



COCKTAIL MENU

BEAUMONDE
Catering

*TIP: As a general rule we recommend 3-4 pieces per person per hour.
Over a meal period no less than 4 pieces per person per hour.*

COLD SELECTION

VEGETARIAN - COLD

Piperade Bruschetta, Belgium Feta Crumb v 3
 King Island Brie, Wild Rosella Chutney, Grilled Pear, Rocket Cocktail Sandwich v 3
 Zucchini & Cumin Omelette, Soft Feta, Chilli Tomato, Italian Leaf gfv 3
 Cranberry Salad, Buffalo Mozzarella, Vibrant Herb Verdi Spoon v 3
 Parmesan & Black Olive Shortbreads, Hazelnut Pesto, Goats Cheese v 3
 Vietnamese Rice Paper Rolls, Crushed Peanut & Lime Soy Sauce gfv 3
 Toasted Baguette, Tomato Concasse, Avocado, Wine Washed Pecorino v 3
 Vibrant Sweet Corn, Pea & Sumac Pikelet, Tendril Tips v 3
 Royal Blue Potato, Black Olive Tapenade, Beetroot Crème gfv 3
 Petite Cherry Tomato, Pesto, Burette Tart v 3
 Creamed Goats Cheese, Spiced Seed Florentine, Onion Marmalade, Artichoke Crisp gfv 3
 Carrot Ribbon, Asparagus, Fontina Cheese, Pickled Enocchi, Hollandaise gfv 3
 Butternut Pumpkin, Honey Wafer, Beetroot Reduction, Pistachio Crust v 3
 Potato Blini, Red & Gold Pepper Confetti, Tiny Leaf v 3
 Goats Cheese, Saffron Potato Tortilla, Guacamole, Candied Chilli gfv 3
 Corn & Cilantro Cake, Avocado Gazpacho v 3

POULTRY – COLD

Chicken, Fig, Ricotta Boudin, Fig Jam 3
 Chicken & Wasabi Mayonnaise Cocktail Sandwich 3
 Sous Vide Chicken, Orange, Walnut & Rosemary Shortbread 3
 Confit Duck, Cranberry Conserve, Chestnut Biscotti 3
 Shredded Duck & Cherry Salad, Coriander & Szechuan Cup 3.5
 Chicken Caesar, Parmesan Cup, Quail Egg gf 3.5
 Coconut Rice Cake, Jerk Chicken, Mango & Finger Lime Salsa gf 3.5
 Coconut Poached Chicken Salad, Chilli Curl, Crisp Gyoza Cup 3.5
 Vietnamese Chicken, Lemongrass Rice Paper Roll, Nuoc Cham Dressing gf 3.5

POULTRY – COLD

Duck Prosciutto, Candied Cumquats, Polenta gf 3.5
 Chicken Rillettes, Walnut & Fennel Crisp, Red Currant, Onion Jam 3.5

Minimum of 30 pieces per item.
 Delivery, staffing and equipment charges apply



Confit Duck, Sweet & Salty Raisins, Fennel, Parmesan gf 4
 Twice Cooked Duck, Cucumber, Coriander, Mint Salad Spoon gf 4
 Duck & Serrano Ham Ballotine, Orange Blossom, Pistachio Crème gf 4
 Barbeque Duck, Asian Salad, Rice Paper Rolls gf 4
 Morrell Mushroom, Chicken Terrine, Truffle Emulsion gf 4
 Quail Breast, Rosemary Sable, Goats Cheese Chiboust, Onion Marmalade 5.5

