



Swell Fine Food Catering

Private Dining Menu

Prices are subject to change and some items are subject to availability.

Minimum 10 Guest

Staff Costs Apply

Additional 10% GST applies

Set Menu

Set Entrée & Main \$76 pp

Set Entrée, Main & Dessert \$91 pp

Entre & Alternate main \$81 pp

Alternate main & set dessert \$81 pp

Set Entrée, alternate Main & set Dessert \$96 pp

Bread roll and Butter included with all options

Cut and serve cake \$ 2 pp

Pre-Dinner Canapes Service (30–45-minute service)

Canapes Service – 2 options \$ 10 pp

Canapes Service – 4 options \$ 20 pp

Canapes Service – 6 options \$ 30 pp

For the table –served before or after main

Add Antipasto Grazing Platter \$ 105 each

Prosciutto, Ham, Salami, Olives, Turkish Bread, Pickles, Grissini

Add Seafood Platter \$ 140 each

Natural Oysters, Smoked Salmon, Pickled Octopus, Cold Cooked Exmouth Prawns

Add cheese boards per table \$ 105 each

A selection Of Cheeses, Dried Fruit, Quince, Crackers

Add Grazing board per table \$ 140 each

An assortment of cured meats, Italian Sausage, soft and hard cheese, pickled vegetables,

dried fruit and nuts, crackers, Turkish bread, oils and more

Canape Service

Cold Canapes

Natural Oyster, Shallot Vinaigrette, Lemon (Gf)
Thai Oyster, Nam Jim Sauce (Gf)
Beetroot & Goat Cheese Crostini
Mozzarella Wrapped In Prosciutto, Balsamic Glaze (Gf)
Whipped Feta, Caramelised Onion, Cherry Tomato In Tart Shell
Tomato Bruschetta, Red Onion, Basil, Balsamic Glaze
Duck Liver Pate, Caramelised Onion, Truffle Oil, Tart Shell
King Fish Sashimi, Lemon, Dill, Cucumber Wheel (Gf)
Smoked Salmon Blini, Sour Cream, Dill
Beetroot & Vodka Cured Salmon, On Cucumber Wheel (Gf)
Crunchy Bread, Brie Cheese, Caramelised Onion, Grape
Tuna Tartar in cucumber basket

Warm Canapes

Oyster Kilpatrick (Gf)
Beer Battered Oyster, Japanese Mayo, Pickled Ginger
Salt & Pepper Squid, Aioli, Black Salt
Charred Chorizo, Salsa Verde
Lamb Cutlet, Basil Pesto (Gf)
Italian Meatball Skewer, Napolitana Sauce, Balsamic
Cheesy Tomato Arancini, Aioli, Black Salt
Chicken Satay Sticks, Thai Peanut Sauce
Seared Half Shell Scallop, Sweet Potato Puree (GF)
Grilled Octopus, Pumpkin, Tomato Salsa
Grilled Chorizo & Prawn Skewer, Balsamic Reduction
Garlic Prawn In A Spoon (Gf)
Sambuca Prawn In A Spoon (Gf)

Entrée

Cold

Pickled Beetroot, Pumpkin Salad, Feta, Spinach, Caramelised Walnut, Balsamic Reduction (GF)

Vodka & Beetroot Cured Salmon, Pickled Cucumber, Blueberry, Dill Yoghurt (GF)

King Fish Sashimi, Avocado, Wasabi & Lime Aioli Crispy Turkish Bread

Creamy Pumpkin, Quinoa, rocket, Cherry Tomatoes, Sunflower Seeds, Feta, Honey Dressing (GF)

Hot

Truffle Arancini (3) Pickled Radish Aioli

Tomato Arancini with Aioli, Seared Scallops with pumpkin and Cured Salmon & pickled Cucumber wheel

Seared Abrolhos Half Shell Scallops, Pumpkin Puree, Truffle Oil, Orange Segment

Crispy Skin Pork Belly, Red Cabbage, Caramelised Apple, Jus

Asparagus, Prosciutto, Vinaigrette, Shaved Parmesan

Crispy skin Salmon, Hollandaise, heirloom Tomatoes, Lemon

Creamy Seafood Chowder

Moroccan Spiced Pumpkin Soup, Sour Cream (GF)

Main –

Poultry

Prosciutto Wrapped Chicken Breast, Truffle Infused Mash Potato, Asparagus, Blistered Cherry Tomatoes & Jus

Five Spiced Duck Breast, Orange Segments, Sweet Potato Puree, Crumbled Feta, JUS, Sprouts (GF)

Beef

Harvey Sirloin Steak, French Ratatouille, Potato Gratin & Jus

Medium Eye Fillet, Rosemary Potato Bake, Herb Crust, Broccolini, Sauce Bearnaise (GF)

(additional \$5 pp charge)

Slow Cooked Beef Cheek in Rich Gravy served on a bed of Creamy mash Potato, Crispy Kale and Heirloom Tomatoes

Pork

Twice Cooked Pork Fillet, Potato Croquettes, Broccoli, Apple Sauce, Pumpkin & Jus

Crispy Pork Belly, Sweet Potato, Caramelised Peach, Broccolini and Jus

Lamb

Grilled Lamb Cutlets, Buttered Peas, Caramelised onion, Potato Gratin, Jus and Balsamic Reduction

Seafood

Crispy Skin Salmon, Roast Potatoes, Blistered Cherry Tomatoes, Asparagus, Evo, Grilled Lemon

Grilled Snapper Fillet, Sweet Potato Puree, Pickled Fennel, Heirloom Tomato

Pan Fried Barramundi served on a bed of White Wine Risotto with Green Peas and Tomato Salsa

Salmon Wrapped In Prosciutto with Steamed Rice, Asparagus and Hollandaise Sauce

Vegetarian

Stack of Seasonal Fresh Roasted Vegetables, Puree of Pumpkin, Basil, Balsamic Reduction

(GF,V,VE)

Dessert Selection

Crème Brulé, Seasonal Berries with Chocolate (GF)

Passionfruit Panna Cotta, Whipped Cream (GF)

Mini Pavlova, Strawberries, Thick Cream (GF)

Warm Chocolate Brownie, Carmel Popcorn, Vanilla Ice Cream (GF)

Lemon Curd Tart, Torched Meringue, Berry Compote (GF)