

OPTUS STADIUM

Conference & Functions
Award 2022
AHA WA Awards
for Excellence

Venue Caterer of the
Year 2020, 2021 & 2022
Catering Institute WA
Gold Plate Awards

Meetings & Special Events Kit
2023

Our Story

Optus Stadium is one of three Australian venues, proudly operated by VenuesLive. Food is our passion and our purpose. We craft every event so that you and your guests leave both surprised and delighted. We have changed the game to deliver exceptional experiences every time a guest steps through our doors.

We are as local as the food we serve. We know our venues are the heart of the community and we work with and support local suppliers to bring their produce directly to the tables of our guests. From the growers who produce the vegetables we serve, to the farmers who raise the cattle, to the butchers who process it – we know our suppliers by their first names.

We believe in fresh food. It's our promise that, wherever we can, our products are produced in house, in our own kitchens, by our own chefs, using locally sourced produce. We know freshness is intrinsically linked to quality. And we've built relationships with local suppliers which means we can be at the forefront of purchasing the freshest and best produce to serve our customers. For our food to be fresh, we choose to embrace the seasonal produce. At the heart of our operation lies a passion to deliver innovative, delicious and Australian menus that focus on seasonal ingredients.

In addition to this, our in-house food and beverage teams give our guests a rich dining experience underpinned by our passionate chefs who come from some of the most well-known international venues.

Our chefs bring with them experience from across the globe to make our venues the best in Australia.

Drawing on this combined experience, our team design and adjust menus and new recipes to suit every client need. The team love creating a Meetings & Special Events kit that tastes as good as it reads.

As the operator of Optus Stadium, VenuesLive delivers more than 700 bespoke events annually - from private dinners to gala events, cocktail parties and conferences. We've been entrusted with every event imaginable – from weddings and engagements, to birthdays, national campaign launches and the 2021 Brownlow Medal.



Our Story

With the ability to accommodate two to 2,000 guests, every event is unique and specially curated through our coordination process – from menu development to customisation of our stunning function spaces. From the Field of Play to a rooftop terrace, or our ballroom overlooking the Derbarl Yerrigan (Swan River), the possibilities are truly endless.

Our award-winning culinary team, led by Executive Chef Jochen Beranek, have been here since inception and each year we build on our successes. Chef Jochen is supported by Chef de Cuisine Bryan Jimenez who is at the forefront of creating sophisticated and elegant dishes to exceed every clients expectations.

Since opening, the culinary team have demonstrated their ability to the industry too – taking home a range of awards including the Gold Plate Award three years running (2020, 2021 and 2022).

In every venue we operate, sustainability is woven into our operations.

At every step we aim to minimise the impact of our operations by making clean, smart, ethical and sustainable purchasing, planning and operational decisions.

From ensuring our locally sourced fresh produce decreases our carbon footprint, to community education and recycling campaigns for our staff and people visiting our venues – we know we can make a difference.

Everywhere we make and serve our food we respect the traditional owners of the land, including the Whadjuk Noongar people of the south west of Western Australia.

Acknowledgment of Country

Optus Stadium stands in Boorloo, the land of the Whadjuk people of the Noongar Nation.

In the spirit of reconciliation and as a demonstration of respect for the traditional laws, customs, cultures and country of the First Nations People, VenuesLive acknowledges the traditional custodians of Whadjuk Country and pays respect to elders past, present and emerging.





Culinary Ambassador Matt Moran

I am thrilled to be partnering with Optus Stadium and having the opportunity to collaborate with Executive Chef Jochen Beranek and his team to provide an exciting new culinary experience for visitors to the stadium.

At the heart of every one of my endeavours lies a passion for fresh, seasonal produce. This philosophy is showcased in many of my award-winning contemporary Australian menus that emphasise seasonal ingredients, balanced flavours and premium quality produce.

Together, our objective is to curate delicious, honest and uncomplicated food. Using a chef-led strategy, we add life and depth to every event and combine great food with Australia's passion for live sport and entertainment.

You can expect to see an amazing array of food offerings during your event with a focus on fresh, seasonal and local produce that will deliver a culinary experience like no other.

We can't wait to share with you some new inspirations and offerings we've worked on with the team.

A handwritten signature of Matt Moran in black ink.

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BREAKFAST

\$40 per person

Select six (6) options:

- Three (3) cold items
- Three (3) hot items

Stand up service includes:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Iced water

Additional hot and cold selections

\$6 pp

Price per item

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Networking Breakfast

Cold

Pot-set yoghurt, berry compote and coconut granola **GF V**

Homemade Swiss bircher muesli, oats, natural yoghurt, fruit and honey **V**

Açaí pot with strawberry, blueberry and puffed quinoa **GF V**

Goat's cheese and caramelised onion tartlets **NF V**

Scone with whipped cream and strawberry jam **V**

Seasonal fruit cups with Greek yoghurt and honey **GF NF V**

Chef's selection of Danish **V**

Chef's selection of gourmet sweet muffins **V**

Hot

Scrambled eggs and smoked salmon on sourdough **NF**

Smoked ham, Parmesan béchamel and gruyère cheese toastie **NF**

Paprika-spiced omelette, homemade baked beans and chorizo **GF**

Breakfast slider - egg, bacon, cheese and tomato sauce on a brioche bun **NF**

Double smoked ham and cheese croissant **NF**

Tomato and cheese croissant **NF V**

Grilled halloumi, sweet potato hash and avocado bruschetta **V**

BREAKFAST

M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

\$42 per person

Select one (1) hot plated item

Pre-set shared items on the table include:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Iced water
- Chef's selection of Danish and croissant
- Preserves
- Sliced seasonal fruit

Alternating upgrade available

\$7 pp

**Max. 250 for soft poached egg*

Plated Breakfast

Breakfast enchiladas, Mexican scrambled eggs, chorizo, salsa, cheese, sour cream and blistered tomato **NF**

Ham and cheese omelette, chipolata, hash brown, grilled tomato, extra virgin olive oil and sea salt **GF NF**

Eggs benedict with brioche toast, ham, chives, poached egg, hollandaise sauce and blistered cherry tomatoes* **NF**

Scrambled egg, toasted sourdough, bacon rashers, sautéed thyme mushroom and grilled roma tomato **NF**

Scrambled egg, smoked salmon, dill hollandaise, New York bagel and charred asparagus

Buttermilk pancakes, macerated strawberries, bacon, maple syrup and chantilly cream **NF**

Smashed avocado, sunny side up egg, maple-glazed bacon, goat's fetta, tomato and toasted sourdough **NF**

Potato and onion rosti, grilled asparagus, mushroom, confit vine tomato, poached eggs, hollandaise sauce* **NF GF V**

BREAKFAST

M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

DAIRY FREE **DF** GLUTEN FREE **GF** NUT FREE **NF** VEGAN **VG** VEGETARIAN **V**

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

\$45 per person

Service buffet station includes:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Iced water

Buffet Breakfast

Cold

Bakery basket - chef's selection of Danish and croissant **V**

Preserves, butter, Vegemite **V**

Chef's selection of mini sweet muffins **V**

Chef's selection of flavoured yoghurt **V**

Sliced seasonal fruit **VG**

Homemade bircher muesli **V**

Hot

Grilled breakfast chipolatas **GF NF**

Hash browns **GF NF V**

Grilled tomatoes, extra virgin olive oil, sea salt and thyme **DF GF NF VG V**

Crispy bacon rashers **DF GF NF**

Sautéed mushrooms, thyme and butter **GF NF V**

Scrambled eggs **GF NF V**

BREAKFAST

M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

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MORNING & AFTERNOON TEA

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Available on request:

- Soy milk
- Almond milk
- Oat milk
- Decaf coffee

**All coffees charged on consumption (\$4.20 per coffee – one size).*

Tea & Coffee Service

Tea & Coffee Station

45 minutes \$5.50 pp

Continuous Tea & Coffee

4 hours \$9.90 pp

6 hours \$12.90 pp

8 hours \$15.90 pp

Nespresso Service (max. 200 guests)

45 minutes \$10.50 pp

4 hours \$13.50 pp

6 hours \$16.50 pp

8 hours \$19.50 pp

Barista Coffee Cart* (includes barista)

Discuss the number of coffee carts required to accommodate the number of guests with your designated Event Coordinator.