MEAT – COLD

Sweet & Sour Beef, Kim Chi Crisp, Lotus Root gf 3
 Honey Shaved Beef Fillet, Corn & Feta Cake, Basil Gel 3.5
 Pancetta Wrapped Pork Fillet, Spiced Apricot Relish gf 3.5
 Pickled Pork, Parsley & Cheddar Terrine, Plum Sauce 3.5
 Spiced Lamb Tenderloin, Truffle Polenta Cake, Capsicum Jam gf 3.5
 Parma Ham, Asparagus, Fontina Cheese, Quails Egg, Grapefruit Hollandaise gf 3.5
 Beef Fillet, Turkish Black Chilli, Asparagus, Tomato Relish, Crouton 3.5
 Cured Carpaccio Beef, Truffled, Goat's Cheese, Pomegranate, Parmesan gf 4
 Smoked Lamb Loin, Chapatti Bread, Mango & Mint Chutney 4
 Jammon Rolled Veal, Passionfruit Curd, Popcorn, Fork gf 4
 Sugar Cured Wagyu Beef, Refined Wild Mushroom Tart 4
 Cured Venison, Beetroot & Caraway Scone, Coconut Foam 5.5

SEAFOOD – COLD

Tasmanian Smoked Salmon, Lime & Horseradish Cream Cocktail Sandwich 3
 Blue Swimmer Crab, Lychee, Corn Salad Spoon gf 3
 Salmon Tartar, Lime Crème Fraiche, Rye Bread Square 3
 Savoury Choux, Beetroot Cured Salmon, Capers Mascarpone 3
 Sand Crab, Tomato Jelly, Crab Mayo, Vibrant Tomato, En Croute 3.5
 Fresh Oysters with Native Lime Salsa or Tequila & Lemon Jelly gf 3.5
 King Prawn, Finger Lime, Corn Taco, Chilli Caramel gf 3.5

SEAFOOD – COLD

Prawn Salad, Mint Relish, Tobiko, Tostada Crisp 3.5
 Salmon, Wasabi Cream Cheese, Cucumber Gel, Tobiko gf 4
 Poached Prawns, Lemon Dressing, Lime Salt gf 4
 Prawn, Vietnamese Mint, Mango Rice Paper Roll, Nam Pla gf 4
 Lobster Salad, Filo Tart, Citrus Aioli, Micro Leaf 4

Minimum of 30 pieces per item.
 Delivery, staffing and equipment charges apply



Black Sesame Brik Cone, Salmon Tartar, Red Onion Mascarpone 5
 Seared Tuna, Chilli Shortbread, Green Papaya Salad 5
 Kingfish Ceviche, Ginger Lime Curd, Chilli Pear Crisp gf 5

WARM SELECTION

VEGETARIAN - WARM

Swiss Brown Duxelle Mushroom, Black Truffle Tart, Cress, Truffle Pecorino v 3
 Red Onion Jam, Fortified Wine, Gruyere Tart, Pepper Pastry v 3
 Pea, Pernod, Parmesan Risotto Barrel, Citrus Aioli gfv 3
 Haloumi, Pickled Carrot, Nigella Seed Spring Roll v 3
 Sweet Onion, Soft Feta, Thyme Fluted Tart v 3
 Brussel Sprout, Bocconcini, Heirloom Tomato, Slider gfv 3
 Pumpkin and Bocconcini Pizza with Lemon, Thyme & Tomato v 3
 Vegetable Pastie, House Made Chutney v 3
 Pumpkin & Gruyere Soufflé Tart, Red Pepper Jam v 3
 Spanish Vegetable Manchego Croquette, Pesto Mayonnaise gfv 3
 Wild Mushroom Arancini, Mozzarella Centre gfv 3
 Seared Haloumi, Baby Fig, Caramelised Balsamic Walnut, Sebago Rosti v 3
 Crispy Tofu Compressed Cucumber, Spicy Pickled Mushroom gfv 3
 Vegetable Samosa, Coriander Yogurt v 3
 Silverbeet, Feta Spanakopita v 3
 Spiced Sweet Potato, Chickpea Falafel, Saffron Mint gfv 3
 Zucchini, Carrot, Feta & Mint Fritters, Sesame Yoghurt v 3
 Congo Potato Disc, Goats Cheese, Balsamic Pear Crisp gfv 4
 Sweet Potato, Blue Cheese Tortellini, Caramelised Fennel Butter, Fork v 4.5

