



BOTANIC & BYNG STREET CATERING: FUNCTIONS & EVENTS SAMPLE MENU

This SAMPLE MENU is for our most popular package:
Canapés on arrival, followed by Three Courses.
It can be adjusted for smaller packages and canapé style functions.

CANAPÉS (select 3)

Standard

Pork and Prawn Wontons with an Asian dipping sauce	Hot
Mushroom & Thyme Arancini	Hot, V
Homemade Sausage Rolls with tomato relish	Hot
Mini Cheese & Onion Tarts	Hot, V
Jamon Wrapped Asparagus with bocconcini and lemon mayo (seasonal)	Hot, GF
Grilled Prawn with an Asian dipping sauce	Hot, GF
Mini Chicken & Tarragon Pies	Hot
Vietnamese Rice Paper Rolls with Chicken (also available as a vegetarian option)	GF
Tiny Parmesan & Rosemary Shortbread with roasted cherry tomato & fetta	V
Duck & Orange Rillettes en croute	
Smoked Salmon on a Dill Scone with horseradish cream	
Sundried Tomato & Parmesan Palmier	V
Chicken, Parsley & Lemon Mayonnaise Finger Sandwiches	
Mini Reuben Sandwich with sauerkraut & mayonnaise	

Substantial

Mini Burgers with cheese, tomato sauce and homemade pickles**	Hot
Parmesan Crumbed Prawns with lemon aioli**	Hot
Lamb & Cumin Kofta with mint yoghurt**	Hot, GF
Scallop & Chorizo with salsa verde**	Hot, GF
Lamb Cutlets with a lemon mint dressing**	Hot, GF

Note: Canapés marked ** are substantial and incur an extra cost of \$3.00 per item.

ENTRÉE (select one for all or two for alternate serve)

<i>Trunk Creek</i> Pork Terrine with cornichons, Dijon mustard & croutes	Cold
Sundried Tomato, Fetta and Basil Tart	V
Thai Chicken Salad with Asian herbs and nam jim dressing	Cold
Heirloom Tomato and Smoked Mozzarella Salad	V, Cold
Smoked Salmon Salad with pickled beetroot	Cold

NB: As an alternative to individually, plated entrees, we can do Antipasto Platters for the table, served on wooden Byng Street Boards with a selection of delicious produce including *Trunk Creek* Pork Terrine, Salmon Gravlox, Sonoma Sourdough, Olives, Roasted & Pickled Vegetables etc.



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MAIN COURSE (select one for all or two for alternate serve)

Braised Shoulder of **Lamb** with verjuice, rosemary and garlic. Served with mint jelly.
~ This is our signature dish. We recommend serving this to the table on our beautiful hand-crafted platters, for sharing. Guests serve themselves, along with big bowls of veggies and salads. It's a great conversation starter for guests as well!

Oven-Roasted **Chicken** Maryland with a lemon and thyme butter.

Rolled **Pork** Shoulder stuffed with apple, pine nuts and sage. Served with an apple relish.

Locally Grown, Grass-Fed **Hereford Red Beef**** Brisket braised in red wine with garlic and thyme. This is without doubt the best beef in the Orange region.

Pan-Seared **Salmon**** seasoned with lemon and dill. Served with crispy skin.

** if you select both salmon and beef, an extra charge of \$5pp will apply, as these are both considerably more expensive than the other options. Charge only applies if you select both.

SIDE OPTIONS (choose 3)

Pumpkin Puree
Sweet Potato Puree
Truffled Cauliflower Puree
Roasted Potatoes with rosemary and garlic

Blanched Broccolini with almonds
Green Beans with sesame and mint
Blanched Asparagus with lemon (September/October/November only)

Pea, Mint and Fetta Salad
Iceberg, Parmesan and Vincotto Salad
Roasted Carrot Salad with lemon, fetta and coriander (served warm)
Fennel, Apple & Radish Slaw with a tangy lime dressing

DESSERT (select one for all or two for alternate serve)

Raspberry Pannacotta with basil jelly and meringue. Served in a jar.
Pear Frangipane Tart with amaretto mascarpone
Chocolate Mousse with hazelnut praline. Served in a jar.
Lemon Tart with crème fraiche

NB: we can do a selection of Dessert Canapés (petit fours) as an alternative to a seated dessert. These include delicious little sweet treats from Byng Street Local Store's pastry kitchen such as Mini Pannacotta, Lemon Curd Tarts, Chocolate Brownies and Fudge.

COFFEE AND TEA

Plunger Coffee and Tea.



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SAMPLE MENU**

Inclusive in all seated meal packages.

OPTIONAL EXTRAS

Wedding Cake (we recommend local bespoke baker Sprinkle and Bake)

Tea and Coffee Station (for canapé functions)

Late Night Bacon or Ham Rolls

Lemonade Stand

“Ham Bar” - charcuterie smorgasbord. A feast for the senses!

Cheese Table

High Tea

PLEASE NOTE:

We can cater for dietary requirements and allergies, with prior notice.

All menu items are subject to change at the discretion of the Events Team at Byng Street.

You will be advised of any changes prior to your function.