



Solitaire Homestead



GOANNA GOURMET

AT SOLITAIRE HOMESTEAD

'smart casual' celebration food



*real food
prepared by real chefs
perfect for a real celebration*

GG Catering and Solitaire Homestead work together to provide you with the perfect menu and venue. Our combined experience make planning your big event seamless and stress free.

Be it a seated affair or mix and mingle cocktail party, all of our menus are created with a focus on delicious, fresh food, using locally sourced ingredients. Our team of experienced chefs work with you to tailor a menu that tantalises taste buds and leaves bellies full.

We proudly produce all our dishes in-house specifically for each event and it is served it on the day by our dedicated wait staff.

The following Menus are to give you a starting point before discussing your event and particular needs with our friendly team of catering staff. We look forward to working with you to make your wedding day a memorable one.

When you meet the team at Solitaire and organise your site visit please get in touch and book a tasting menu at our Goanna Gallery & Bush cafe restaurant which is only a 10 minute drive from the venue. Here you will be able to have a consult with one of our friendly catering staff and sample some of the food options. We will discuss your event so we can customize your quote to your individual needs and work with you to ensure the food is a highlight at your wedding



great company,
great food,
great memories



MIX AND MINGLE

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 has been meticulously pieced together by our head chef to ensure your guests experience a balanced variety of fresh, seasonal flavours that will please all their senses and fill their bellies.

The mix and mingle package is a great option for your guests to spend the late afternoon and evening outside in the stunning surrounds and rural charm of Solitaire and we can cater to your individual requirements with a custom package for you

SAMPLE MENU

FROM \$77PP (MINIMUM 70 PEOPLE)

Wild mushroom arancini with salsa verde, parmesan V

Roast cherry tomato, labneh on lavosh V

Cauliflower & onion bhaji with curried yoghurt GF/V

Prawn & chorizo skewers with lime aioli, dukkah DF/GF

Beef Brisket sausage rolls with bush tomato chutney

Panko crumbed whiting with chips, tartare sauce

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

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

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

INLUIONS

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

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

MIX AND MINGLE OPTIONS

The following selections are available to customise your menu to suit the needs of you and your guests. We are happy to work with you to ensure we create the perfect menu combination for your special day.

CHOOSE 1 OF EACH CATEGORY

CANAPES 1.5 HOURS

ARANCINI

Wild mushroom arancini with salsa verde, parmesan V
Saffron & feta arancini with romesco sauce V
Chorizo, sweet pepper, manchego arancini with salsa verde

TART/LAVOSH

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

FRITTER

Cauliflower & onion bhaji with curried yoghurt GF/V
Zucchini & pea falafel with coriander hummus DF/GF/V/Ve
Herb Polenta croquettes with Chipotle aioli V/GF

SKEWER

Chicken saltimbocca skewers with honey, vin cotto DF/GF
Prawn & chorizo skewers with lime aioli, dukkah DF/GF
Prawn & merguez skewers with tamarind sauce DF/GF
Lamb Kofta skewers, herb yoghurt, pomegranate molasses GF

SAUSAGE ROLL

Beef Brisket sausage rolls with bush tomato chutney
Spinach & ricotta sausage roll with salsa verde V
Harissa Lamb sausage roll with tamarind chutney

SUBSTANTIAL BIGGER BITES 1.5 HOURS CHOOSE 1 FROM EACH CATEGORY

FISH

Salt & pepper squid boat with pickled slaw, gochujang GF
Panko crumbed whiting with chips, tartare sauce
Grilled garlic prawns, noodle salad GF

VEGETARIAN

Indonesian fried rice with omelette, crispy shallots, soy dressing V
Thai pumpkin & tomato curry with pilaf rice, onion bhaji DF/GF/V/Ve
Red Lentil dahl with herb yoghurt, carrot sambal DF/GF/V/Ve

MEAT/SALAD

Smoked Lamb rib, seasonal quinoa tabbouleh, pomegranate molasses DF/GF
Cajun grilled chicken, corn & black bean salsa, chipotle aioli
Grilled Pork Belly, korean rice salad with kimchi GF

BUN/WRAP

Tandoori Chicken chapati wrap with herb yoghurt
"The Farmhouse" Pulled Pork slider with quick pickled slaw, house bbq sauce
Pulled Texan brisket slider, house bbq sauce, quick pickled slaw

ADDITIONAL CANAPE \$4.50 ADDITIONAL SUBSTANTIAL \$7.50

MIX AND MINGLE OPTIONS

The following specialty items are also available to customise your mix and mingle package.