POULTRY - WARM

Honey, Satay Chicken, Smashed Nuts gf 3
 Chicken, Green Pea, Leek Butter Puff Pie 3
 Chicken Truffle Arancini, Parsley Crumb, Salsa Verde gf 3
 Chicken, Leek, Almond, Green Pea Filo Parcel 3
 Sambal Chicken, Taquitos Cigar, Savoury Lime Anglaise gf 3
 Pancetta Rolled Chicken Skewer, Dark Balsamic, Orange gf 3.5
 Chicken Bisteeya, Cinnamon Sugar Dusting 3.5
 Parmesan Parsley, Quinoa Crusted Chicken Goujon, Aioli gf 3.5

Minimum of 30 pieces per item.
 Delivery, staffing and equipment charges apply



Chicken Saltimbocca, Potato Spaghetti, Sage Pesto gf 4
 Chicken, Shallot Spring Roll, Ginger Soy 4
 Duck Cigar, Orange Blossom Jam, Pecorino Dust 4
 Medium Roast Duck, Pickled Ginger Salt, Potato Rosti gf 4
 Quail Ballotine, Roast Pumpkin, Hazelnut, Parsley gf 4.5
 Nyonya Braised Duck Leg, Steamed Carrot Cake, Chilli Jam 4.5
 Duck & Spring Onion Wonton, Spicy Szechuan, Szechuan Sauce 4.5
 Peking Duck, Mandarin Pancake, Hoi Sin Sauce 5
 Confit Duck Pithivier, Foi Gras, Red Currant Glaze 5

MEAT - WARM

Pork & Ricotta Sausage Roll, House Made Tomato Sauce 3
 Bacon, Manchego, Chive Miniature Quiche 3
 Lamb & Quince Bisteeya, Ras el Hanout, Sugar Spice 3
 Crisp Polenta Crumbed Pork Belly, Vincotto, Pear Velvet, Spoon gf 3
 Slow Roasted Lamb Shoulder Croquette, Onion Jam gf 3
 Sticky Beef Cheek, Buffalo Mozzarella Arancini gf 3
 BBQ Pork Steamed Buns, Coriander, Sweet Chilli 3.5
 Pepper Crusted Lamb, Tomato Crostini, Truffle Mushroom Reduction 3.5
 Palm Sugar Pork Skewer, Green Mango Salad gf 3.5
 Kalamata Lamb Loin, Thyme Rosti, Smokey Red Pepper gf 3.5
 Confit Potato Croute, Seared Beef Fillet, Truffle Mushroom, Oven Dried Tomato gf 3.5
 Rare Roasted Beef, Candied Beetroot Jam on Bubble & Squeak gf 3.5

MEAT - WARM

Rare Roasted Beef, Mini Yorkshire Pudding, Horseradish Cream 3.5
 Chorizo, Rhubarb Sugo, Pinenut Pizza 4
 Lamb, Quince, Fennel Pollen Potato Whip Pie 4
 Steamed Pork Gyoza Dumplings, Red Vinegar 4
 Spiced Lamb Samosa, Coriander Yoghurt 4
 Sweet Pork Empanada, Preserved Orange, Chipotle 4
 Peppered Beef Cheek & Red Wine Pie, Roasted Tomato Relish 4
 Port Cured Beef Fillet & Fries, Béarnaise gf 4.5