4 hours \$350

8 hours \$500

Add on continuous tea & filter coffee station:

4 hours \$6 pp

8 hours \$10 pp

Additions

Selection of juices in jugs \$5 pp

Danishes \$4 pp

Cookies \$4 pp

Option 1 **\$7 pp**

Individual items

Option 2 **Prices as listed**

Platters

Option 3 **Prices as listed**

Food station

Morning & Afternoon Tea Items

Bakery

Chef's selection of Danish **V**

Chef's selection of gourmet sweet muffins **V**

Double-smoked ham and cheese croissant **NF**

Smoked salmon and cream cheese bagel **NF**

Orange and almond cake **GF**

Healthy

Seasonal fruit cups with Greek yoghurt and honey **GF NF V**

Açaí pots with strawberry, blueberry and puffed quinoa **GF NF V**

Chocolate, almond and walnut bliss ball **DF GF VG V**

Date, apricot and oat bliss ball **DF NF VG V**

Home-made Swiss bircher muesli, oats, natural yoghurt, fruit and honey **V**

Savoury

Chef's selection of finger sandwiches

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

Mini beef pies served with tomato sauce **NF**

Mini sausage rolls served with tomato sauce **NF**

Roast vegetable pastizzi **V**

Goat's cheese and caramelised onion tartlets **NF V**

Sweet

Scone with whipped cream and strawberry jam **V**

Assorted mini Magnums **V**

Salted caramel popcorn brownie **V**

Orange jaffa slice **GF**

Apple strudel **V**

Portuguese custard tarts **V**

Option 1 **\$7 pp**
Individual items

Option 2 **Prices as listed**
Platters

Option 3 **Prices as listed**
Food station

Morning & Afternoon Tea Platters

Each platter serves 10 people

Sliced seasonal fruit V	\$70
Steamed BBQ pork buns with sticky hoisin and chilli sauce	\$80
Satay chicken and beef skewers, coriander and fried shallots	\$80
Freshly baked foccacia with olives, pesto, balsamic and extra virgin olive oil V	\$80
Mezze - grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato and tzatziki V NF GF	\$80
Lamb, rosemary and mint pastizzi	\$85
Spicy fried chicken wings with chipotle mayonnaise and crumbed chicken skewers with chilli mayonnaise	\$90
Antipasto - marinated grilled vegetables, bocconcini, tomato, basil, Parma ham, grilled baby octopus and olives GF NF	\$95
Assorted gourmet mini pies and sausage rolls served with tomato sauce NF	\$95
Charcuterie - salami, coppa, prosciutto, chorizo and sliced stonebaked bread NF	\$95
Peri-peri chicken sliders with tomato, cheese and chipotle sauce NF	\$100
Tex-mex pulled beef brisket and pork rib sliders with cheese sauce and coleslaw in charcoal brioche buns NF	\$100
Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes V	\$115
Chef's selection of assorted maki rolls, nigiri and gunkun served with wasabi, soy and pickled ginger DF GF	\$125

BREAKFAST
M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

DAIRY FREE **DF** GLUTEN FREE **GF** NUT FREE **NF** VEGAN **VG** VEGETARIAN **V**

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

Option 1 **\$7 pp**

Individual items

Option 2 **Prices as listed**

Platters

Option 3 **Prices as listed**

Food station

Morning & Afternoon Tea Stations ^{1/2}

What's the scoop? **\$7 pp**

Chef's selection of ice cream and sorbet served in a cup or cone

Donut worry, be happy **\$14 pp**

Chef's selection of glazed donuts, mini chocolate-filled French donuts **V**

Assortment of lollies

Cheese the day **\$17 pp**

Salami, coppa, prosciutto, bresaola, chorizo, mortadella **NF**

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

Good to the core **\$18 pp**

Seasonal fruit cups with Greek yoghurt and honey **GF NF V**

Açaí pots with strawberry, blueberry and puffed quinoa **GF V**

Chocolate, almond and walnut bliss ball **DF GF VG V**

Date, apricot and oat bliss ball **DF NF VG V**

Un-burger-lievable slider duo **\$19 pp**

Wagyu beef patty, bacon, cheese, tomato relish and pickle on a brioche bun **NF**

BBQ grilled chicken sliders with caramelised onion, chipotle coleslaw and liquid cheese on a brioche bun **NF**

Option 1 **\$7 pp**

Individual items

Option 2 **Prices as listed**

Platters

Option 3 **Prices as listed**

Food station

Morning & Afternoon Tea Stations ^{2/2}

Been thinking bao you **\$19 pp**

Sticky Asian pork, spring onion, cucumber, coriander and fried shallots **DF GF NF**

Korean-style fried chicken, pickled cabbage, daikon and kimchi aioli **NF**

All you can sweet **\$16 pp**

Chef's selection of three decadent dessert canapés, cookies, lolly jars and other delights **V**



LUNCH

Option 1
\$30 per person

Select three (3) items:

- Two (2) from Sandwiches, Wraps & Focaccia
- One (1) from Hot Bites

Option 2
\$36 per person

Select four (4) items:

- Two (2) from Sandwiches, Wraps & Focaccia
- One (1) from Hot Bites
- One (1) from Salad Bowl

Grazing station includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Working & Networking Lunch ^{1/2}

Sandwiches

Reuben sandwich - corned beef, sauerkraut and Swiss cheese on rye bread **NF**

Roast chicken BLT sandwich - chicken, bacon aioli, lettuce and tomato on white bread **NF**

Cuban sandwich - smoked leg ham, pulled pork, Swiss cheese, pickle and mustard relish on ciabatta **NF**

Wraps

Taco-spiced chicken, shredded lettuce, tomato salsa, avocado, Mexican cheese and sour cream **NF**

Crumbed chicken with red cabbage, smoked cheddar cheese, sprouts and chipotle mayonnaise **NF**

Moroccan spiced pumpkin, pepitas, goat's fetta, spinach and hommus **NF V**

Shaved roast beef with rocket, tomato relish, cucumber and caramelised onion **NF DF**

Focaccia

Hungarian salami, provoletta cheese and mesculin with spicy 'nduja mayonnaise **NF**

Roast chicken and pesto with caramelised onion relish **DF**

Caprese - tomato, buffalo mozzarella, rocket and vegan pesto **V**

Mortadella, truffled aioli, tomato and stracciatella **NF**

Option 1
\$30 per person

Select three (3) items:

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Option 2
\$36 per person

Select four (4) items:

- Two (2) from Sandwiches, Wraps & Focaccia
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- One (1) from Salad Bowl

Grazing station includes:

- Selection of premium Elmstock teas
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- Premium hot chocolate
- Iced water

**Option to add a protein for \$4 per person*

- *Grilled chicken*
- *Beef*
- *Smoked salmon*

Working & Networking Lunch ^{2/2}

Hot Bites

Tex-mex pulled beef brisket and pork rib slider, cheese sauce and coleslaw in a charcoal brioche bun **NF**

Smoked bratwurst sausage, sauerkraut, pickles and mustard on a pretzel roll **NF**

Chicken satay skewers with fresh coriander and fried shallots **DF**

Mini lamb kofta sliders with pickled red onion, cucumber and mint chutney, fetta and harissa yoghurt on brioche **NF**

