



GOANNA CATERING

Function Pack
2023 / 2024



Whether you are celebrating a wedding, milestone birthday or family reunion, Goanna Catering can provide you with delicious food for your event that will delight everyone!

We have a passion for simple, fresh and satisfying food with a creative seasonal menu. We work closely alongside local producers and suppliers to ensure that every menu item showcases the best quality ingredients available.

All of our food is proudly produced in-house specifically for each event and it is served on the day by our experienced and dedicated waitstaff.

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

MIX & MINGLE

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

Our menu has been meticulously pieced together by our Head Chef Duncan Timmons, to ensure your guests experience a balanced variety of delicious, seasonal flavours that will satisfy all their senses.

The Mix & Mingle package is the perfect option for you and your guests to be able to experience a cocktail-style reception, while still indulging in amazing food that you and your guests will love.

SAMPLE MENU

prices from \$90pp
(minimum 70 people)

Includes 6 canapes and 3 bigger bites

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

Waitstaff for 5 hours

MIX & MINGLE OPTIONS

The following selections are available to customise your menu to suit the needs of you and your guests. Please refer to the dietary matrix to help you create the perfect menu for your special day.

Canapes

Choose one (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 skewers
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 three (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 \$4.75 Additional Substantial \$7.95

A SEATED AFFAIR

Our Seated Affair package is perfect for events where you wish to enjoy a casual, relaxed dining experience with your friends and family, whilst enjoying a delectable share-style seated banquet.

SAMPLE MENU

prices from \$95pp
(minimum 70 People)

Includes 4 canapes and seated shared mains banquet

PRE-RECEPTION CANAPES

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

A SEATED AFFAIR OPTIONS

Pre - Reception Canapes (approx 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 of the following dishes as an alternative for your vegetarian/vegan guests

Pan-fried seasonal gnocchi (V)
Roast Vegetable & stonefruit with almond, fenugreek, coconut amino (VE)
Eggplant, zucchini & tomato cassoulet (VE)
Thai pumpkin curry with pilaf rice (VE)

Minimum of 8 guests per table - long table style

LATE NIGHT SNACK

Round off the night with our late night snack options

Loaded Fries \$6.50 pp

Beef sausage rolls \$6.50 pp

Chicken/beef/veg quesadillas \$6.50 pp

Sweet & Sour Chicken & Rice \$8.50 pp

Panko Crumbed whiting with Chips, tartare sauce \$11 pp

Late night snack served 10pm

add \$75 per hour for chef for 2 hours and \$45 per hour for waitstaff member 2 hours



DIETARY MATRIX		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, sweet pepper sauce	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	
	Brocolini, 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		