



GOANNA GOURMET

essentials

FOR SOLITAIRE HOMESTEAD





GOANNA GOURMET *essentials*

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

We have worked closely with Solitaire to create our essentials menu exclusive to Solitaire Homestead. The GG essentials menu is designed specifically to offer you the best value for money, while still enjoying the freshest ingredients and variety of flavours for you and your guests.

ESSENTIALS SEATED MENU

SIT DOWN FOR THE MAIN EVENT

STARTING AT \$78 PP (MINIMUM 70 GUESTS)

CANAPES TO START

CHOOSE FOUR

WILD MUSHROOM ARANCINI WITH SALSA VERDE, PARMESAN

SUN-BLUSHED TOMATO, LABNEH, OLIVE CRUMB TARTLET

CAULIFLOWER & ONION BHAJI WITH CURRIED YOGHURT

GARLIC PRAWN & CHORIZO SKEWER WITH CUCUMBER RAITA

CHICKEN SALTIMBOCCA SKEWER WITH PRESERVED LEMON AIOLI

LAMB KOFTA SKEWER, GREEN YOGHURT, POMEGRANATE MOLASSES

SHARE PLATTERS ON TABLE FOR MAIN

CHOOSE TWO

PORK SHOULDER WITH CRACKLING, APPLE SAUCE, ROASTING JUICES

FREERANGE BONELESS CHICKEN MARYLAND WITH PAPRIKA & HONEY

SLOW BRAISED SMOKED BEEF BRISKET WITH ROASTED SHALLOTS, RED WINE JUS

SLOW ROAST SHOULDER OF LAMB WITH HARISSA, TZATZIKI

CHOOSE ONE

HOT VEGETABLE

BRAISED MUSHROOMS WITH PARMESAN SAUCE, PINE NUTS, GREMOLATA

OR

EGGPLANT, ZUCHINNI & TOMATO CASSOULET

SALAD

ROAST PUMPKIN, SPINACH, FETA, TOASTED PEPITAS, HONEY BALSAMIC DRESSING

OR

SEASONAL GARDEN SALAD WITH MUSTARD VINAIGRETTE, SHAVED PARMESAN GF/V

ALL SERVED WITH

ROAST POTATOES, CONFIT GARLIC, ROSEMARY

IF REQUIRED - CHOOSE ONE DISH AS AN ALTERNATIVE FOR YOUR VEGETARIAN/VEGAN GUESTS

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

PAN-FRIED SEASONAL GNOCCHI

ROAST VEGETABLE & STONEFRUIT WITH ALMOND, FENUGREEK, COCONUT AMINO

EGGPLANT, ZUCCHINI & TOMATO CASSOULET

THAI PUMPKIN CURRY WITH PILAF RICE

PRE - RECEPTION GRAZING

Start your reception celebration with a grazing station full of fresh, flavoursome pickings from the chef's larder, including a seasonal selection of charcuterie, smoked salmon, cheeses, olives, house made dips, marinated vegetables, pate, pickles, chutneys, fresh fruit, muscatels and more...

MEDIUM - up to 40 guests \$590

LARGE - up to 70 guests \$890

X LARGE - up to 110 guests \$1490

DELUXE - up to 200 guests \$2100



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.

Loaded Fries \$6 pp

Beef sausage rolls \$6 pp

Chicken/beef/veg quesadillas \$6 pp

Sweet & Sour Chicken & Rice \$8 pp

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

LATE NIGHT SNACK SERVED 10PM

ADD \$70 PER HOUR FOR CHEF FOR 2 HOURS AND \$40 FOR WAITRESS 2 HOURS