Spicy prawn po' boy, shredded lettuce, tomato, onion and sriracha aioli **NF**

Mac and cheese bites with spicy aioli **NF V**

Smoked chicken empanada with tomatillo salsa and coriander

Roast vegetable pastizzi **V**

Salad Bowls*

Cajun baked cauliflower, charred corn, red onion, roasted capsicum, mesculin, coriander and buttermilk dressing **NF V GF**

Caesar salad with toasted croutons, egg, crispy bacon, lettuce, mayonnaise and Parmesan **NF**

Honey-roasted sweet potato, black beans, edamame, goat's fetta, rocket, tri-colour quinoa, mint and ranch dressing **NF GF V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing **DF GF NF**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons **NF**

Orange and pear salad with cherry tomato, walnut, ricotta and raspberry vinaigrette **GF V**

Mediterranean chickpea and cous cous salad, onions, capsicum, cucumber, semi-dried tomato and cranberries with lemon herb dressing **NF DF V**

\$49 per person

Select five (5) items:

- One (1) from Small Bites
- One (1) from Salads & Vegetables
- Two (2) from Seafood & Meat
- One (1) from Sweet Treats

Grazing station includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water
- Selection of breads

Conference Lunch ^{1/2}

Small Bites

BBQ grilled chicken sliders with caramelised onion, chipotle coleslaw and liquid cheese on a brioche bun **NF**

Chicken satay skewers with fresh coriander and fried shallots **DF**

Spicy maple brisket, kimchi slaw, caramelised onion on soft baguette **NF DF**

Spicy Korean chicken bao bun, pickled vegetables, coriander and kimchi aioli **NF**

Mac and cheese bites with spicy aioli **NF V**

Toasted sourdough bruschetta with tomato, basil, balsamic dressing and bocconcini and a champagne vinaigrette **NF V**

Coconut chicken sugar cane skewers with tamarind sauce **NF**

Salad & Vegetables

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing **DF GF NF**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons **NF**

Orange and pear salad with cherry tomato, walnut, ricotta and raspberry vinaigrette **GF V**

Masala chana chaat salad, chickpeas, red onion, tomato, coriander, tahini and yoghurt dressing **V**

Roast pumpkin, black quinoa, charred capsicum, radicchio and smoked cheddar **GF NF V**

Cajun sweet potato, charred corn, red onion, roast capsicum, coriander and buttermilk dressing **NF GF V**

Teriyaki-glazed eggplant with Asian zucchini noodle salad, red cabbage, carrot, capsicum, onions, edamame and roasted sesame dressing **NF**

Vegetarian lasagne with pomodoro sauce **NF V**

Spiced eggplant Penang curry, green peas, chilli and coconut served with pandan rice **DF NF VG**

\$49 per person

Select five (5) items:

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- Premium hot chocolate
- Iced water
- Selection of breads

Conference Lunch ^{2/2}

Seafood & Meat

Cashew butter chicken with basmati rice, yoghurt and coriander **GF**

Honey-glazed pork belly with cannellini beans and tomato stew **GF NF**

Slow-cooked lamb ragu with tomato, rosemary and confit garlic, served with pearl and black barley and mint **NF DF**

Crispy-skin salmon, fennel and orange with a caper vinaigrette **DF GF NF**

Pan-seared gold band snapper, fresh tomato and onion salsa, capers, charred lemon and a confit garlic rouille **GF NF**

Herb-roasted chicken, rosemary potatoes, Italian sausage, white wine and butter sauce **NF**

Slow-cooked beef cheek in red wine sauce with creamy mashed potato **GF NF**

Sweet Treats

Mini chocolate-filled French donuts **V**

Assorted macarons and éclairs **V**

Finger lime and yuzu posset, sandalwood praline, toasted milk clusters and lemon balm **V**

Cookies and cream cheesecake **V**

Seasonal fruit cups with Greek yoghurt and honey **GF NF V**

Dark chocolate brownie **V**

Portuguese egg tart **V**

Two-Course **\$67 pp**

Entrée & Main / Main & Dessert

Three-Course **\$78 pp**

Entrée, Main & Dessert

Four-Course **\$88 pp**

Platter, Entrée, Main & Dessert

BY **MATT MORAN**

Entrée **+\$4 pp**

Main **+\$6 pp**

Dessert **+\$4 pp**

Add a salad or platter **\$11 pp**

Shared per table, price per course

Alternate service charge **\$6 pp**

Price per course

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

Plated Luncheon ^{1/4}

Shared Platters

Charcuterie - salami, coppa, prosciutto, chorizo and cornichons **NF**

Stracciatella, tomato, onion, basil, extra virgin olive oil and balsamic with stone baked bread **V NF**

Assorted sushi - maki rolls, nigiri and sashimi **DF GF**

Mezze - grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato and tzatziki **V NF GF**

Mexican - corn chips, guacamole, tomato salsa, and nacho cheese dip **V**

Shared Salads to the Table

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **DF GF NF V**

Caprese salad with vine-ripened tomatoes, burrata, basil and extra virgin olive oil **GF NF V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing **DF GF NF**

Rocket, Parmesan, extra virgin olive oil and chardonnay vinegar **GF V**

BREAKFAST
M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

DAIRY FREE **DF** GLUTEN FREE **GF** NUT FREE **NF** VEGAN **VG** VEGETARIAN **V**

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Price per course

Service includes:

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- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

Plated Luncheon ^{2/4}

Cold Entrée

Sundried tomato crisp, mortadella, stracciatella mousse, caramelised onion, Manjimup truffle and balsamic caviar **GF NF**

Sous vide chicken, saltbush dukkah, warrigal saag, Illawarra plum and shaved fennel **GF NF DF**

Seaweed-cured kingfish, enoki mushroom, cucumber and mint ketchup, shallot, chilli and calamansi gel **GF NF DF**

Sous-vide barramundi, shaved fennel, dill and caper emulsion, with pickled turnip and kafir lime **GF NF**

Smoked buffalo mozzarella, semi-dried tomato, curried mango, tomato dust, Cyprian salt and basil oil **GF NF V**

BY **MATT MORAN**

Kingfish crudo, nashi, radish and lime dressing **GF NF DF**

Labneh, heirloom tomatoes, peach and shiso **GF NF V**

Wagyu bresaola, caper berries, Parmesan and grissini **NF**

Hot Entrée

Sous-vide Wagyu beef, chestnut cream, oyster mushroom, warrigal oil and mushroom jus **GF NF**

Pork belly agrodolce, baby leeks, green apple gel and mustard seed **GF NF DF**

Wood fired celeriac, forest mushroom, bunya bunya, black barley and lemon thyme **NF V**

BY **MATT MORAN**

Shark Bay scallops, cauliflower and dashi burnt butter **GF**

- BREAKFAST
- M&A TEA
- LUNCH**
- PLATTERS
- DINNER
- DINNER BY MATT MORAN
- COCKTAIL
- BEVERAGES

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Entrée & Main / Main & Dessert

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Platter, Entrée, Main & Dessert

BY **MATT MORAN**

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Dessert **+\$4 pp**

Add a salad or platter **\$11 pp**

Shared per table, price per course

Alternate service charge **\$6 pp**

Price per course

Service includes:

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- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

Plated Luncheon ^{3/4}

Main

Slow-cooked Wagyu beef cheeks, roasted parsnip purée, maple-glazed baby carrots and watercress **GF NF**

Miso and ginger glazed salmon, kipfler potatoes, charred sesame cabbage, fermented pumpkin purée and shiro miso glaze **GF NF**

Lamb backstrap, minted buttermilk, duck fat potato fondant, asparagus, pumpkin and rosemary purée and lamb jus **GF NF**

Wagyu beef, porcini butter, parsnip, braised leeks, shiitake mushroom and wattleseed jus **GF NF**

Harissa-spiced chicken, roasted pumpkin, Parmesan sugo, charred asparagus and umami jus **GF NF**

Slow cooked braised pork, Pedro Ximenez glaze, celeriac, 'nduja romesco, pickled fennel and chimichurri **GF NF DF**