SEAFOOD - WARM

Prawn & Coconut Wonton, Coconut Sambal 3

Minimum of 30 pieces per item.
 Delivery, staffing and equipment charges apply



King George Whiting 'Fish Fingers' Kewpie Mayo, Nori Salt 3
Seared Salmon, Juniper Salted Kipfler, Lemon Aioli 3.5
Snapper Skewer, Grapefruit, Chervil, EVO gf 3.5
Crab & Sweet Corn Cake, Rice Crackle Crust, Chilli Mayonnaise 3.5
Atlantic Salmon, Gruyere Cheese Gratin, Mascarpone Tart 3.5
Blackened Barramundi Spring Roll, Lemon & Pepper Dressing 3.5
Seared Pepper Tuna, Salmon Pearl Vinaigrette, Potato Galettes gf 3.5
Seared Scallops, Shallot Puree, Saffron Citrus Salad Spoon gf 4
Seared Scallops, Rhubarb Jam, Jerusalem Artichoke Crisp, Spoon gf 4
Steamed Prawn Gyoza, Red Vinegar 4
Prawn, Chorizo Skewer, Sumac Hollandaise 4
Crispy Crumbed Sesame Prawns, Harissa Mayonnaise 4
Spicy Prawn Spring Rolls, Nam Pla Dipping Sauce 4
Baked Exmouth Bamboo Prawn, Japanese Seven Spice Rub, Ponzu Glaze gf 4
Kataifi Wrapped Prawns, Cinnamon Tomato 4
Jamon Rolled King Prawn, Chilli, Tomato Salsa gf 4

Minimum of 30 pieces per item.
Delivery, staffing and equipment charges apply



CANAPE DESSERTS 3.5 EACH

Chocolate Amarula Éclairs
 Decadent Chocolate, Cherry Mousse Flan
 Ginger & Lime Brulee gf
 Mascarpone, Peach Parfait Cup gf
 Apple Tarte Tatin, Clotted Cream
 Suspended Citrus, Champagne Jelly gf
 Lemon Curd Tart, Confit Lemon, Torched Italian Meringue
 Chocolate Pedro Cup, Turkish Delight, Crunch Pearls gf
 Potted Anzac, Lemon Meringue Jars
 Lavender Panacotta, Ginger Wafer *gf without the wafer*
 Chocolate Maple Brulee, Demerara Caramel gf
 Coco & Salted Caramel Tart, Golden Pearls
 Vanilla & Strawberry Tart, Pink Pepper Tears
 Beetroot Chocolate Slice, Crème Fraiche Cream gf (*vegan*)
 Raspberry & Coconut Butter Cream Macaron gf
 Short Black Macaroon, Coffee Kahlua Mousse gf
 Italian Donuts, White Chocolate Fondue
 Churros, Spiced Cinnamon, Chocolate Frangelico
 Walnut, Pumpkin Cinnamon, Tart

SWEET BITES 2.5 EACH

Double Chocolate Brownie Bite
 Carrot Cake Bite
 Mini Donut Balls, Cinnamon Dusting
 Lemon, Strawberry Cheesecake Bite
 Honey Madeline Bite
 Coconut, Chocolate Rum Ball
 Chef's Selection of Hand Made Truffles
 Nougat of Pistachio, Honey, Lime
 Dark Chocolate Almond Clusters

Minimum of 30 pieces per item.
 Delivery, staffing and equipment charges apply



SUBSTANTIAL BOWL SELECTION – COLD

VEGETARIAN - COLD

Goat's Cheese Soufflé, Smoked Red Pepper, Avocado Tian gfv 9
 Buffalo Mozzarella, Raspberry Salsa, Seeded Rye Crumble v 9
 Layered Spring Vegetable, Tomato Jelly, Bitter Leaf gfv 9
 Royal Tomato Terrine, White Balsamic, Smoked Feta Crumble gfv 9

POULTRY – COLD

Ras El Hanout Chicken, Broad Bean, Cucumber, Lime Yoghurt gf 9
 Coconut Poach Chicken, Nashi Pear, Smashed Chilli Nuts gf 9
 Smoked Chicken, Nasturtium & Pickled Walnut gf 9
 Clementine Duck, Apple Remoulade, Tiny Leaf gf 10
 Quail, Pickle Watermelon, Endive, White Balsamic gf 10

MEAT – COLD

Pork & Pistachio Terrine, Rocket, Cumberland Relish 10
 Sous Vide Lamb, Sesame Smashed Chickpea, Pomegranate Dressing gf 10
 Beef Fillet, Grilled Kipfler Potato, Grain Mustard, Leaf gf 10
 Chermoula Crusted Lamb, Desiree Potato Salad, Saffron Aioli gf 12

