



Solitaire Homestead



GOANNA GOURMET

AT SOLITAIRE HOMESTEAD

'smart casual' celebration food



real food prepared by real chefs perfect for a real celebration

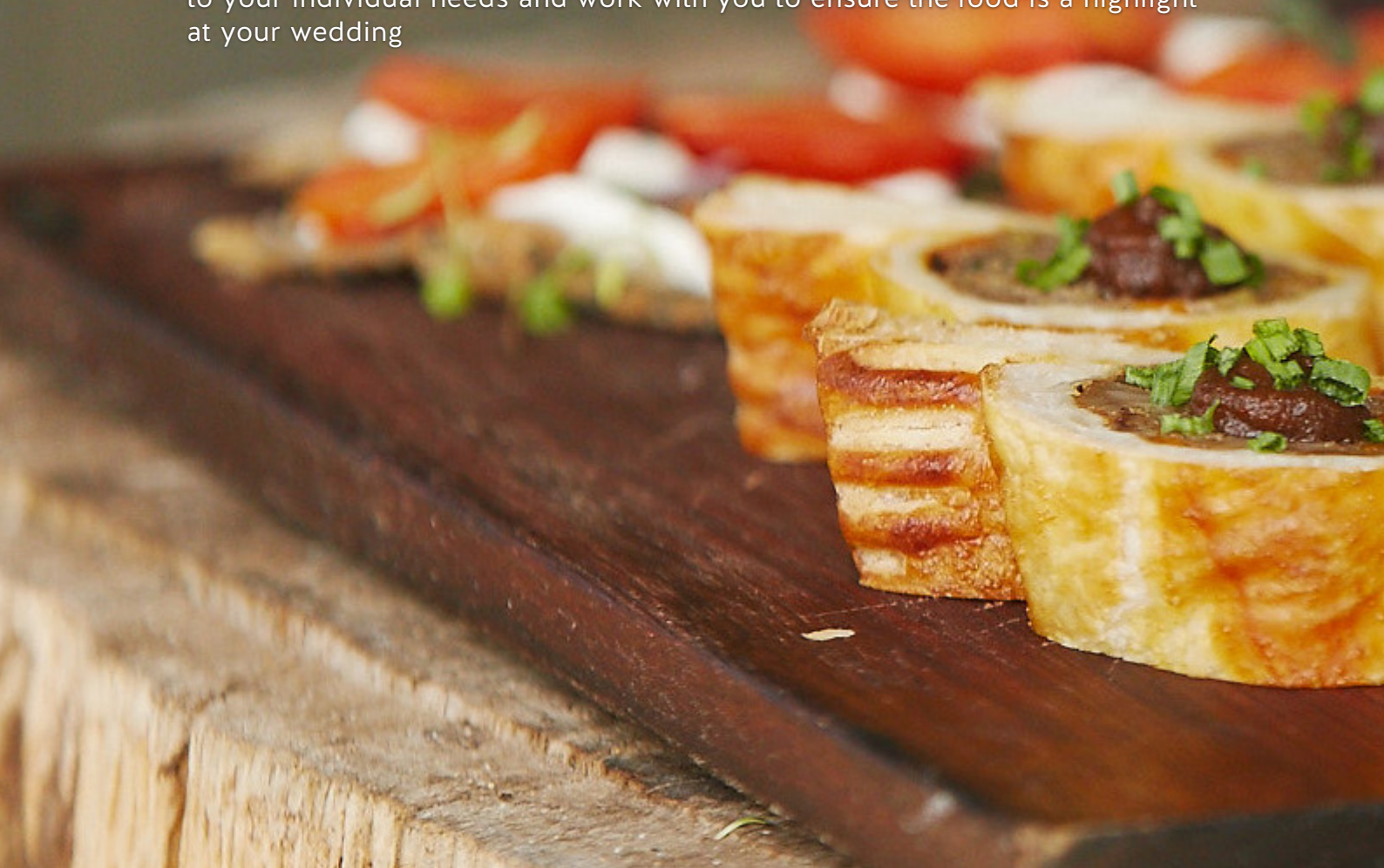
GG Catering and Solitaire Homestead work together to provide you with the perfect menu and venue. Our combined experience make planning your big event seamless and stress free.

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 the taste buds.

We proudly produce all our dishes in-house specifically for each event and it is served 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 lunch and a meeting at 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 our style of food. 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.

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 \$85PP (MINIMUM 70 PEOPLE)

CANAPES

Wild mushroom arancini with salsa verde, parmesan

Beetroot & goats curd tartlet

Cauliflower & onion bhaji with curried yoghurt

Garlic prawn & chorizo skewer with lime aioli

Lamb kofta skewer, green yoghurt, pomegranate molasses

Beef brisket sausage roll with bush tomato chutney

BIGGER BITES

Panko crumbed whiting with chips, tartare sauce

Pulled pork slider with slaw, house bbq sauce

Thai pumpkin & tomato curry with pilaf rice

INCLUSIONS

Price per head includes GST

Chefs and kitchen team for 5 hours including setup

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.