Lacto-fermented sweet potato, charred cauliflower, smoked baby leeks, chipotle romesco sauce and green oil **GF NF DF V**

BY **MATT MORAN**

Roasted duck breast with parsnip, kale and currant jus **GF NF**

Steamed Cone Bay barramundi, soy bean and ginger broth **GF NF DF**

Roasted lamb rump with roasted peppers and a rustic mint salsa **GF NF**

BREAKFAST
M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

DAIRY FREE **DF** GLUTEN FREE **GF** NUT FREE **NF** VEGAN **VG** VEGETARIAN **V**

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

Two-Course **\$67 pp**

Entrée & Main / Main & Dessert

Three-Course **\$78 pp**

Entrée, Main & Dessert

Four-Course **\$88 pp**

Platter, Entrée, Main & Dessert

BY **MATT MORAN**

Entrée **+\$4 pp**

Main **+\$6 pp**

Dessert **+\$4 pp**

Add a salad or platter **\$11 pp**

Shared per table, price per course

Alternate service charge **\$6 pp**

Price per course

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

Plated Luncheon ^{4/4}

Dessert

Finger lime and yuzu posset, sandalwood praline, toasted milk clusters and lemon balm **V**

Miso panna cotta, whiskey Anglaise, white chocolate pearls and cracked pepper popcorn **GF NF V**

Dark chocolate tart, fleur de sel caramel, textures of hazelnut, candied, praline, ice cream **V**

Caramelised pineapple, coconut lime yoghurt, rum and coconut caramel, mango gel, lemon balm **GF NF V**

Coconut macaroon, laksa leaf ice cream, kafir lime, toasted nuts, chilli strands and curry leaf **GF V**

BY **MATT MORAN**

Treacle tart, poached seasonal fruit and vanilla ice cream **GF V**

Coconut panna cotta, pineapple and lemon grass **NF V**

Whiskey chocolate torte with berry mascarpone **NF V**

Shared Dessert Platter

with your choice of three (3) dessert canapés

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Dark chocolate brownie **V**

Assorted mini cheesecakes **V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Raspberry mousse cake **V**

Assorted macarons **V**

- BREAKFAST
- M&A TEA
- LUNCH**
- PLATTERS
- DINNER
- DINNER BY MATT MORAN
- COCKTAIL
- BEVERAGES

DAIRY FREE **DF** GLUTEN FREE **GF** NUT FREE **NF** VEGAN **VG** VEGETARIAN **V**

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

\$60 per person

Select seven (7) items:

- One (1) from Salads
- Three (3) from Mains
- Two (2) from Sides
- One (1) from Desserts

BY **MATT MORAN**

Grazing station includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

DAIRY FREE **DF** GLUTEN FREE **GF** NUT FREE **NF** VEGAN **VG** VEGETARIAN **V**

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

Buffet Lunch Service ^{1/2}

Salads

Cajun sweet potato, charred corn, red onion, roast capsicum, coriander, buttermilk dressing **NF GF V**

Masala chana chaat salad, chickpeas, red onion, tomato, coriander, tahini and yoghurt dressing **V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint coriander and nam jim dressing **DF GF NF**

Rocket, spiced beetroot, cherry tomato, goat's cheese, walnuts, extra virgin olive oil and chardonnay vinegar **GF V**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons **NF**

Barbecue chicken chopped salad, red beans, sweet corn, tomato and creamy ranch dressing **NF**

BY **MATT MORAN**

Zucchini salad, preserved lemon, raisin and pine nuts **GF DF V**

Heirloom tomato, peach, mozzarella and cabernet vinaigrette **GF NF V**

Butterleaf, sweet peas, goat's curd and hazelnut **GF V**

Mains

Slow-cooked beef cheeks in red wine sauce **GF NF DF**

Cashew butter chicken with yoghurt and coriander **GF**

Roast pork belly with a red cabbage and honey gastrique **GF NF DF**

Baked Humpty Doo barramundi with grilled fennel, charred lemon and a caper cream sauce **GF NF**

Thai green curry with chicken, eggplant, basil, snow peas and bamboo shoots **GF NF DF**

BY **MATT MORAN**

Chermoula slow-roasted lamb shoulder and mint raitas **NF**

Miso and marmalade glazed salmon, Asian greens and shallot dressing **DF NF**

Whole roasted cauliflower, burnt butter, sage and almond **GF V**

BREAKFAST
M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

\$60 per person

Select seven (7) items:

- One (1) from Salads
- Three (3) from Mains
- Two (2) from Sides
- One (1) from Desserts

BY **MATT MORAN**

Grazing station includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Buffet Lunch Service ^{2/2}

Sides

Creamy mashed potatoes **NF GF V**

Fried rice with pork, spring onion and ginger **GF NF**

Steamed basmati rice **DF GF NF VG V**

Garlic and ginger kailan **DF GF NF VG V**

String beans and pancetta **DF GF NF**

BY **MATT MORAN**

Roasted kipfler potatoes, capers, lemon and parsley **GF DF NF VG**

Roasted beetroot, aged balsamic and mint **GF DF NF VG**

Slow roasted carrots, pastrami spice and rocket **DF NF VG**

Desserts

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Dark chocolate brownie **V**

Mini chocolate-filled French donuts **NF V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Raspberry mousse cake **V**

Assorted macarons **V**

Mini petite cheesecake **V**

Sliced seasonal fruit **VG V**

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

BREAKFAST
M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

DAIRY FREE **DF** GLUTEN FREE **GF** NUT FREE **NF** VEGAN **VG** VEGETARIAN **V**

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

'Lite' Lunch Bag

\$24 pp

'Deluxe' Lunch Bag

\$32 pp

Each bag is designed to serve one person for a breakout or working 'On the Go' lunch.

Each bag includes:

- 600ml water; or
- 390ml soft drink

'On the Go' Lunch Bags

'Lite' Lunch Bag

Sandwich or wrap

Whole fruit

Cake slice

Cheese, crackers and Vegemite

'Deluxe' Lunch Bag

Gourmet sweet muffin **V**

Sandwich or wrap

Seasonal fruit cup

Cake slice

Flavoured fruit yoghurt

Selection of artisan cheese and crackers



PLATTERS

Each platter is designed to serve ten (10) people.

Platters

Sliced seasonal fruit V VG	\$70
Steamed BBQ pork buns with sticky hoisin and chilli sauce NF	\$80
Satay chicken and beef skewers, coriander and fried shallots	\$80
Freshly baked focaccia with olives, pesto, balsamic and extra virgin olive oil V	\$80
Mezze - grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato and tzatziki V NF GF	\$80
Lamb, rosemary and mint pastizzi	\$85
Spicy fried chicken wings with chipotle mayonnaise and crumbed chicken skewers with chilli mayonnaise	\$90
Antipasto - marinated grilled vegetables, bocconcini, tomato, basil, parma ham, grilled baby octopus and olives GF NF	\$95
Assorted gourmet mini pies and sausage rolls served with tomato sauce NF	\$95
Charcuterie - salami, coppa, prosciutto, chorizo, sliced stonebaked bread NF	\$95
BBQ grilled chicken sliders with caramelised onion, chipotle coleslaw, liquid cheese on brioche bun NF	\$100
Tex-mex pulled beef brisket and pork rib slider, cheese sauce, coleslaw, charcoal brioche bun NF	\$100
Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes V	\$115
Chef's selection of assorted maki rolls, nigiri and gunkun served with wasabi, soy and pickled ginger DF NF	\$125



DINNER

Premium Option

\$79 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Three (3) from Mains
- Two (2) from Sides
- Four (4) from Desserts

Deluxe Option

\$88 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Four (4) from Mains
- Three (3) from Sides
- Four (4) from Desserts

BY **MATT MORAN**

Additional mains

\$10 pp

Price per item

Additional dishes (other)

