



**Swell**  
FINE FOOD CATERING

# private events plated

## Pricing

2 course set menu - \$75pp + staff + travel

3 course set menu - \$98pp + staff + travel

Staff cost for up to 10pax - \$440 (1 private chef & 1 wait staff)

Staff cost for 11-15pax - \$660 (2 private chefs & 1 wait staff)

Staff cost for 16-25pax - \$880 (2 private chefs & 2 wait staff)

*Bread roll and butter included with all options*

## Entrée

### Cold

- **Roasted Pumpkin Salad** served with feta, spinach, caramelised walnuts & balsamic reduction (gf,v)
- **Vodka & Beetroot Cured Salmon** served with shaved apple, pickled fennel, lavosh & dill yogurt
- **King Fish Sashimi** served on crispy turkish bread with avocado, wasabi & lime aioli
- **Creamy Pumpkin Quinoa** served with rocket, cherry tomatoes, feta, sunflower seeds & honey dressing (gf,v)
- **Beef Carpaccio** served with rocket, shaved percorino, capers & olive oil (gf)
- **Spiced Gazpacho** served with basil pesto pastry twists (v)
- **Pork & Chicken Terrine** served with frisée salad, spiced tomato chutney & caramelised onion

### Hot

- **Tomato Arancini (3)** served with pickled radish & aioli (v)
- **Seared Scallops (3)** served with pumpkin puree & garlic butter (gf)
- **Crispy Skin Pork Belly** served with red cabbage, caramelised apple & jus (gf,df)
- **Grilled Asparagus** served with prosciutto, hollandaise & rocket (gf)
- **Crispy Skin Salmon** served with heirloom tomatoes, hollandaise & lemon (gf)
- **Creamy Garlic Prawns** served with steamed rice & lemon (gf)
- **Creamy Seafood Chowder** served with toasted turkish break (gfo)
- **Moroccan Spiced Pumpkin Soup** served with sour cream (gf,v)

**\$1500 minimum spend applies // Prices include GST**

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



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## Main

- **Prosciutto Wrapped Chicken Breast** served with truffle infused mash potato, asparagus, blistered cherry tomatoes & jus (gf)
- **Chicken Breast filled with spinach & ricotta** served with pumpkin puree, crispy potato rosti, broccolini & jus (gf)
- **Medium Eye Fillet** served with potato & pumpkin gratin, grilled king oyster mushroom, broccolini & jus (gf) (additional \$5pp charge)
- **Slow Cooked Beef Cheek** served in a rich gravy, on a bed of creamy mash potato with crispy kale & heirloom tomatoes (gf)
- **Twice Cooked Pork Fillet** served with gruyere & corn croquettes, broccoli, pumpkin puree, apple & jus
- **Crispy Pork Belly** served with sweet potato, caramelised peach, broccolini & jus (gf,df)
- **Slow Cooked Marinated Italian Pork Shoulder** served with sweet potato puree, baby carrots parmesan crisp, jus & dukkha
- **Rack of Lamb** served with potato & pumpkin gratin, buttered peas, caramelised onion & mint jus (gf)
- **Greek Lamb Shoulder** served with a creamy mash potato, stuffed moroccan pumpkin flower, crispy kale & jus
- **Lamb Shank** served with a creamy mash potato, broccolini & rosemary infused red wine jus (df)
- **Crispy Skin Salmon** served with roast potatoes, blistered cherry tomatoes, asparagus, evoo & grilled lemon (gf,df)
- **Pan Fried Barramundi** served with sweet potato mash, wilted spinach, pickled apple, fennel & dill (gf,df)
- **Half Shell Crayfish Mornay** served with creamy mash potato, broccolini & grilled lemon (additional \$20pp charge)
- **Stack of Seasonal Fresh Roasted Vegetables** served with pumpkin puree, basil & balsamic reduction (gf,df,v,ve)
- **Fried Potato Gnocchi** served with pumpkin puree, burnt sage butter & crispy kale (v)

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## Dessert

- **Crème Brûlée** served with seasonal berries & housemade chocolate biscotti (gfo,v)
- **Chai Crème Brûlée** served with housemade chocolate biscotti (gfo,v)
- **Coconut Panna Cotta** served with a passionfruit coulis (gf,df,v,ve)
- **Warm Loaded Chocolate Brownie** served with caramel popcorn & vanilla ice cream (v)
- **Lemon Curd Tart** with a torched meringue served with berry compote (v)
- **Sticky Date Pudding** with butterscotch sauce & vanilla ice cream (v)
- **Pavlova Roulade** with strawberries, blueberries, passionfruit & cream (gf,v)
- **Lemon Cheesecake** with raspberry coulis & cream (v)
- **Orange & Almond Cake** with candied orange & chocolate mousse (gf,v)

## Add Ons

Cake cut and serve with coulis and cream - \$3pp

Canapés - 2 options - \$11pp, 4 options - \$21pp

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(v) Vegetarian || (vo) Vegetarian option || (ve) Vegan || (veo) Vegan Option || (gf) - Gluten Free || (gfo) – Gluten Free Option Available || (df) Dairy Free