



Goanna Catering

FUNCTION PACK 25/26

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.

gf (Gluten Free) | **df** (Dairy Free) | **nf** (Nut Free) | **v** (Vegetarian) | **ve** (Vegan)



SAMPLE MENU

Prices from \$100pp | minimum 70 people | Includes 6 canapes and 3 bigger bites

CANAPES

Wild mushroom arancini with salsa verde, parmesan nf, v

Beetroot & goats curd tartlet gf, nf, v

Cauliflower & onion bhaji with curried yoghurt gf, nf, v, ve*

Garlic prawn & chorizo skewer with lime aioli gf, nf

Lamb kofta skewer, green yoghurt, pomegranate molasses gf, df, nf

Beef brisket sausage roll with bush tomato chutney df, nf

BIGGER BITES

Panko crumbed whiting with chips, tartare sauce nf

Pulled pork slider with slaw, house bbq sauce nf

Thai pumpkin & tomato curry with pilaf rice gf, df, nf, v, ve

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 nf, v
Chorizo, sweet pepper, manchego arancini with salsa verde nf

Tart

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

Fritter / Croquette

Cauliflower & onion bhaji with curried yoghurt gf, nf, v, ve*
Jalapeno & cheddar croquettes with caramelized onion nf, v

Skewer selection 1

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

Skewer selection 2

Haloumi & chorizo skewers gf
Garlic prawn & chorizo skewer with lime aioli gf, nf

Sausage Roll

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

SUBSTANTIAL BIGGER BITES

Choose three (3) from the following

Asian noodles with crumbed prawns, sriracha aioli df, nf

Panko crumbed whiting with chips, tartare sauce nf

Slow braised lamb shoulder, jus nicoise, mashed potato gf, nf

Smoked lamb rib, seasonal quinoa tabbouleh,
pomegranate molasses gf, df, nf

Fried crumbed chicken, black bean & tomato salsa, chipotle aioli nf

Butter chicken curry, pilaf rice, onion pickle gf, nf

Pork & beef meatballs in rich tomato sauce, quinoa gf, nf

Pulled pork slider with slaw, house bbq sauce nf

Asian noodles, szechuan pork belly bites, hoisin aioli df, nf

Thai pumpkin & tomato curry with pilaf rice gf, df, nf, v, ve

Gnocchi, cauliflower puree, mushroom duxelle nf, v

Additional canape \$6 Additional Substantial \$10



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.

gf (Gluten Free) | **df** (Dairy Free) | **nf** (Nut Free) | **v** (Vegetarian) | **ve** (Vegan)

SAMPLE MENU

Prices from \$105pp | minimum 70 people | Includes 6 canapes and 3 bigger



PRE-RECEPTION CANAPES

Wild mushroom arancini with salsa verde, parmesan nf, v

Sun-blushed tomato, labneh, olive crumb tartlet gf, nf, v

Garlic prawn & chorizo skewer with lime aioli gf, nf

Crumbed whiting with tartare sauce nf

MAIN COURSE – SHARED BANQUET-STYLE

Hot Selection

Roasted rump cap of beef, red wine jus, crispy shallots gf, df, nf

Roast chicken breast, garlic butter sauce, pangrattato nf

Pre-Order Option for Vegetarian / Vegan Guests

Pan-fried seasonal gnocchi nf, v

Hot Vegetable Selection

Broccolini, green beans, snow peas, almond cream gf, df, v, ve

Salad Selection

Roast pumpkin, spinach, feta, toasted pepitas, honey balsamic dressing gf, nf, v

Panzanella of tomato, cucumber, red onion, sumac herbs, sherry vinegar dressing df, nf, v, ve

All Served with

Roast potatoes, confit garlic, rosemary gf, df, nf, v, ve

A SEATED AFFAIR 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.

PRE - RECEPTION CANAPES

(approx 60 minutes)

Choice of four (4) Canapes

Wild mushroom arancini with salsa verde, parmesan nf, v

Beetroot & goats curd tartlet gf, nf, v

Sun-blushed tomato, labneh, olive crumb tartlet gf, nf, v

Cauliflower & onion bhaji with curried yoghurt gf, nf, v, ve

Garlic prawn & chorizo skewer with lime aioli gf, nf

Crumbed whiting with tartare sauce nf

Chicken saltimbocca skewer with preserved lemon aioli gf, df, nf

Lamb kofta skewer, green yoghurt, pomegranate molasses gf, df, nf

Haloumi & chorizo skewers with muhamarra dipping sauce gf

Beef brisket sausage roll with bush tomato chutney df, nf

Spinach & ricotta sausage roll with pickled blueberry sauce nf

MAIN COURSE

SHARED BANQUET STYLE

Roasted rump cap of beef, red wine jus, braised shallots gf, df, nf

Smoked braised beef brisket with house bbq sauce nf

Freerange boneless chicken maryland with paprika & honey gf, df, nf

Roast chicken breast, garlic butter sauce, pangrattato nf

Roast pork belly, braised red cabbage, crackling gf, df, nf

Roast pork shoulder, crackling, apple sauce, roasting juices gf, df, nf

Slow roast shoulder of lamb with harissa, tzatziki gf, nf

Continued on next page.

Minimum of 8 guests per table - long table style

A SEATED AFFAIR OPTIONS

Continued.

HOT VEGETABLE SIDE

Choose one (1)

Braised mushrooms with parmesan sauce, pine nuts, gremolata gf, nf*, v

Cauliflower & cheese gratin nf, v

Roasted carrots, green beans, labneh, bush dukkah gf, v

Broccolini, green beans, snow peas, almond cream gf, df, v, ve

SALAD

Choose two (2)

Roast pumpkin, spinach, feta, toasted pepitas,
honey balsamic dressing gf, nf, v

Preserved lemon & saffron couscous with sugar snaps,
toasted nuts, currants df, v, ve

Panzanella of tomato, cucumber, red onion, sumac herbs,
sherry vinegar dressing df, nf, v, ve

Witlof & baby gem with puy lentils, pickled fennel, puffed grains gf, df, nf, v, ve

All served with roast potatoes, confit garlic, rosemary gf, df, nf, v, ve

VEGETARIAN/VEGAN ALTERNATIVES

If required choose one of the following dishes as an alternative for your vegetarian/vegan guests

Pan-fried seasonal gnocchi nf, v

Roast vegetable & stonefruit with almond, fenugreek,
coconut amino gf, df, nf*, v, ve

Eggplant, zucchini & tomato cassoulet nf, v, ve

Thai pumpkin curry with pilaf rice gf, df, nf, v, ve

Minimum of 8 guests per table - long table style

LATE NIGHT SNACK

Round off the night with our late night snack options

Late night snack served 10pm

additional cost of \$75 per hour for chef for 2 hours
and \$45 per hour for waitstaff member 2 hours

SNACK MENU

Loaded fries \$6.50pp v*

Beef sausage rolls \$6.50pp df, nf

Chicken/beef/veg quesadillas \$6.50pp nf, v*

Sweet & sour chicken & rice \$8.50pp df, nf

Panko crumbed whiting with chips, tartare sauce \$11pp nf





Contact us

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