\$8 pp

Price per item

Dinner buffet service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Buffet Dinner ^{1/3}

Platters

Charcuterie - salami, coppa, prosciutto, chorizo and cornichons **NF**

Stracciatella, tomato, onion, basil, extra virgin olive oil and balsamic with stone baked bread **NF**

Smoked salmon, capers, onion and horseradish **GF NF**

Assorted sushi - maki rolls, nigiri and sashimi **DF GF**

Mezze - grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato and tzatziki **V NF GF**

Mexican - corn chips, guacamole, tomato salsa, and nacho cheese dip **NF V**

Salads

Cajun sweet potato, charred corn, red onion, roast capsicum, coriander and buttermilk dressing **NF GF V**

Masala chana chaat salad, chickpeas, red onion, tomato, coriander, tahini and yoghurt dressing **V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint coriander and nam jim dressing **DF GF NF**

Rocket, spiced beetroot, cherry tomato, goat's cheese, walnuts, extra virgin olive oil and chardonnay vinegar **GF V**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons **NF**

Barbecue chicken chopped salad, red beans, sweet corn, tomato and creamy ranch dressing **NF**

BY **MATT MORAN**

Zucchini salad, preserved lemon, raisin and pine nuts **GF DF V**

Heirloom tomato, peach, mozzarella and cabernet vinaigrette **GF NF V**

Butterleaf, sweet peas, goat's curd and hazelnut **GF V**

Premium Option

\$79 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Three (3) from Mains
- Two (2) from Sides
- Four (4) from Desserts

Deluxe Option

\$88 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Four (4) from Mains
- Three (3) from Sides
- Four (4) from Desserts

BY **MATT MORAN**

Additional mains

\$10 pp

Price per item

Additional dishes (other)

\$8 pp

Price per item

Dinner buffet service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Buffet Dinner ^{2/3}

Mains

Slow-cooked beef cheeks in red wine sauce **GF NF DF**

Cashew butter chicken with yoghurt and coriander **GF**

Roast pork belly with a red cabbage and honey gastrique **DF GF NF**

Baked Humpty Doo barramundi with grilled fennel, charred lemon and a caper cream sauce **GF NF**

Thai green curry with chicken, eggplant, basil, snow peas and bamboo shoots **GF NF DF**

BY **MATT MORAN**

Chermoula slow-roasted lamb shoulder with mint raita **NF**

Miso and marmalade glazed salmon, Asian greens and shallot dressing **NF DF**

Whole roasted cauliflower, burnt butter, sage and almond **GF V**

Sides

Creamy mashed potatoes **NF GF V**

Fried rice with pork, spring onion and ginger **GF NF**

Steamed basmati rice **GF NF DF VG V**

Garlic and ginger kailan **GF NF DF VG V**

String beans and pancetta **GF NF DF**

BY **MATT MORAN**

Roasted kipfler potatoes, capers, lemon and parsley **GF NF DF VG**

Roasted beetroot, aged balsamic and mint **GF NF DF VG**

Slow-roasted carrots, pastrami spice and rocket **NF DF VG**

BREAKFAST
M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

DAIRY FREE **DF** GLUTEN FREE **GF** NUT FREE **NF** VEGAN **VG** VEGETARIAN **V**

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

Premium Option

\$79 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Three (3) from Mains
- Two (2) from Sides
- Four (4) from Desserts

Deluxe Option

\$88 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Four (4) from Mains
- Three (3) from Sides
- Four (4) from Desserts

BY **MATT MORAN**

Additional mains

\$10 pp

Price per item

Additional dishes (other)

\$8 pp

Price per item

Dinner buffet service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Buffet Dinner ^{3/3}

Desserts

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Dark chocolate brownie **V**

Mini chocolate-filled French donuts **NF V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Raspberry mousse cake **V**

Assorted macarons **V**

Mini petite cheesecake **V**

Sliced seasonal fruit **VG V**

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

Two-Course **\$80 pp**

Entrée & Main / Main & Dessert

Three-Course **\$92 pp**

Entrée, Main & Dessert

Four-Course **\$101 pp**

Platter, Entrée, Main, Dessert

BY **MATT MORAN**

Entrée **+\$4 pp**

Main **+\$6 pp**

Dessert **+\$4 pp**

Add a salad or platter **\$11 pp**

Shared per table, price per course

Alternate service charge **\$8 pp**

Price per course

Pre-Dinner Canapés **\$18 pp**

30 minutes

Chef's selection of three (3) items

(two cold & one hot)

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

Plated Dinner ^{1/4}

Shared Platters

Charcuterie - salami, coppa, prosciutto, chorizo and cornichons **NF**

Stracciatella, tomato, onion, basil, extra virgin olive oil and balsamic with stone baked bread **V NF**

Assorted sushi - maki rolls, nigiri and sashimi **DF GF**

Mezze - grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato and tzatziki **V NF GF**

Mexican - corn chips, guacamole, tomato salsa, and nacho cheese dip **V**

Shared Salads

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **DF GF NF V**

Caprese salad with vine-ripened tomatoes, burrata, basil and extra virgin olive oil **GF NF V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing **DF GF NF**

Rocket, Parmesan, extra virgin olive oil and chardonnay vinegar **GF V**

BREAKFAST
M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

DAIRY FREE **DF** GLUTEN FREE **GF** NUT FREE **NF** VEGAN **VG** VEGETARIAN **V**

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

Two-Course **\$80 pp**

Entrée & Main / Main & Dessert

Three-Course **\$92 pp**

Entrée, Main & Dessert

Four-Course **\$101 pp**

Platter, Entrée, Main, Dessert

BY **MATT MORAN**

Entrée **+\$4 pp**

Main **+\$6 pp**

Dessert **+\$4 pp**

Add a salad or platter **\$11 pp**

Shared per table, price per course

Alternate service charge **\$8 pp**

Price per course

Pre-Dinner Canapés **\$18 pp**

30 minutes

Chef's selection of three (3) items

(two cold & one hot)

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

Plated Dinner ^{2/4}

Cold Entrée

Sundried tomato crisp, mortadella, stracciatella mousse, caramelised onion, Manjimup truffle and balsamic caviar **GF NF**

Sous vide chicken, saltbush dukkah, warrigal saag, Illawarra plum and shaved fennel **GF NF DF**

Seaweed-cured kingfish, enoki mushroom, cucumber and mint ketchup, shallot, chilli and calamansi gel **GF NF DF**

Sous-vide barramundi, shaved fennel, dill and caper emulsion, with pickled turnip and kafir lime **GF NF**

Smoked buffalo mozzarella, semi-dried tomato, curried mango, tomato dust, Cyprian salt and basil oil **GF NF V**

BY **MATT MORAN**

Kingfish crudo, nashi, radish and lime dressing **GF NF DF**

Labneh, heirloom tomatoes, peach and shiso **GF NF V**

Wagyu bresaola, caper berries, Parmesan and grissini **NF**

Serrano, celeriac, candied walnuts and mustard

Hot Entrée

Sous-vide Wagyu beef, chestnut cream, oyster mushroom, warrigal oil and mushroom jus **GF NF**

Pork belly agrodolce, baby leeks, green apple gel and mustard seed **GF NF DF**

Wood fired celeriac, forest mushroom, bunya bunya, black barley and lemon thyme **NF V**

BY **MATT MORAN**

Shark Bay scallops, cauliflower and dashi burnt butter **GF NF**

Two-Course **\$80 pp**

Entrée & Main / Main & Dessert

Three-Course **\$92 pp**

Entrée, Main & Dessert

Four-Course **\$101 pp**

Platter, Entrée, Main, Dessert

BY **MATT MORAN**

Entrée **+\$4 pp**

Main **+\$6 pp**

Dessert **+\$4 pp**

Add a salad or platter **\$11 pp**

Shared per table, price per course

Alternate service charge **\$8 pp**

Price per course

Pre-Dinner Canapés **\$18 pp**

30 minutes

Chef's selection of three (3) items

(two cold & one hot)