SEAFOOD – COLD

Prawn Cocktail, Sesame Shard, Caramelised Pineapple 9
 Snapper Ceviche, Coconut Meringue, Maze Mousse gf 10
 Tequila Cured Salmon, Goats Cheese Parfait, Frisse Curls gf 10
 Smoked Salmon, Spiced Avocado & Watercress Salad, Orange gf 10
 Ceviche Snapper, Chilli Thread Salad, Fresh Coconut gf 10
 King Prawn, Cucumber Ribbons, Nam Pla, Mango Jelly gf 10
 Flaked Tuna, Wakami, Vibrant Tobiko Concasse gf 10
 Blood Orange Cured Trout, Poached Apple, Shaved Fennel gf 10
 Hickory Smoked Ocean Trout, Shaved Fennel, Champagne Emulsion gf 10
 Confit Salmon, Salted Caper, Lemon Sauce Verge gf 10
 Sand Crab, Pink Lady Apple, Brandy Mayonnaise gf 10

SUBSTANTIAL BOWL SELECTION – WARM

VEGETARIAN – WARM

Gnocchi, Wild Mushroom, Brandy Cream, Parmesan v 8

Minimum of 30 pieces per item.
 Delivery, staffing and equipment charges apply



Ricotta, Spinach Tortellini, Cream Tomato, Basil Sauce, Parmesan v 8
 Agedashi Tofu, Cashew, Daikon, Nori Crisp gf 9
 Chickpea Braise, Tomato, Fennel & Green Chilli gf 9
 Beetroot Risotto, Persian Feta, Rocket gf 9
 Roast Pumpkin & Truffle Risotto, Pecorino & Radish Salad gf 9
 Wild Mushroom Risotto, Rocket, Truffle, Goat's Cheese gf 9
 Caramelised Onion Tart, St Agur, Smoked Tomato v 9
 Cavatelli Pasta, Wild Mushroom, Brown Butter, Kale, Artichoke Mousse v 9
 Petit, Spinach Gnocchi, Brandy Cream, Pecorino Curls v 9
 Haloumi Cubed, Black Olive, Baby Cucumber, Torched Tomato gf 9
 Soft Herb Polenta, Poached Egg, Kale & Truffled Pecorino gf 9
 Balinese Pumpkin, Peanut Curry, Coconut Rice gf 9
 Potato Gnocchi, Caramelised Fennel, Goats Cheese, Celery, Almond v 9
 Organic Orechiette Pasta, Sicilian Olives, Grape Tomatoes, Garlic v 9
 Potato Curry, Indian Flat Bread, Spiced Eggplant v 9

POULTRY – WARM

Malay Chicken Salad, Endive & Toasted Rice Crunch gf 9
 Parsi Chicken, Apricot, Avocado, Freekeh Salad gf 9
 Chicken Coq-au-vin, Goats Cheese, Royal Blue Mash gf 9
 Beaumonde Spiced Chicken, Vietnamese Spicy Slaw 9
 Apple Smoked Chicken, White Anchovy, Caesar 9
 Twice Cooked Chinese Chicken, Sesame Rice, Soy & Red Bean Dressing gf 9
 Steamed Ginger Chicken, Sushi Rice Cake, Sesame Wakame Salad gf 9
 Grilled Chicken, Chickpea Salad, Lemon Yoghurt Dressing gf 9
 Roast Chicken Thigh, Smoked Bacon, Sweet Corn, Spring Vegetables 9

Minimum of 30 pieces per item.
 Delivery, staffing and equipment charges apply



POULTRY – WARM CONT.

