

THE OLD LAUNDRY

CANAPES



PACKAGE 1 (\$29PP)

Lights:

Pork and ricotta sausage roll, apple, tomato chutney
Asparagus and pumpkin arancini, mozzarella, aioli
VG

Korean chicken skewer, Korean BBQ sauce, mayo,
sesame DF GF

Substantial:

Cheeseburger slider, pickle, mustard, tomato



PACKAGE 2 (\$29PP)

Lights:

Blue swimmer crab donut, pebre salsa, avocado aioli
Wagyu beef carpaccio, crispy caper, parmesan
sauce, basil GF

Confit duck leg pancake, cucumber, hoi sin, spring
onion DF

Substantial:

Dry aged Angus sirloin, potato rosti, prawn salsa GF
DF



*Items from these two packages are interchangeable
Check out our dietary package on page 6*

PACKAGE 3 (\$39PP)

Lights:

Chorizo and shallot croquette, sriracha sauce

Beef bourguignon and pepper pie DF

Korean pork belly skewer, Korean BBQ sauce, mayo, sesame DF, GF

Substantials:

Cheeseburger slider, pickle, mustard, tomato

Fish and chips, lemon, mayonnaise DF GFO

PACKAGE 4 (\$39PP)

Lights:

Lamb tartare, poppadum, turmeric yoghurt, salted cucumber GF DFO

Smoked mozzarella croquette, Ortiz anchovy, oregano, lemon VGO

Beef cheek cigar, brik pastry, labneh, olive

Substantials:

Venetian style crab gnocchi, San Marzano, chili, cinnamon

Middle eastern black Angus skirt steak, harrisa, coriander, almond pesto GF DF

Items from these two packages are interchangeable

Check out our dietary package on page 6

PACKAGE 5 (\$49PP)

Lights:

Asparagus and pumpkin arancini, mozzarella, aioli VG

Korean pork belly skewer, Korean BBQ sauce, mayo, sesame DF, GF

Beef bourguignon and pepper pie DF

Chorizo and shallot croquette, sriracha sauce

Seared Abrolhos scallop, salsa verde, parsnip chip

Substantials:

Pulled lamb shoulder slider, cos slaw, minted yoghurt

Fish and chips, lemon, mayonnaise DF GFO

PACKAGE 6 (\$49PP)

Lights:

Smoked mozzarella croquette, ortiz anchovy, oregano, lemon VGO

Chicken and truffle pate, crispy brioche, port gel and oregano

Blue swimmer crab donut, pebre salsa, avocado aioli

Lamb tartare, poppadum, turmeric yoghurt, salted cucumber GF DFO

Confit duck leg pancake, cucumber, hoi sin, spring onion DF

Substantials:

Crispy skin pork belly, carrot puree, fried shallot, mustard GF

Coffee rubbed venison rump, chimichurri, patatas bravas, coriander GF DF

Items from these two packages are interchangeable

Check out our dietary package on page 6

PACKAGE 7 (\$65PP)
EUROPEAN STYLE

Lights:

Abrolhos island scallop, grapefruit, basil, pistachio GF DF
Duck and bacon terrine, brioche toast, cranberry
Beef fillet mignon, chive and potato fondu, horseradish GF
Chicken and jamon croquette, romanesco sauce, baby onions
Charred lamb rump, cashew skordalia, beer glazed baby onions, caraway
Mushroom and truffle arancini, parmesan aioli VGO

Substantials:

Slow braised beef cheeks, sweet potato puree, gremolata GF
Goats cheese and beetroot ravioli, burnt sage butter and walnuts
Grilled local snapper, beans in saffron tomato, pickled fennel GF DF

PACKAGE 8 (\$65PP)
ASIAN INSPIRED

Lights:

Spanner crab salad, paw paw, Thai basil, peanut, nam jim GF DF
pickled mushrooms, goji berry, tofu crisp GF VEGAN
Confit duck leg pancake, cucumber, hoi sin, spring onion DF
Korean fried chicken, crispy wanton, BBQ sauce, pickled daikon
Chinese pork belly skewer, BBQ sauce, mayo DF GF
Beef tataki, ponzu, crispy leek

Substantials:

Crispy skin snapper, ginger, garlic chips, bok choy GF DF
Bahn mi slider, crisp pork belly, pate, noc cham, pickles
Crispy beef shin, masters stock reduction, spiced eggplant, lotus

PACKAGE 9 (\$65PP)
WE LOVE SEAFOOD

Lights:

Oyster natural, shallot mignonette, chili, lime GF DF

Yellowfin tuna tartare, prawn cracker, caper, lemon GF DF

Smoked mozzarella croquette, Ortiz anchovy, oregano, lemon VGO

Octopus escabeche, polenta chip, parsley dressing

Local cod skewer, lemon, oregano GF DF

Seared Abrolhos scallop, salsa verde, parsnip chip GF DF

Substantials:

Venetian style crab gnocchi, San Marzano, chili, cinnamon

Grilled local snapper, beans in saffron tomato, pickled fennel GF DF

Risotto nero, cuttlefish, gremolata GF

PACKAGE 10 (\$65PP)
CHEF'S FAVOURITE

Lights:

House made snapper pastrami, crème fraiche, dill GF DFO

Chicken and truffle pate, crispy brioche, port gel and oregano

Seared Abrolhos scallop, salsa verde, parsnip chip GF DF

Chicken and jamon croquette, Romanesco sauce, baby onions

Pork and ricotta sausage roll, apple, tomato chutney

Korean fried chicken, crispy wonton, BBQ sauce, pickled daikon

Substantials:

Middle eastern black Angus skirt steak, harrisa, coriander, almond pesto GF DF

Crispy skin pork belly, carrot puree, fried shallot, mustard GF

Goats cheese and beetroot ravioli, burnt sage butter and walnuts

PACKAGE 11 (\$99PP)
CRÉME DE LA CRÉME

Lights:

Futari wagyu carpaccio, parmesan air, salmon roe, potato crisp shiso GF

Caviar, served with bellinis, crème fraiche, dill, lemon

Wagin duck prosciutto, rockmelon, focaccia GF

Seared Abrolhos scallop, salsa verde, parsnip chip GF DF

Lamb fillet, sweet potato, horseradish, mustard leaf GF

Octopus escabeche, polenta chip, parsley dressing

Foir gras crème puff, black truffle, burnt honey

Substantials:

Beef wellington, pea puree, porcini

Tuna loin, polenta with truffle, butter lemon sauce GF

Peking duck, cucumber, pickled onion, prickly ash DF

Crayfish medallion, endive, confit potato, jamon crisp GF

DIETARIES PACKAGE (\$39PP)

ALL GF / VEGAN

MIN ORDER OF 10

Lights:

Wild leek and spinach pie, onion balsamic jam

Chickpea falafel, spiced tomato sugo, tabbouleh

Cauliflower "sausage" roll, fennel chutney

Corn and zucchini fritters, lime, chili

Substantials:

Charred Chinese eggplant, ginger, steamed rice and pickled mushroom

Baked baby fennel, cashew cream, crispy leek and chili oil

GRAZING BOARDS

The Antipasto

Small \$400

Large \$700

Prosciutto, champagne ham, fennel salami, dips, 3 cheeses, breads, Italian veg, fruits, pastes, breadsticks, crackers and olives.

Seafood

Small \$500

Large \$900

Oyster natural with vinaigrette, Crayfish salad, Skull Island prawn cocktail, Cod potato salad, escabeche of octopus, pickled mussels, Ortiz anchovy, Taramasalata, breads, crisps and lemon.

The Vegetarian

Small \$400

Large \$700

Charred asparagus, pumpkin pomegranate bites, fruits, maple carrot and dukkha, eggplant and goats cheese rotolo, olives, breads, 3 cheeses, dips, fruit pastes, crackers.

The Vegan

Small \$400

Large \$700

Charred asparagus, pumpkin pomegranate bites, fruits, maple carrot and dukkha, eggplant and hummus rotolo, olives, breads, 3 vegan cheeses, dips, fruit pastes, crackers

The Dessert

Small \$300

Large \$500

Selection of cannoli, macaron, baklava, fruit tart, custard horn, profiteroles and passionfruit cheesecake

DESSERT + CAKES

Canape desserts

\$4 per item - minimum of 20 per item required

Mini chocolate cupcakes, buttercream icing and raspberry GFO

Macarons with ganache GF

Tiramisu shots

Doughnut, rose cream and fruit salsa

Chocolate tart

Citrus tart

Flourless white chocolate brownie with pecan brittle (VEGAN)

Raspberry and white chocolate tart (VEGAN)

More substantial desserts

\$8 per item - minimum of 20 per item required

Tiramisu, coffee liquor, sponge fingers

Momma's doughnuts, rosewater cream, pistachio salsa

Cinnamon and berry crème brulee with shortbread

Chocolate tart, double cream, strawberry coulis

Raspberry and white chocolate cheesecake

Mandarin panna cotta with walnut crumble, orange and mint GF

CAKES

Cupcakes \$6 each (min 12 per flavour in multiples of 12)

Chocolate or vanilla piped with buttercream

Small cake \$120 (up to 40 people)

Small gluten free \$150

Large cake \$240 (up to 80 people)

Large gluten free \$270

Flavours

Light mud/white chocolate or salted caramel mud cake with white or dark choc ganache *OR*

Gluten free chocolate cake with butterscotch ganache

Candles/cake toppers are not included, custom cakes available