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

Plated Dinner ^{3/4}

Main

Slow-cooked Wagyu beef cheeks, roasted parsnip purée, maple-glazed baby carrots and watercress **GF NF**

Miso and ginger glazed salmon, kipfler potatoes, charred sesame cabbage, fermented pumpkin purée and shiro miso glaze **GF NF**

Lamb backstrap, minted buttermilk, duck fat potato fondant, asparagus, pumpkin and rosemary purée and lamb jus **GF NF**

Wagyu beef, porcini butter, parsnip, braised leeks, shiitake mushroom and wattleseed jus **GF NF**

Harissa-spiced chicken, roasted pumpkin, Parmesan sugo, charred asparagus and umami jus **GF NF**

Slow cooked braised pork, Pedro Ximenez glaze, celeriac, 'nduja romesco, pickled fennel and chimichurri **GF NF DF**

Lacto-fermented sweet potato, charred cauliflower, smoked baby leeks, chipotle romesco sauce and green oil **GF NF DF V**

BY **MATT MORAN**

Roasted duck breast with parsnip, kale and currant jus **GF NF**

Steamed Cone Bay barramundi, soy bean and ginger broth **GF NF DF**

Roasted lamb rump with roasted peppers and a rustic mint salsa **GF NF**

Two-Course **\$80 pp**

Entrée & Main / Main & Dessert

Three-Course **\$92 pp**

Entrée, Main & Dessert

Four-Course **\$101 pp**

Platter, Entrée, Main, Dessert

BY **MATT MORAN**

Entrée **+\$4 pp**

Main **+\$6 pp**

Dessert **+\$4 pp**

Add a salad or platter **\$11 pp**

Shared per table, price per course

Alternate service charge **\$8 pp**

Price per course

Pre-Dinner Canapés **\$18 pp**

30 minutes

Chef's selection of three (3) items

(two cold & one hot)

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

DAIRY FREE **DF** GLUTEN FREE **GF** NUT FREE **NF** VEGAN **VG** VEGETARIAN **V**

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

Plated Dinner 4/4

Dessert

Finger lime and yuzu posset, sandalwood praline, toasted milk clusters, lemon balm **V**

Miso panna cotta, whiskey anglaise, white chocolate pearls and cracked pepper popcorn **GF NF V**

Dark chocolate tart, fleur de sel caramel, textures of hazelnut, candied, praline, ice cream **V**

Caramelised pineapple, coconut lime yoghurt, rum and coconut caramel, mango gel, lemon balm **GF NF V**

Coconut macaroon, laksa leaf ice cream, kafir lime, toasted nuts, chilli strands and curry leaf **GF V**

BY **MATT MORAN**

Treacle tart, poached seasonal fruit and vanilla ice cream **NF V**

Seasonal berry and passionfruit meringue **GF NF V**

Whiskey chocolate torte with berry mascarpone **NF V**

Coconut panna cotta, pineapple and lemongrass

Shared Dessert Platter

with your choice of three (3) dessert canapés

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Dark chocolate brownie **V**

Assorted mini cheesecakes **V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Raspberry mousse cake **V**

Assorted macarons **V**

BREAKFAST
M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES



DINNER BY MATT MORAN

Shared Dining ^{1/2}

BY **MATT MORAN**

\$110 pp*

Starter

Sourdough, extra virgin olive oil and aged balsamic **NF DF VG**

Alto olives and pickles **NF DF GF VG**

Barra-masalata and vegetable crisps **DF GF NF**

Entrée

Choose two (2)

Citrus-cured Ora king salmon, lemon cream and gribiche **GF NF**

Freshly shucked oysters with chardonnay mignonette **GF NF DF**

Wagyu bresaola, bell peppers, smoked almonds and oregano **NF DF**

Serrano, celeriac, candied walnuts and mustard **DF GF**

Main

Choose two (2)

Pan-roasted Cone Bay barramundi, fennel, soft herbs and burnt citrus **GF DF NF**

Miso and marmalade-glazed salmon, Asian greens with shallot dressing **DF NF**

Slow-roasted lamb shoulder, beetroot, rocket and rustic mint salsa **NF DF**

Roast duck breast, parsnip, kale and currant jus **GF NF**

**Maximum 200 guests*



Shared Dining ^{2/2}

BY **MATT MORAN**

Sides

Choose one (1)

Whole-roasted cauliflower, burnt butter, sage, verjus and raisins **NF GF V**

Green beans, lemon and caper **NF GF DF VG**

Salads

Choose one (1)

Butter leaf salad with house vinaigrette **NF GF DF VG**

Heirloom tomato, peach, mozzarella with cabernet vinaigrette **NF GF V**

Dessert

Choose one (1)

Poached seasonal fruit, pavlova, wattle seed cream and honey **NF GF V**

Whiskey chocolate torte with berry mascarpone **NF V**

Treacle tart, poached seasonal stone fruit and vanilla ice cream **NF V**





COCKTAIL

One Hour Package **\$30 pp**

Choice of two (2) cold and three (3) hot canapés

Two Hour Package **\$45 pp**

Choice of two (2) cold, four (4) hot canapés and one (1) substantial item

Three Hour Package **\$60 pp**

Choice of three (3) cold, four (4) hot canapés and two (2) substantial items

Four Hour Package **\$75 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) substantial item and one (1) dessert

Five Hour Package **\$90 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) food stations (not including Oyster, Pizza or Seafood station) and one (1) dessert

BY **MATT MORAN**

All items are one piece per person unless otherwise noted.

Additional canapés **\$6 pp**

Price per item

Additional substantial canapés **\$11 pp**

Price per item

Add a food station **Prices as listed**

Cocktail Reception ^{1/5}

Cold

Truffled chicken mousse, red onion marmalade, black garlic aioli and chervil **GF NF**

Vegetable and tofu rice paper rolls with pickled vegetables, herbs and lime juice with lemongrass sauce **DF GF NF VG**

Aburi prawn nigiri with spiced mayonnaise, soy, wasabi and pickled cucumber **DF GF NF**

Lemon and herb king prawns, cucumber ketchup and caper cream on charcoal brioche **NF**

Roasted butternut and ricotta tart, rosemary honey glaze **NF V**

Wagyu beef, horseradish, cornichon and chive cream on onion toast **NF**

Smoked eggplant caviar, fermented kohlrabi, enoki mushroom and harissa oil **DF GF NF V**

BY **MATT MORAN**

Barra-masalata and vegetable crisp **GF NF DF**

Yellowfin tuna tartare, nashi, shiro shyu and prawn cracker **NF DF**

Freshly shucked oyster with chardonnay mignonette **GF NF DF**

Hot

Korean-fried popcorn cauliflower with gojuchang sauce and sesame seed **NF V**

Soft Italian meatballs with arrabbiata sauce **NF**

Shark Bay scallops, macerated apple, truffle aioli and prosciutto crumb **GF NF**

Mac and cheese bites with spicy aioli **NF V**

Caramelised pork belly, chilli caramel, pea purée and sprouts **DF NF**

Tandoori spiced chicken with cucumber raita and mint chutney

Sweetcorn fritters, caramelised onion, crème fraîche, avocado and salsa **GF NF V**

Baked potato skins with bacon, cheese, sour cream and chives **NF GF**

Kataifi prawn, Asian slaw, pistachio and coconut dukkah

BY **MATT MORAN**

Prawn toast with plum sauce **NF**

DAIRY FREE **DF** GLUTEN FREE **GF** NUT FREE **NF** VEGAN **VG** VEGETARIAN **V**

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

One Hour Package **\$30 pp**

Choice of two (2) cold and three (3) hot canapés

Two Hour Package **\$45 pp**

Choice of two (2) cold, four (4) hot canapés and one (1) substantial item

Three Hour Package **\$60 pp**

Choice of three (3) cold, four (4) hot canapés and two (2) substantial items

Four Hour Package **\$75 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) substantial item and one (1) dessert

Five Hour Package **\$90 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) food stations (not including Oyster, Pizza or Seafood station) and one (1) dessert

BY **MATT MORAN**

All items are one piece per person unless otherwise noted.

