

BOARDROOM LUNCH MENUS

PLATED MENU

AUTUMN | WINTER (SPRING | SUMMER MENU OPTION AVAILABLE IN SEASON)

The plated menu offers a formal dining experience, with your choice of two unique dishes, served alternately to your guests.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

ENTRÉES

Choice of 2 to serve 50/50 drop

Orange blossom & cumin baby carrots, harissa labna, pomegranate, pepitas, almond and dill (gf)(v)

Caramelised onion tatin, torched Victorian chevre, heirloom beets, red vein sorrel, Australian olive oil (v)(nf)

Ras el hanout spiced lamb loin, cauliflower skordalia, rosewater gel, tea-soaked prunes, chermoula (gf)(df)(nf)

Tandoori chicken thigh, red lentil daal, cottage cheese, compressed baby cucumber, herb oil (gf)

Korean barbecue short rib, fermented cabbage, daikon, chilli, sprouts, rice cracker (gf)(df)(nf)

Confit salmon, celeriac remoulade, macadamia brittle, mandarin, baby spinach (gf) (supplement \$4.00pp)

Garlic chilli prawns, saffron chive risotto, tomato gel, pangrattato (gf)

Warm mushroom salad with chilli, ginger, garlic & soy, grilled tofu, cashew nuts, spring onions, coriander, sesame seeds (vg)(df)(gf)

Seared scallops, truffled cauliflower, macerated raisins, kassler, chervil

MAINS Choice of 2 to serve 50/50 drop

Daube of beef, Jerusalem artichoke puree, thick bacon, portobello mushroom (gf)

Lamb rump, braised red cabbage, celeriac puree, currant jus, woodland sorrel (df)(gf)(nf)

Pork belly, spiced parsnips, poached pear, Dutch carrot, crackle, piquant sauce (gf)(nf)

Grilled chicken breast, spinach puree, pancetta, kipfler potatoes, sage jus (gf)(nf)

Dukkah crusted barramundi, carrot pernod mousseline, heirloom carrot, roquette, celery & granny smith, verjuice (gf)

Teriyaki salmon, wasabi cauliflower, bok choy, radish, pickled ginger, sesame seeds (gf)(df)(nf)

Roasted beetroot, sage risotto, compressed fennel, pickled baby king browns, heirloom beets, vegan feta (vg)(gf)

Sous vide 300 gm beef sirloin, horseradish mash, confit shallots, forest mushrooms, brandy veloute (gf) (supplement \$10.00pp)

www.essentialcatering.com.au Email: info@essentialcaterer.com.au (03) 9761 4188

Dietary & Allergen Notice Our kitchen uses a variety of ingredients, including gluten, dairy, nuts, shellfish, soy, and eggs.

Whilst we take care with dietary requests, we cannot guarantee dishes are free from allergens.

Accompaniment: bread rolls served with butter (v)(gf)

DESSERTS

Choice of 2 to serve 50/50 drop

Spiced pear, hazelnut creme patisserie, meringue (v)(gf)

Baked orange cheesecake, Irish whiskey spiked marmalade (v)(nf)

Steamed lemon pudding, limoncello syrup, passion fruit curd, crème fraiche (v)(nf)

Mixed spice panna cotta, granny smith apple, blackberry, ANZAC crumb (v)(nf)

Flourless chocolate cake, mulled cherries, mascarpone (v)(gf)(nf)

Kaffir lime posset, roasted pineapple, fresh papaya, sesame brittle (v)(gf)(nf)

Maffra cheddar, quince paste, compressed celery, fig and ginger crackers (v) *(supplement \$5.50pp)*

DESSERT ASSORTMENT

Struggling to choose a sweet treat for your guests? This single dessert selection could be the perfect option for some variety for all guests.

Assiette of mini desserts;

Raspberry almond friand, neufchatel (v)(gf)

Baked orange cheesecake, whisky spiked marmalade (v)(nf)

Flourless chocolate cake, mulled cherries, mascarpone (v)(gf)(nf)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

Pricing Options

		2026		2027
Finger Food Main	per person (2 hour service period)	\$75.00		\$75.00
Entree Main	per person (2 hour service period)	\$87.00		\$87.00
Main Dessert	per person (2.5 hour service period)	\$87.00		\$87.00
Entree Main Dessert	per person (3 hour service period)	\$98.50		\$98.50
Finger Food Upgrade	per person (- 4 finger foods)	\$16.50		\$16.50

INCLUSIONS | Qualified chef, crockery, cutlery, place setting set up and premium disposable napkin
Pricing based on minimum numbers of 40 people, chef surcharges apply for smaller groups.

Served as a single drop if guest numbers are at 30 people or below.

