head includes GST

Chefs and kitchen team for 5 hours including setup

Waitstaff for 5 hours

All serving platters, bamboo cutlery & bio plates & bowls

Firstly we would like to say a MASSIVE THANK YOU for your services at our wedding! We were absolutely DELIGHTED with the food and service and it has been the first thing literally every guest has brought up! Everyone has been raving to us how impressed they were with your food! It made the night and was so perfect for the tables.

Emmi & Chris

FESTIVAL MENU

CANAPE OPTIONS

CHOOSE 1

Beetroot relish tartlet with goats curd V
Tomato, Basil, mozzarella tartlet with pesto V
Roast cherry tomato, labneh on lavosh V

CHOOSE 2

Wild mushroom arancini with salsa verde, parmesan V
Cauliflower & onion bhaji with curried yoghurt GF/V
LamLamb Kofta skewers, herb yoghurt, pomegranate molasses GF
Beef Brisket sausage rolls with bush tomato chutney

BIGGER BITE OPTIONS

CHOOSE FIVE

"The Farmhouse" Pulled Pork slider with quick pickled slaw, house bbq sauce

Beef Brisket sausage rolls with bush tomato chutney, quick pickled slaw

Pork Belly Bites, satay sauce GF/DF

Smoked Lamb rib, seasonal quinoa tabbouleh, pomegranate molasses DF/GF

Lamb koftas with mograbiah, tzatziki, pomegranate molasses

Cajun crumbed chicken, corn & black bean salsa, chipotle aioli

Salt & Pepper squid with rice noodle salad, sriracha aioli GF/DF

Salmon fillet skewers with herb aioli, cucumber salad GF/DF

Thai pumpkin & tomato curry with pilaf rice, onion bhaji DF/GF/V/Ve

Zucchini & pea falafel with quinoa salad & tomato salsa GF/DF/V

We just wanted to say a big thank you for all of your support and advice before our wedding and for the amazing food that you prepared for our special day.

Everything was just incredible, from the canapés, the main meal and the delicious dessert. Your friendly service was just perfect. All the guests commented how fantastic the food was and everyone made a special note of 'those roast potatoes'.

Once again thank you so much!

Jannine and Adrian

fabulous food &
mouthwatering flavours at a
venue of your choice



A SEATED AFFAIR

Our seated package is perfect for events where you wish for your guests to enjoy a sit down meal as part of your event.

We start with grazing platters or roaming canapés, allowing your guests to mingle and enjoy a selection of fresh flavours and finger food. To follow is a sharing banquet where everyone gets time to sit back and pamper their taste buds a little more.

SIT DOWN FOR THE MAIN EVENT STARTING AT \$80 PP (MINIMUM 60 GUESTS)

SUGGESTED MENU

CANAPES TO START

OR

GRAZING TABLE

Choose Four

Wild mushroom arancini with salsa verde, parmesan V
Roast cherry tomato, labneh on lavosh V
Prawn & chorizo skewers with lime aioli, dukkah DF/GF
Lamb Kofta skewers, herb yoghurt, pomegranate molasses GF
(Enquire for other canape options)

Selection of charcuterie
Marinated harissa olives, guindilla peppers, cornichons
Trio of dips
Hot smoked salmon, lemon pepper cream cheese
Selection of local & European cheeses with accompaniments
Sliced bread, crackers, grissini
Fruit skewers

SHARE PLATTERS ON TABLE FOR MAIN

The Farmhouse Big Red Pork shoulder with crackling, apple sauce, roasting juices GF/DF
Freerange boneless chicken maryland paprika & honey chicken GF/DF

Roast Potatoes, confit garlic, rosemary GF/DF/V/Ve
Braised Field mushrooms stuffed ricotta & spinach, pine nuts, salsa verde GF/DF/V
Roast pumpkin, spinach, feta, toasted pepitas, honey chilli vinaigrette GF/V

Yallingup Wood Fired Bread with olive oil GF/DF/V/Ve

Full Dessert table and Late night snack options also available

DF = dairy free GF = gluten free V = Vegetarian Ve = Vegan

FULL MENU OF SHARE PLATTER OPTIONS

CHOOSE TWO

The Farmhouse Big Red Pork shoulder with crackling, apple sauce, roasting juices GF/DF

Freerange boneless chicken maryland paprika & honey chicken GF/DF

Slow braised smoked beef brisket with roasted shallots, red wine jus GF/DF

Slow roast shoulder of lamb with harissa, tzatziki GF

CHOOSE THREE

Roast Potatoes, confit garlic, rosemary GF/DF/V/Ve

Triple cooked chips with aioli GF/DF/V

Potato Salad with herb & caper dressing GF/DF/V/Ve

Braised Field mushrooms stuffed ricotta & spinach, pine nuts, salsa verde GF/DF/V

Eggplant & zucchini pasta bake with rich tomato sauce, parmesan cream V

Macaroni & cheese V

Roast pumpkin, spinach, feta, toasted pepitas, honey chilli vinaigrette GF/V

Quick pickled slaw of carrot, cabbage, red onion, snow peas, rice wine vinaigrette GF/DF/V/Ve

Seasonal garden salad with mustard vinaigrette, shaved parmesan GF/V

Yallingup Wood Fired Bread with olive oil GF/DF/V/Ve

Full Dessert table and Late night snack options also available



DESSERT OPTIONS

Our dessert table options as have been designed for those who want to continue to treat their guests with a little something sweet. All our dessert table items are created fresh from scratch, specifically for your event and are the perfect way to leave your guests with a sweet after taste while they enjoy the rest of the evening.

Dessert Platter \$10 per person

Chocolate Brownie bites GF
Salted Caramel tartlets
Lemon curd tartlets
Rocky Road

(ask about canape desserts for your Festival Menu)

Custom cheese platters on request

LATE NIGHT SNACK

Round off the night and make yours and your guests day the next day a little bit easier with our late night snack options.

Fries/ nachos \$6 pp
Beef Brisket sausage rolls with bush tomato chutney \$6 pp
Chicken/beef/veg tortillas V* \$6 pp
Cheese & ham toasties \$6 pp
"The Farmhouse" Pulled Pork slider with quick pickled slaw, house bbq sauce \$8 pp

late night snack served 10pm
add \$70 per hour for chef for 2 hours and \$40 for waitress 2 hours



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