



melbourne  
cup

BEAUMONDE  
Catering

## *Cocktail Menu*

*TIP: As a general rule we recommend 3-4 pieces per person per hour.*

*Over a meal period a minimum of 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

Parmesan & Black Olive Shortbreads, Hazelnut Pesto, Goats Cheese v 3

Vietnamese Rice Paper Rolls, Crushed Peanut & Lime Soy Sauce gfv 3

Creamed Goats Cheese, Spiced Seed Florentine, Onion Marmalade, Artichoke Crisp gfv 3

Potato Blini, Red & Gold Pepper Confetti, Tiny Leaf 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

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  
 Cured Lamb Fillet, Aubergine Caviar, Cumin Spiced Yoghurt 4.5  
 Formed Lamb Fillet, Minted Scone, Coconut Yoghurt 4.5  
 Cured Venison, Beetroot & Caraway Scone, Coconut Foam 5.5

### *Seafood - Cold*

Tasmanian Smoked Salmon, Lime & Horseradish Cream Cocktail Sandwich 3  
 Salmon Tartar, Lime Crème Fraiche, Rye Bread Square 3  
 Prawn, Wasabi, Raspberry, Coconut Rice gf df 3.5  
 Salmon, Wasabi Cream Cheese, Cucumber Gel, Tobiko gf 4  
 Poached Prawns, Lemon Dressing, Lime Salt gf 4  
 Flaked Ocean Trout, Caper Berry, Preserved Lemon, Black Cup 4  
 Prawn, Vietnamese Mint, Mango Rice Paper Roll, Nam Pla gf 4  
 Lobster Salad, Filo Tart, Citrus Aioli, Micro Leaf 4  
 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  
 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



*Vegetarian Warm - Continued*

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  
 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  
 Sambal Chicken, Taquitos Cigar, Savoury Lime Anglaise gf 3  
 Pancetta Rolled Chicken Skewer, Dark Balsamic, Orange gf 3.5  
 Parmesan Parsley, Quinoa Crusted Chicken Goujon, Aioli gf 3.5  
 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  
 Duck & Spring Onion Wonton, Spicy Szechuan, Szechuan Sauce 4.5  
 Peking Duck, Mandarin Pancake, Hoi Sin Sauce 5



*Meat - Warm*

Bacon, Manchego, Chive Miniature Quiche 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  
 Kalamata Lamb Loin, Thyme Rosti, Smokey Red Pepper gf 3.5  
 Crisp Pork, Port Prune Gloss Spoon 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  
 Smokey Ham Hock, Apricot Chutney, Black Balsamic Pearl gf  
 Spiced Lamb Samosa, Coriander Yoghurt 4  
 Sweet Pork Empanada, Preserved Orange, Chipotle 4  
 Port Cured Beef Fillet & Fries, Béarnaise gf 4.5

*Seafood - Warm*

Prawn & Coconut Wonton, Coconut Sambal 3  
 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  
 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



## *Deliverables Platter Menu*

Minimum spend of \$120.00 applies for all orders. Delivery charges apply.

All platters are delivered on disposable plates/boxes. Should you wish to have your items delivered on porcelain platters a pick-up charge may apply.

### *Deli- Bookies Bagel Bar - \$80.00 per platter*

*(provides 10 bagels)*

Please select 3 fillings:

- ~Meredith Goats Cheese, Field Mushroom, Pear Chutney v
- ~Hot Smoked Trout, Mozzarella, Tomato Basil Salsa
- ~Jerk Chicken, Tomato, Smashed Avocado, Mango Mayo
- ~Salt Beef, Piccalilli, Leicester C mheese, Vibrant Rocket
- ~Maple Smoked Bacon, Tomato, Lettuce, Lime Mayo
- ~Roast Turkey, Brie, Cranberry Relish

### *Front Runner Ribbon Sandwich Platter - \$70.00 per platter*

*(provides 10 rounds)*

Please select 3 fillings:

- ~King Island Brie, Wild Rosella Chutney, Grilled Pear, Rocket v
- ~Chicken, Lemon Thyme, Avocado, Watercress, Soy Mayonnaise
- ~Smoked Salmon, Horseradish Cream, Avocado, Capers, Onion, Lettuce
- ~Beef Fillet, Semi Dried Tomato, Cucumber, Piccalilli Relish
- ~Free Range Egg & Chive Salad v
- ~Leg Ham, Avocado, Mature Cheddar, Mustard Mayo, Green Leaf

### *Trifecta Crusty Bread, Wrap, Baguette Platter - \$80.00 per platter*

*(provides 10 rounds)*

Please select 3 fillings:

- ~Beef Fillet, Semi Dried Tomato, Cucumber, Piccalilli Relish
- ~Roast Chicken, Wasabi Mayonnaise, Rocket
- ~Free Range Egg & Chive Salad v
- ~Grilled Zucchini, Hummus, Aubergine, Feta, Artichokes, Roma Tomatoes v
- ~Hot Salami, Red Wine Onion, Mozzarella, Tomato, Pesto
- ~Leg Ham, Avocado, Mature Cheddar, Mustard Mayo, Green Leaf



## *Cold Platters*

### *Race Day Mixed Platter 1 - \$140.00 per platter*

*(provides 40 pieces in total, 10 x pieces of each item)*

- ~Carrot Ribbon, Asparagus, Fontina Cheese, Pickled Enocchi, Hollandaise gfv
- ~Chicken, Fig, Ricotta Boudin, Fig Jam
- ~Pancetta Wrapped Pork Fillet, Spiced Apricot Relish gf
- ~Sugar Cured Wagyu Beef, Refined Wild Mushroom Tart

### *Race Day Mixed Platter 2 - \$140.00 per platter*

*(provides 30 pieces in total, 10 x pieces of each item)*

- ~Roast Beetroot Croute, Wasabi Pea, Coconut, Viola gf df vegan
- ~Barbeque Duck, Asian Salad, Rice Paper Rolls
- ~Smoked Lamb Loin, Chapatti Bread, Mango & Mint Chutney
- ~Absinthe Cured Gravlax Salmon, Rye Flower Blini, Chive Pearls

### *Clocker Cold Meat Platter - \$110.00 per platter (serves 10)*

- ~Ham off the Bone, English Mustard, Dijon Mustard
- ~Herb Crusted Roast Chicken Breast
- ~Marinated Beef Fillet, Tarragon Mayo, Seed Mustard

### *Giddy-Up Graze - \$120.00 per platter (serves 10)*

- ~ A selection of Breads, Crackers, Lavosh
- ~ A selection of local Cheeses, Blue, Brie, Cheddar
- ~ A selection of Charcuterie, Ham, Chorizo Sausage, Prosciutto,
- ~ Chefs Selection of Dip

### *Stops The Nation Seasonal Fresh Fruit Platter - \$70.00 per platter*

*(serves 10)*

Assorted Seasonal Sliced Fresh Fruit

### *Punters Fresh Peeled Prawn Platter - \$55.00 per platter (20 prawns)*

Served with fresh lemon, iceberg lettuce, marie rose sauce & lemon aioli



## *Warm Platters*

### *Race Day Mixed Platter 3 - \$140.00 per platter*

*(provides 30 pieces in total, 10 x pieces of each item)*

- ~Seared Haloumi, Baby Fig, Caramelised Balsamic Walnut, Sebago Rosti
- ~Pancetta Rolled Chicken Skewer, Dark Balsamic, Orange gf
- ~Slow Roasted Lamb Shoulder Croquette, Onion Jam gf
- ~Pork & Ricotta Sausage Roll, House Made Tomato Sauce

### *Race Day Mixed Platter 4 - Vegetarian - \$140.00 per platter*

*(provides 30 pieces in total, 10 x pieces of each item)*

- ~Vegetable Samosa, Coriander Yogurt v
- ~Pumpkin Sausage Rolls v
- ~Wild Mushroom Arancini, Mozzarella Centre gfv
- ~Red Onion Jam, Fortified Wine, Gruyere Tart, Pepper Pastry v

## *Sweet Platters*

### *Saddle-Up Sweet Platter - \$60.00 per platter*

*(serves 10, provides 2 pieces per person)*

- ~Danish Pastry Collection
- ~Mini Muffin Selection
- ~Assorted Cookies

### *Stallion Sweet Platter - \$70.00 per platter*

*(serves 10, provides 2 pieces per person)*

- ~Cocoa Beetroot Slice gf
- ~Lemon Curd Tart, Confit Lemon, Torched Italian Meringue
- ~Double Chocolate Brownie





## *Plated Menu*

### *Take the Reigns Menu - \$64.00*

#### *Entrée*

Pork Belly, King Prawn, Crackle, Black Cherry Vinegar gf

#### *Main*

Goldband Snapper Fillet, Scallop Risotto, Fennel, Watercress Chardonnay Sauce gf

#### *Dessert*

Meyer Lemon Shortbread Tart, Torched Meringue, Yoghurt Sorbet

### *Filly's Favourite Menu - \$67.00*

#### *Entrée*

Confit Salmon, Pea Panacotta, Fried Parsnip Crisps, Citrus Reduction gf

#### *Main*

Saddle of Lamb, Duck Fat Potatoes, Artichoke Crush, Parmesan Crisp gf

#### *Dessert*

Mango Panacotta, Roasted Peach, Basil, Choux Crisp

Please note: Staffing and Equipment costs are additional.