Additional canapés **\$6 pp**

Price per item

Additional substantial canapés **\$11 pp**

Price per item

Add a food station **Prices as listed**

Cocktail Reception ^{2/5}

Substantial

Chicken satay with jasmine rice, peanut sauce, coriander and fried shallots **DF**

Wagyu beef slider, caramelised balsamic onion, tomato relish, cheddar cheese, pickles on brioche bun **NF**

Roasted cashew butter chicken with basmati rice and garlic naan

Smoked Bratwurst sausage, sauerkraut, pickles and mustard on a pretzel roll **NF**

Roast pumpkin gnocchi with wilted kale, chèvre and sage butter **GF NF V**

Mexican bowl of chilli beef, corn chips, sour cream, guacamole, and Mexican cheese **GF NF**

Pulled garlic and lime mojo braised lamb pita bread pocket with smoked eggplant baba ganoush, pickled red onion, cucumber and salsa verde **NF**

Yorkshire pudding, roast beef, crème fraîche, mustard, gravy and chives **NF**

BY **MATT MORAN**

Chicken karaage slider, iceberg, and kewpie **NF**

Tempura prawn taco, pickled cabbage, pineapple salsa **NF V**

Dessert

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Raspberry mousse cake **V**

Assorted mini cheesecakes **V**

Dark chocolate brownie **V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Assorted macarons **V**

DAIRY FREE **DF** GLUTEN FREE **GF** NUT FREE **NF** VEGAN **VG** VEGETARIAN **V**

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Choice of two (2) cold, four (4) hot canapés and one (1) substantial item

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Choice of three (3) cold, four (4) hot canapés and two (2) substantial items

Four Hour Package **\$75 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) substantial item and one (1) dessert

Five Hour Package **\$90 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) food stations (not including Oyster, Pizza or Seafood station) and one (1) dessert

BY **MATT MORAN**

All items are one piece per person unless otherwise noted.

Additional canapés **\$6 pp**

Price per item

Additional substantial canapés **\$11 pp**

Price per item

Add a food station **Prices as listed**

Cocktail Reception ^{3/5}

Food Stations ^{1/3}

Cheese the day **\$17 pp**

Salami, coppa, prosciutto, bresaola, chorizo and mortadella **NF**

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

Un-burger-lievable slider duo **\$18 pp**

Wagyu beef patty, bacon, cheese, tomato relish and pickle on brioche bun **NF**

BBQ grilled chicken sliders with caramelised onion, chipotle coleslaw and liquid cheese on brioche bun **NF**

Nacho average feast **\$21 pp**

Nachos – tortilla chips, chilli con carne, sour cream, guacamole and Mexican cheese **NF**

Soft tortilla, taco-spiced lamb shoulder and cumin yoghurt with pickled red cabbage **NF**

Black cobia and prawn ceviche with lime, fresh tomato, red onion, cucumber and chilli **DF GF NF**

You're second to naan **\$21 pp**

Cashew butter chicken **GF**

Chickpea and lentil dhal **NF V**

Naan bread and pappadums **NF V**

Raita **GF NF V**

One Hour Package **\$30 pp**

Choice of two (2) cold and three (3) hot canapés

Two Hour Package **\$45 pp**

Choice of two (2) cold, four (4) hot canapés and one (1) substantial item

Three Hour Package **\$60 pp**

Choice of three (3) cold, four (4) hot canapés and two (2) substantial items

Four Hour Package **\$75 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) substantial item and one (1) dessert

Five Hour Package **\$90 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) food stations (not including Oyster, Pizza or Seafood station) and one (1) dessert

BY **MATT MORAN**

All items are one piece per person unless otherwise noted.

Additional canapés **\$6 pp**

Price per item

Additional substantial canapés **\$11 pp**

Price per item

Add a food station **Prices as listed**

Cocktail Reception ^{4/5}

Food Stations ^{2/3}

You wanna pizza me? **\$27 pp**

Chef included with station. Station only available in Locker Room & Numbat Lawn

Truffled mushroom pizza – thyme-roasted mushrooms, confit garlic, goat's fetta, truffle oil and rocket **V**

Charcuterie pizza – jamon serrano, Spanish chorizo and salami on herbed napolitana sauce

Margherita pizza – fresh roma tomatoes, semi-dried tomato, basil pesto, bocconcini and buffalo mozzarella **V**

Pasta la vista, baby **\$20 pp**

Fusili pasta, meatballs, passata arrabbiata, basil and ricotta **NF**

Penne aglio olio, roasted garlic, extra virgin olive oil, sun-dried tomato, pecorino **NF V**

Italian breads with balsamic vinegar and extra virgin olive oil **NF**

Been thinking bao you **\$20 pp**

Sticky Asian pork, spring onion, cucumber, coriander and fried shallots **DF GF NF**

Korean-style fried chicken, pickled cabbage, daikon and kimchi aioli **NF**

One Hour Package **\$30 pp**

Choice of two (2) cold and three (3) hot canapés

Two Hour Package **\$45 pp**

Choice of two (2) cold, four (4) hot canapés and one (1) substantial item

Three Hour Package **\$60 pp**

Choice of three (3) cold, four (4) hot canapés and two (2) substantial items

Four Hour Package **\$75 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) substantial item and one (1) dessert

Five Hour Package **\$90 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) food stations (not including Oyster, Pizza or Seafood station) and one (1) dessert

BY **MATT MORAN**

All items are one piece per person unless otherwise noted.

Additional canapés **\$6 pp**

Price per item

Additional substantial canapés **\$11 pp**

Price per item

Add a food station **Prices as listed**

Cocktail Reception ^{5/5}

Food Stations ^{3/3}

The world is your oyster **\$27 pp**

4 oysters per person, chef included with station

Freshly shucked oysters, lemon, lime, red wine and shallots, tabasco, bloody mary, ponzu and wasabi **DF GF NF**

Shrimply irresistible **\$35 pp**

Chef included with station

Freshly shucked oysters, lemon, lime, red wine and shallots, tabasco, bloody mary, ponzu and wasabi **DF GF NF**

Poached Exmouth bugs

Smoked ocean trout

Shark Bay cooked king prawns

Dessert Stations

What's the scoop? **\$7 pp**

Chef's selection of ice cream and sorbet served in a cup or cone

Donut worry, be happy **\$15 pp**

Chef's selection of glazed donuts, mini chocolate-filled French donuts **V**
Assortment of lollies

All you can sweet **\$16 pp**

Chef's selection of three decadent desserts canapés, cookies, lolly jars and other delights **V**



BEVERAGES

One Hour Package	\$28 pp
Two Hour Package	\$35 pp
Three Hour Package	\$40 pp
Four Hour Package	\$44 pp
Five Hour Package	\$47 pp

Spirit Upgrade	+\$15 pp
<i>Maximum three (3) hours, mixers included</i>	
<ul style="list-style-type: none"> • Gordon's London Dry • Smirnoff No. 21 • Johnnie Walker Red Label • Bulleit Bourbon • Captain Morgan Spiced Gold 	

Champagne Upgrade	+\$35 pp
<i>Maximum four (4) hour service</i>	
<ul style="list-style-type: none"> • Veuve Clicquot Champagne 	

Non-alcoholic beverages available on request.