CANAPE'S

CHOOSE 1 FROM EACH CATEGORY

ARANCINI

Wild mushroom arancini with salsa verde, parmesan
Chorizo, sweet pepper, manchego arancini with salsa verde

TART

Beetroot & goats curd tartlet
Sun-blushed Tomato, labneh, olive crumb tartlet

FRITTER/CROQUETTE

Cauliflower & onion bhaji with curried yoghurt
Jalapeno & cheddar croquettes with caramelized onion

SKEWER SELECTION 1

Chicken saltimbocca skewer with preserved lemon aioli
Lamb kofta skewer, green yoghurt, pomegranate molasses

SKEWER SELECTION 2

Haloumi & chorizo skewer
Garlic prawn & chorizo skewer with lime aioli

SAUSAGE ROLL

Beef brisket sausage roll with bush tomato chutney
Spinach & ricotta sausage roll with pickled blueberry sauce

SUBSTANTIAL BIGGER BITES

CHOOSE 3 FROM THE FOLLOWING

Asian noodles with crumbed prawns, sriracha aioli
Panko crumbed whiting with chips, tartare sauce
Slow braised lamb shoulder, jus nicoise, mashed potato
Smoked lamb rib, seasonal quinoa tabbouleh, pomegranate molasses
Fried crumbed chicken, black bean & tomato salsa, chipotle aioli
Butter chicken curry, pilaf rice, onion pickle
Pork & beef meatballs in rich tomato sauce, quinoa
Pulled pork slider with slaw, house bbq sauce
Asian noodles, szechuan pork belly bites, hoisin aioli
Thai pumpkin & tomato curry with pilaf rice
Gnocchi, cauliflower puree, mushroom duxelle

ADDITIONAL CANAPE \$4.50 ADDITIONAL SUBSTANTIAL \$7.50

*unforgettable food
at an unforgettable venue*



A SEATED AFFAIR

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

This menu is perfect for events where you wish to enjoy a casual, relaxed dining experience with your friends and family, whilst enjoying a sharestyle seated banquet.

SAMPLE MENU

FROM \$90PP (MINIMUM 70 PEOPLE)

PRE-RECEPTION CANAPES (60 MINUTES)

Wild mushroom arancini with salsa verde, parmesan
Sun-blushed Tomato, labneh, olive crumb tartlet
Garlic prawn & chorizo skewer with lime aioli
Crumbed whiting with tartare sauce

MAIN COURSE - SHARED BANQUET STYLE

HOT SELECTION

Roasted rump cap of beef, red wine jus, crispy shallots
Roast chicken breast, garlic butter sauce, pangrattato

PRE-ORDER OPTION FOR VEGETARIAN/VEGAN GUESTS

Pan-fried seasonal gnocchi

HOT VEGETABLE SELECTION

Broccolini, green beans, snow peas, almond cream

SALAD SELECTION

Roast pumpkin, spinach, feta, toasted pepitas, honey balsamic dressing
Panzanella of tomato, cucumber, red onion, sumac herbs, sherry vinegar dressing

ALL SERVED WITH

Roast potatoes, confit garlic, rosemary

MINIMUM OF 8 GUESTS PER TABLE - LONG TABLE STYLE

ASK US ABOUT ADDITIONAL CATERING OPTIONS AVAILABLE

PRE RECEPTION GRAZING TABLES

LATE NIGHT SNACKS

CUSTOM DISH SELECTIONS

PRE - RECEPTION CANAPES (60 MINUTES)

CHOICE OF FOUR (4) CANAPES

Wild mushroom arancini with salsa verde, parmesan
Beetroot & goats curd tartlet
Sun-blushed Tomato, labneh, olive crumb tartlet
Cauliflower & onion bhaji with curried yoghurt
Garlic Prawn & chorizo skewer with lime aioli
Crumbed whiting with tartare sauce
Chicken saltimbocca skewer with preserved lemon aioli
Lamb kofta skewer, green yoghurt, pomegranate molasses
Haloumi & chorizo skewers with muhamarra dipping sauce
Beef brisket sausage roll with bush tomato chutney
Spinach & ricotta sausage roll with pickled blueberry sauce

MAIN COURSE SHARED BANQUET STYLE

MEAT SELECTIONS (CHOOSE 2)

Roasted rump cap of beef, red wine jus, braised shallots
Smoked beef brisket with house bbq sauce
Freerange boneless chicken maryland with paprika & honey
Roast Chicken breast, garlic butter sauce, pangrattato
Roast Pork Belly, braised red cabbage, crackling
Roast pork shoulder, crackling, apple sauce, roasting juices
Slow roast shoulder of lamb with harissa, tzatziki

HOT VEGETABLE SIDE (CHOOSE 1)

Braised mushrooms with parmesan sauce, pine nuts, gremolata
Cauliflower & cheese gratin
Roasted carrots, green beans, labneh, bush dukkah
Broccolini, green beans, snow peas, almond cream

SALAD (CHOOSE 2)

Roast pumpkin, spinach, feta, toasted pepitas, honey balsamic dressing
Preserved lemon & saffron couscous with sugar snaps, toasted nuts, currants
Panzanella of tomato, cucumber, red onion, sumac herbs, sherry vinegar dressing
Witlof & baby gem with puy lentils, pickled fennel, puffed grains

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

MINIMUM OF 8 GUESTS PER TABLE - LONG TABLE STYLE

PRE - RECEPTION GRAZING

Start your reception celebration with a grazing station full of fresh pickings from the chef's larder, including a seasonal selection of chacuterie, smoked salmon, cheeses, olives, house made dips, marinated vegetables, pate, pickles, chunteys, 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 with our late night snack options.