Red Chicken Curry, Popcorn Shoots, Coconut Rice 9

Roast Duck, Glass Noodle, Plum Sauce, Cashew gf 10

Duck Confit, Rocket, Roasted Beetroot, Hazelnut Dressing gf 10

Thai Duck Curry, Jasmine Rice, Charred Fresh Pineapple gf 10

MEAT – WARM

Lamb Shoulder Barrel, Sweet Potato Velvet, Salt & Vinegar Chips gf 9

Petit Chorizo, Sheep Milk Cheese, Roasted Tomato, Basil White Bean 9

Veal & Ricotta Meatballs, Soft Polenta, Basil gf 9

Beef Massaman Curry, Eggplant Kasundi, Fragrant Jasmine Rice gf 9

Herb Crusted Pork Belly, Vanilla Royal Blue Potato, P.C. Chutney gf 9

Formed Shiraz Lamb, Tonka Bean Carrot, Toasted Grains, Jus 9

Orange & Cinnamon Beef Cheeks, Mash, Green Bean, Herb Salad gf 9

Soy Braised Beef Cheeks, Seared Spaetzle, Chilli Praline 9

Sous Vide Beef, Grain Mustard Chat Rounds, Capers Butter Jus gf 9

Korean BBQ Beef, Cabbage & Red Lettuce Salad, Sesame Dressing gf 10

Char Sue Pork, Fragrant Rice, Tamarind Reduction gf 10

Pork, Crab & Carrot Steam Bao, Poached Diakon, Pork Crackle 10

Lamb Korma, Basmati Rice & Garlic Naan 10

Venison Fillet, Beetroot Risotto, Goats Cheese Emulsion gf 15

Minimum of 30 pieces per item.
Delivery, staffing and equipment charges apply



SEAFOOD – WARM

Panko Fish Cake, Chilli Sambal, Shredded Coconut, Pickled Mango 9

Citrus Crumbed Snapper, Hand Cut Sea Salt Chips, Tartare Sauce 9

Battered Flat Head, Tomato Salsa, Tabasco Guacamole 9

Confit Cone Bay Barramundi, Verjuice Fennel, Lilliput Caper, EVO gf 9

Spanish King Prawns, Preserved Lemon, Coriander Cous Cous gf 9

Prawn Laksa, Baby Corn, Bamboo Shoot gf 10

Salt & Pepper Calamari, Rocket, Parmesan, Lemon Mayonnaise 10

Seared Cuttlefish, Palm Sugar Pork, Pineapple, Shallot Crumble gf 10

Sustainable Barramundi, Tarragon Crumb, Macadamia Lavosh 10

Szechuan Chilli Baby Squid, Watermelon, Coriander & Mint Salad gf 10

Black Ribbed Prawn & Scallop Tortellini, Chilli & Lemon Oil 10

Seared Scallop, Ginger Crystal, Clove Cream, Lemon Balm 10

Blue Swimmer Crab & Corn Jalapeno Fritter, EVO, Melon Pearl 10

Slow Roast Teriyaki Salmon, Toasted Seaweed, Ramen Noodles 10

Seared Snapper, Rocket & Lemon Risotto gf 10

Wood Smoked Salmon, Refined Nicoise & Tomato Jelly gf 10

Minimum of 30 pieces per item.
Delivery, staffing and equipment charges apply



OTHER SUBSTANTIALS

SIGNATURE BURGERS*

Smashed Chick Pea, Cumin Salt Tabbouli, Honey Yoghurt v 7

Lemon Grass Chicken, Thai Chilli Jam, Rocket 7

Creole Slow Cooked Chicken Burger, Mango Chutney, Cos 7

Ground Beef, Cornichon, Streaky Bacon, Cheddar Melt 7

Lemon Scented Veal Schnitzel, Green Apple Remoulde, Pecorino 7

Plum Pork Belly, Kim Chi, Toasted White Sesame 7

Slow Cooked Lamb, Slaw, Smoked BBQ Ketchup 7

Pulled Pork, Coleslaw, Hot Buttered Bun & Spicy BBQ Plum Sauce 7

Ground Wagyu Beef Polpettini, Tomato Sugo, Provolone Cheese Melt gf 10

**gf bread option available*

BAO'S

Crisp Szechuan Chicken Bao, Shredded Vegetable, Spicy Peanut Sauce 9

Steamed Sticky BBQ Duck Bao, Chilli Salted Caramel 9

Hoisin Glazed Mushroom, Sesame Seeds, Kewpie Mayonnaise Bao v 9

Sticky Pork Steam Bao, Poached Diakon, Pork Crackle 9

Minimum of 30 pieces per item.
Delivery, staffing and equipment charges apply