Wattle Beverage Package

Sparkling & Wine

Houghton Stripe Sparkling
 Houghton Stripe Sauvignon Blanc Semillon
 Houghton Stripe Shiraz

Margaret River, WA
 Margaret River, WA
 Margaret River, WA

Beer & Cider

Side Track XPA **3.5%**
 Pipe Dreams Coastal Lager **4.2%**
 Single Fin Summer Ale **4.5%**
 Hazy As **5.0%**
 Hello Sunshine Cider **5.0%**

Gage Roads Brewery
 Gage Roads Brewery
 Gage Roads Brewery
 Gage Roads Brewery
 Gage Roads Brewery

Soft Drink

Pepsi
 Pepsi Max
 Schweppes Lemonade
 Solo
 Cool Ridge Still Water
 Cool Ridge Sparkling Water
 Spring Valley Orange Juice
 Lemon, Lime and Bitters

One Hour Package	\$32 pp
Two Hour Package	\$39 pp
Three Hour Package	\$44 pp
Four Hour Package	\$48 pp
Five Hour Package	\$51 pp

Spirit Upgrade **+\$15 pp**

Maximum three (3) hours, mixers included

- Gordon's London Dry
- Smirnoff No. 21
- Johnnie Walker Red Label
- Bulleit Bourbon
- Captain Morgan Spiced Gold

Champagne Upgrade **+\$35 pp**

Maximum four (4) hour service

- Veuve Clicquot Champagne

Non-alcoholic beverages available on request.

Banksia Beverage Package

Sparkling & Wine

Grant Burge Petite Pinot Noir Chardonnay

Brookland Valley Verse 1 Semillon Sauvignon Blanc

Brookland Valley Verse 1 Semillon Cabernet Merlot

Multi-Regional, SA

South Western, WA

South Western, WA

Beer & Cider

Side Track XPA **3.5%**

Pipe Dreams Coastal Lager **4.2%**

Single Fin Summer Ale **4.5%**

Hazy As **5.0%**

Matso's Ginger Beer **3.5%**

Hello Sunshine Cider **5.0%**

Gage Roads Brewery

Gage Roads Brewery

Gage Roads Brewery

Gage Roads Brewery

Matso's Brewery

Gage Roads Brewery

Soft Drink

Per Wattle beverage package

One Hour Package	\$37 pp
Two Hour Package	\$44 pp
Three Hour Package	\$49 pp
Four Hour Package	\$53 pp
Five Hour Package	\$56 pp

Spirit Upgrade **+\$15 pp**

Maximum three (3) hours, mixers included

- Gordon's London Dry
- Smirnoff No. 21
- Johnnie Walker Red Label
- Bulleit Bourbon
- Captain Morgan Spiced Gold

Champagne Upgrade **+\$35 pp**

Maximum four (4) hour service

- Veuve Clicquot Champagne

Non-alcoholic beverages available on request.

Grevillea Beverage Package

Sparkling & Wine

Yarra Burn Vintage Sparkling

Petaluma Adelaide Hills Sauvignon Blanc

Brookland Valley Discovery Range Chardonnay

Houghton Premium Release Cabernet Sauvignon

Grant Burge Miamba Shiraz

Murray Basin, Australia

Adelaide Hills, SA

Margaret River, WA

Margaret River, WA

Barossa Valley, SA

Beer & Cider

Please select six (6)

Side Track XPA **3.5%**

Pipe Dreams Coastal Lager **4.2%**

Single Fin Summer Ale **4.5%**

Hazy As **5.0%**

Matso's Ginger Beer **3.5%**

Matso's Lower Sugar Ginger Beer **4.0%**

Hello Sunshine Cider **5.0%**

San Miguel Pale Pilsen **5.0%**

San Miguel Low Carb **5.0%**

Gage Roads Brewery

Gage Roads Brewery

Gage Roads Brewery

Gage Roads Brewery

Matso's Brewery

Matso's Brewery

Gage Roads Brewery

San Miguel Brewery

San Miguel Brewery

Soft Drink

Per Wattle beverage package

One Hour Package	\$15 pp
Two Hour Package	\$18 pp
Three Hour Package	\$21 pp
Four Hour Package	\$24 pp
Five Hour Package	\$27 pp

Tea & Coffee Station Add On **+\$5.50 pp**
45 minute service

Soft Drink Beverage Package

Soft Drink

- Pepsi
- Pepsi Max
- Schweppes Lemonade
- Solo
- Cool Ridge Still Water
- Cool Ridge Sparkling Water
- Spring Valley Orange Juice
- Lemon, Lime and Bitters

Wine List

Champagne

Veuve Clicquot NV

Reims, FRA \$131

Sparkling

Da Luca Prosecco

Veneto, IT \$53

Crittenden Geppetto Brut NV

South Eastern, VIC \$65

Grant Burge Petite Pinot Noir Chardonnay

Multi-Regional, SA \$53

Leeuwin Estate Vintage Brut Pinot Noir Chardonnay

Margaret River, WA \$77

The Lane Lois Blanc de Blancs

Adelaide Hills, SA \$58

White

Brookland Valley Discovery Range Chardonnay

Margaret River, WA \$56

Philip Shaw The Architect Chardonnay

Orange, NSW \$65

Bremerton 'Battonage' Chardonnay

Langhorne Creek, SA \$80

Leeuwin Estate Siblings Sauvignon Blanc

Margaret River, WA \$58

Ashbrook Estate Sauvignon Blanc

Margaret River, WA \$65

Peirro LTC Semillon Sauvignon Blanc

Margaret River, WA \$85

Castle Rock Riesling

Porongurup, WA \$60





Wine List

Rosé

Leeuwin Estate Rosé

Margaret River, WA \$58

Red

Bellarmino Pinot Noir

Pemberton, WA \$61

Singlefile Pinot Noir

Denmark, WA \$85

Leeuwin Estate Siblings Shiraz

Margaret River, WA \$58

Bowen Estate Shiraz

Coonawarra, SA \$75

Singlefile Franklin River Shiraz

Denmark, WA \$90

St Hallet Garden of Eden Shiraz

Barossa Valley, SA \$58

Leeuwin Estate Art Series Shiraz

Margaret River, WA \$78

Penfolds Bin 8 Shiraz Cabernet

Multi-Regional, SA \$75

Moss Wood Amys Cabernet Sauvignon

Margaret River, WA \$90

Faber Vineyard Malbec

Frankland River, WA \$65



Beer & Cider List

Alby Crisp Lager **3.5%**
Side Track XPA **3.5%**
Pipe Dreams Coastal Lager **4.2%**
Single Fin Summer Ale **4.5%**
Hazy As **5.0%**
Matso's Ginger Beer **3.5%**
Matso's Lower Sugar Ginger Beer **4.0%**
Hello Sunshine Cider **5.0%**
San Miguel Pale Pilsen **5.0%**
San Miguel Low Carb **5.0%**
Yeah Buoy Non-Alcoholic XPA **0.5%**

Gage Roads Brewery \$10
Gage Roads Brewery \$10.90
Gage Roads Brewery \$11.50
Gage Roads Brewery \$11.50
Gage Roads Brewery \$11.50
Matso's Brewery \$13
Matso's Brewery \$13
Gage Roads Brewery \$11.40
San Miguel Brewery \$11.50
San Miguel Brewery \$11.50
Gage Roads Brewery \$7.70



Spirits & Mixers List

Bulleit Bourbon & Cola 4.5%	\$13.90
Johnnie Walker Red Scotch & Cola 4.8%	\$13.90
Gordon's Gin & Tonic 4.5%	\$13.90
Smirnoff Pure Vodka, Lime & Soda 4.5%	\$13.90
Captain Morgan Rum & Cola 4.5%	\$13.90



Soft Drinks List

Pepsi	\$6.20
Pepsi Max	\$6.20
Schweppes Lemonade	\$6.20
Solo	\$6.20
Coolridge Still Water	\$4.90
Coolridge Sparkling Water	\$5.20
Spring Valley Orange Juice	\$6.10

OPTUS STADIUM

MEETINGS & SPECIAL EVENTS

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