Loaded Fries \$6 pp

Beef sausage rolls \$6 pp

Chicken/beef/veg quesadillas \$6 pp

Butter 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

ALLERGY & FOOD SENSITIVITY INFORMATION

GG Catering can accomodate the following dietary and food sensitivity requirements

Gluten, Dairy, Nut, Vegetarian and Vegan

		Gluten Free	Dairy Free	Nut Free	Vegetarian	Vegan
CANAPES	Beef brisket sausage roll, bush tomato chutney		Y	Y		
	Beetroot & goats curd tartlet	Y		Y	Y	
	Cauliflower & onion bhaji with curried yoghurt	Y		Y	Y	Y*
	Chicken saltimbocca skewer with preserved lemon aioli	Y	Y	Y		
	Chorizo, sweet pepper, manchego arancini with salsa verde			Y		
	Crumbed whiting with tartare sauce			Y		
	Garlic prawn & chorizo skewer, lime aioli	Y		Y		
	Haloumi & chorizo skewers	Y		Y		
	Jalapeno & cheddar croquettes, caramelized onion			Y	Y	
	Lamb kofta skewer, green yoghurt, pomegranate molasses	Y	Y	Y		
	Spinach & ricotta sausage roll, pickled blueberry sauce			Y		
	Sun-blushed tomato, labneh, olive crumb tartlet	Y		Y	Y	
	Wild mushroom arancini, salsa verde, parmesan			Y	Y	
BIGGER BITES	Asian noodles with crumbed prawns, sriracha aioli		Y	Y		
	Asian noodles, szechuan pork belly bites, hoisin aioli	Y	Y	Y		
	Butter chicken curry, pilaf rice, onion pickle	Y		Y		
	Fried crumbed chicken, black bean & tomato salsa, chipotle aioli			Y		
	Gnocchi, cauliflower puree, mushroom duxelle			Y	Y	
	Panko crumbed whiting, chips, tartare sauce			Y		
	Pork & beef meatballs in rich tomato sauce, quinoa	Y		Y		
	Pulled pork slider with slaw, house bbq sauce			Y		
	Slow braised lamb shoulder, jus nicoise, mashed potato	Y		Y		
	Smoked lamb rib, seasonal quinoa tabbouleh, pomegranate molasses	Y	Y	Y		
	Thai pumpkin & tomato curry with pilaf rice	Y	Y	Y	Y	Y
SEATED MEAT OPTIONS	Freerange boneless chicken maryland, paprika, honey	Y	Y	Y		
	Roast chicken breast, garlic butter sauce, pangrattato			Y		
	Roast pork belly, braised red cabbage, crackling	Y	Y	Y		
	Roast pork shoulder, crackling, apple sauce, roasting juices	Y	Y	Y		
	Roasted rump cap of beef, red wine jus, crispy shallots	Y	Y	Y		
	Slow braised smoked beef brisket, house bbq sauce			Y		
	Slow roast shoulder of lamb with harissa, tzatziki	Y		Y		
SEATED VEGETARIAN / VEGAN ALTERNATIVE	Eggplant, zuchinni & tomato cassoulet			Y	Y	Y
	Pan-fried seasonal gnocchi			Y	Y	
	Roast Vegetable & stonefruit, almond, fenugreek, coconut amino	Y	Y	Y*	Y	Y
	Thai pumpkin curry, pilaf rice	Y	Y	Y	Y	Y
SEATED SIDE OPTIONS	Braised mushrooms, parmesan sauce, pine nuts, gremolata	Y		Y*	Y	
	Broccolini, green beans, snow peas, almond cream	Y	Y		Y	Y
	Cauliflower & cheese gratin			Y	Y	
	Panzanella of tomato, cucumber, red onion, sumac herbs, sherry vinegar dressing		Y	Y	Y	Y
	Preserved lemon & saffron couscous, sugar snaps, toasted nuts, currants		Y		Y	Y
	Roast potatoes, confit garlic, rosemary	Y	Y	Y	Y	Y
	Roast pumpkin, spinach, feta, toasted pepitas, honey balsamic dressing	Y		Y	Y	
	Roasted carrots, green beans, labneh, bush dukkah	Y			Y	
	Witlof & baby gem, puy lentils, pickled fennel, puffed grains	Y	Y	Y	Y	Y
	Yallingup Bread with EVOO		Y	Y	Y	
LATE NIGHT SNACK OPTIONS	Loaded Fries				Y*	
	Beef brisket sausage roll		Y	Y		
	Chicken/beef/veg quesadillas			Y	Y*	
	Sweet & sour chicken, rice		Y	Y		
	Panko crumbed whiting, chips, tartare sauce			Y		



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