Waiting staff, surcharges & additional equipment fees may apply, but vary depending upon locations & circumstances.

All prices listed are inclusive of GST. No hidden fees. No surprises. Just transparent pricing from the start.

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Alternatively enjoy our **FEASTING MENU**

Each course is served on platters at the table, ensuring your guests have a variety of menu options, encouraging interaction amongst your guests.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

ENTRÉE - Tapas platter - (Choice of three tapas to serve)

Essential hummus, extra virgin olive oil, za'atar, Turkish bread (vg)(df)(nf)

Chilli garlic prawns, roquette, lemon (gf)(df)(nf)

Pork and chorizo meatballs, smokey paprika sugo (gf)(df)(nf)

Greek style roasted kipfler potatoes with lemon, garlic & oregano, Yarra Valley Persian feta (v)(gf)(nf)

Sriracha macaroni cheese croquette, pickled cucumber, herb salad (v)(nf)

Stir fried mushroom medley with ginger, chilli & soy; cashews, spring onion & coriander (vg)(gf)(df)

Grilled salmon skewer, radicchio, citrus mayo (gf)(df)(nf)

Beef empanada, chipotle aioli

Tomato, basil tarte tatin, arugula, balsamic (vg)(nf)

Spice corn mousse, pico de gallo, avocado, corn chip (v)(gf)(nf)

Prosciutto wrapped asparagus, cherry tomato salsa, vincotto (gf)(df)(nf)

MAIN Choice of two main options

Marinated beef flank, black garlic aioli, truss cherry tomatoes (gf)(df)(nf)

Korean beef short rib, pickled cucumber ribbons, coriander (gf)(df)(nf)(supplement \$5.00 pp)

Five spice crust pork belly, sticky soy glaze, coriander, crispy shallot (gf)(df)(nf)

Salmon fillet, thyme, roquette, fennel, citrus dressing (gf)(df)(nf)

Grilled chicken thigh, crisp prosciutto, sage, vincotto (gf)(df)(nf)

Chermoula lamb shoulder, pomegranate & sumac spiced salad (gf)(df)(nf)

Tandoori baked chicken thigh, cauliflower "rice", mint (gf)(nf)

Middle eastern spiced lamb rump, skordalia, tendrils (gf)(df)(nf)(supplement \$5.00pp)

Beef cheek massaman style, beansprouts, peanuts & chilli (gf)(df)

Kingfish, pico de gallo salsa, paprika mayo (gf)(df)(nf)(supplement \$8.00 pp)

Casarecce pasta with forest mushrooms, pecorino, roquette & truffle oil drizzle (v)(nf)

Pumpkin, capsicum & zucchini tajine; tomato, ras el hanout, mint & preserved lemon (gf)(vg)(df)(nf)

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Accompaniment: freshly sliced local sourdough served with butter (v)

SIDES Choice of two side options

Rosemary roasted chat potatoes (gf)(vg)(df)(nf)

Roasted pumpkin wedges with Indian spices and pepitas (gf)(vg)(df)(nf)

Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs (gf)(vg)(df)(nf)

Heirloom carrots with orange blossom, dill & mustard seeds (gf)(vg)(df)(nf)

Cos leaves, radish, mint, with citrus dressing (gf)(vg)(df)(nf)

Broccolini, seasonal greens, chickpea sesame dressing (gf)(vg)(df)(nf)

Roquette, parmesan & pine nut salad (v)(gf)

Roast cauliflower, spinach, caramelised onion & almond salad with tahini dressing (gf)(vg)(df)

DESSERTS Choice of two dessert options

Flourless chocolate cake, mulled cherries, mascarpone (v)(gf)(nf)

Petite pavlova, hazelnut pastry cream, poached pear (v)(gf)

Salted caramel chocolate tart, freeze dried mandarin (v)(nf)(gf available, supplement \$1.50pp)

Lemon tart, dehydrated raspberries (v)(nf)(gf available, supplement \$1.50pp)

Coconut & lime leaf rice pudding, mango, calamansi gel (vg)(df)(gf)(nf)

Mixed spice panna cotta, granny smith apples (gf)(nf)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

PRICING OPTIONS

FINGER FOOD | MAIN

per person (2 hour service period)

2026 | 2027

\$75.00 \$75.00

ENTREE | MAIN

per person (2.5 hour service period)

\$87.00 \$87.00

MAIN | DESSERT

per person (2.5 hour service period)

\$87.00 \$87.00

ENTRÉE | MAIN | DESSERT

per person (3 hour service period)

\$98.50 \$98.50

FINGER FOOD UPGRADE

per person – 4 finger foods

\$16.50 \$16.50

INCLUSIONS |

Qualified chef, crockery, cutlery, place setting set up and premium disposable napkin

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