UPGRADE ITEMS

OYSTER CANAPE ADDITION \$4PP

Served with Natural/ Shallot vinaigrette/ Soy ginger/ lemon & tobasco GF/DF

TURKISH BREAD & TRIO OF DIPS POST RECEPTION

Addition \$3.50 pp

SEASONAL SUBSTITUTE

local Grilled Albany torbay asparagus (Late Aug-November) wrapped in prosciutto with saffron aioli GF/DF

Nannup Peach, prosciutto with mozzarella (Late December-Feb) honey drizzle GF

MEAT CANAPE SUBSTITUTE

BBQ lamb cutlet with tzatziki, cumin salt, pomegranate molasses surcharge \$3 per person GF

SEAFOOD CANAPE SUBSTITUTE

Australian Scallop & chorizo skewer with lime aioli, dukkah surcharge \$3 per person GF/DF

GRAZING TABLES AVAILABLE POST RECEPTION FROM \$9 PER HEAD

DESSERT AND LATE NIGHT SNACK OPTIONS ALSO AVAILABLE

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

*Wow! The food and service from Goanna Gallery was beyond perfect. Every single person commented on the food as the stand out of our wedding, even our good mate Matt Moran said how delicious and faultless everything was, so that's got to be saying something! ;) We cannot thank you enough and will recommend GG to everyone!!
Kaia & Matt*

*unforgettable food
at an unforgettable venue*



A SEATED AFFAIR

Our seated package is perfect for events at Solitarie with pre-dinner drinks and nibbles on the grass and then a long table feast in the Shed or in a marquee or tent after the ceremony

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.

Our following menu options have been meticulously pieced together to ensure your guests experience a variety of fresh, seasonal flavours that will please all their senses and fill their bellies. We look forward to providing you with a custom quote based on your numbers and requirements.

FROM \$85 THREE COURSES

POST-RECEPTION CANAPES 45 MINUTES SAMPLE ONLY

Wild mushroom arancini with salsa verde, parmesan V
Roast cherry tomato, labneh on lavosh V
Grilled torbay Asparagus, wrapped in prosciutto with saffron aioli (Oct - Dec) DF/GF
Prawn & merguez skewers with tamarind sauce DF/GF

ENTRÉE SHARED PLATTER ON TABLE

Charcuterie board
Olives, olive oil, dukkah, Yallingup Wood Fired Bread

MAIN COURSE SHARED BANQUET STYLE

HOT SELECTION

Grilled Harvey Beef Rump Cap, red wine jus, crispy onions, bernaise sauce GF
Slow roast Harissa Lamb shoulder, grilled Cauliflower, herb yoghurt GF

PRE-ORDER OPTION FOR VEGETARIAN GUESTS

Pan-fried potato gnocchi, roast pumpkin, cauliflower puree, walnut sage beurre noisette V

SIDES

Roasted potatoes, confit garlic, rosemary GF/DF/V/Ve
Broccolini, green beans, snow peas, flaked almonds, gremolata GF/DF/V/Ve

SALAD

Roast Pumpkin, spinach, feta, toasted pepitas, honey chilli vinaigrette GF/V
Preserved Lemon, herb & tomato couscous with toasted almonds DF/V/Ve

SEE OTHER OPTIONS BELOW

FULL DESSERT TABLE AND LATE NIGHT SNACK OPTIONS ALSO AVAILABLE

POST-RECEPTION CANAPES 45 MINUTES

Choose four canapes

Oyster Canape Natural/ Shallot vinaigrette/ soy ginger/ lemon & tobasco GF/DF (\$4 surcharge)

Wild mushroom arancini with salsa verde, parmesan V

Saffron & feta arancini with romesco sauce V

Chorizo, sweet pepper, manchego arancini with salsa verde

Beetroot relish tartlet with goats curd V

Tomato, Basil, mozzarella tartlet with pesto V

Roast cherry tomato, labneh on lavosh V

Cauliflower & onion bhaji with curried yoghurt GF/V

Zucchini & pea falafel with coriander hummus DF/GF/V/Ve

Herb Polenta croquettes with Chipotle aioli V

Chicken saltimbocca skewers with honey, vin cotto DF/GF

Prawn & chorizo skewers with lime aioli, dukkah DF/GF

Prawn & merguez skewers, tamarind sauce

Lamb Kofta skewers, herb yoghurt, pomegranate molasses GF

Beef brisket sausage rolls with bush tomato chutney

Spinach & ricotta sausage roll with salsa verde V

Harissa Lamb sausage roll with tamarind chutney

ENTRÉE SHARED PLATTER ON TABLE

Selection of Charcuterie, pickles, chutney DF/GF

or

House Hot smoked salmon with labneh, Beetroot jam GF

or

Trio of dips, crudite of vegetables, seasonal salad V

All served with oven fresh Yallingup Wood Fired Bread, olives, dukkah, olive oil

MAIN COURSE SHARED BANQUET STYLE

CHOICE OF TWO HOT SELECTION

Grilled Harvey Beef Rump Cap, red wine jus, crispy onions, bernaise sauce GF

Slow braised beef cheeks with red wine jus, glazed carrots GF

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

Slow roast Harissa Lamb shoulder, grilled Cauliflower, herb yoghurt GF

Lamb rump with green beans, jus nicoise DF/GF

Roast crown of chicken, garlic butter sauce, pangrattato

Pork Belly, braised red cabbage, apple sauce, crackling DF/GF

Steamed barramundi with citrus beurre blanc, seasonal greens GF

Crisp fried whiting with black garlic gribiche, gremolata

Seafood paella with garlic aioli, fresh tomatoes (\$4 surcharge) DF/GF

CHOOSE ONE FOR VEGETARIAN/VEGAN GUESTS

(Vegetarian or Vegan option for your guests pre-order only)

Pan-fried potato gnocchi, roast pumpkin, cauliflower puree, walnut sage beurre noisette V

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

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

Warm quinoa salad, pumpkin, sweet potato, grilled haloumi GF/V

SIDES

Choose 1 from each category

POTATO SIDE

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

Creamy potato dauphinoise GF/V

Crisp fried potato cakes GF/DF/Ve

Sweet Potato gratin GF/DF/V/Ve

HOT VEGETABLE SIDE

Broccolini, green beans, snow peas, flaked almonds, gremolata GF/DF/V/Ve

Roasted Carrots, beetroot, shallots with vin cotto GF/V

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

Braised Leeks, carrots, onions, pancetta GF

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

Choose 1

SALAD

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

Preserved Lemon, herb & tomato couscous with toasted almonds DF/V/Ve

Green beans, snow peas with quinoa, orange, gremolata GF/DF/V/Ve

Tomato, cucumber, red onion, sumac and herbs with vin cotto GF/DF/V/Ve

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

DESSERT OPTIONS

Our dessert table options 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

DESSERT PLATED \$10 PER PERSON

Sticky Date Pudding, butterscotch sauce, Cream

Chocolate brownie, poached berries, creme anglaise

Lemon Cheesecake with vanilla strawberries GF

Pear & almond tart with cream, berry coulis

Tiramisu cake

(ask about canape desserts for your mix & mingle)

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 V

Beef sausage rolls \$6 pp

Chicken/beef/veg tortillas \$6 pp V*

Ham & Cheese toasties \$6 pp

Hawker rice with prawn, chicken, pork, sweet soy sauce \$500 (serves 80-100) DF

Seafood paella, scallops, prawns, clams, mussels, squid (serves 80-100) \$800 DF/GF

Chicken, chorizo paella with fresh tomato, aioli \$600 serves (80-100) DF/GF

Rump steak sliders with grilled onions, bbq sauce \$12 pp

"The Farmhouse" Pulled Pork slider with quick pickled slaw, house bbq sauce \$8 pp

"The Farmhouse" sausage bun with roasted corn salsa, bbq sauce \$8 pp

Panko Crumbed whiting with Chips, tartare sauce \$10 pp

Whole spit roast lamb with gravy roll (80-100) \$900 DF/GF

Whole spit roast pig with gravy roll, crackling, slaw, apple sauce \$1500 (140-180) DF/GF

LATE NIGHT SNACK SERVED 10PM

ADD \$70 PER HOUR FOR CHEF FOR 2 HOURS AND \$40 FOR WAITRESS 2 HOURS
OR INCLUDED FOR \$1000 PLUS SPEND



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