

SPROUT CATERING

MENU

(sample)



sprout

COCKTAIL MENU

Silver

Canapes

Black garlic hummus, purple potato chips, pickled fennel (GF, Ve)

Baked heirloom tomato tart with olive and basil (V)

Smoked salmon and horseradish cream mini bagels

Okonomiyaki chicken skewers, pickled ginger and sesame mayo (GF)

Oysters with gin and lime vinaigrette (GF)

Figs wrapped in prosciutto, aged balsamic (GF)

Pork and fennel sausage rolls, tomato chutney

Larger

Haloumi with pistachio, cherry and aged balsamic (CN, GF, V)

Slow roast lamb shoulder, garlic butter flatbread, lemon yoghurt, zucchini salad

Sprout's cheese burger sliders

Sweets

White chocolate, pistachio and Davidson Plum fudge (CN, GF, V)

Churros, thyme sugar, dark chocolate dipping sauce (GF, V)

Gold

Canapes

Yellowfin tuna, avocado tartare, wasabi creme fraiche (GF)

Kimchi prawn cocktail (GF)

Sticky pork belly, kaffir lime and papaya on betel leaves (GF)

Hoisin duck pancakes

Larger

Spiced chicken and brik pastry cigars with honey, sesame and garlic labna

Salmon tacos with corn, jalapeno and plum salad (GF)

Brisket steamed buns, bok choy and black vinegar

Sweets

Orange and bay leaf macarons (CN, GF)

SHARE MENU

Silver

Entree

Buffalo mozzarella, pickled grape, salsa verde, crispy pancetta (GF)

Haloumi with pistachio, fig and aged balsamic (CN, GF, V)

Beef carpaccio with parmesan, shaved Brussels Sprout and lemon agrumato oil (GF)

Main

Roast eggplant, white pea tabouli, black tahini dressing, chilli, almonds (CN, GF, Ve)

Nduja stuffed chicken, braised leeks, thyme pangrattato

Crispy pork belly, sherry glaze, celeriac and apple remoulade (GF)

Sides

Rocket, walnut and fig salad with herb dressing (GF, Ve)

Charred broccolini, black garlic vinaigrette (GF, Ve)

Heirloom tomato, goats cheese, plum, basil (GF, V)

Charred corn, smoked almonds and jalapeno salad (CN, GF, V)

Potato salad, green chilli creme fraiche dressing, pickled shallots, chives (GF, V)

Sweets

Basque cheesecake, Amarena cherries (GF, V)

Roasted strawberry tart with balsamic, creme fraiche and oat crumble (V)

Gold

Entree

Spiced chicken and brik pastry pie, black garlic hummus and shaved beetroot

Salmon ceviche, coconut, green chilli salsa verde (GF)

Brisket steamed buns with bok choy and black vinegar

Main

Pomegranate glazed 12-hr lamb shoulder, yoghurt, fermented chilli, roasted sprouts (GF)

Yellow duck curry, lychee, mint and green mango (GF)

Okonomiyaki salmon, edamame, radish and furikake crunch (GF)

Sweets

Lemoncello tiramisu

Olive oil ice cream with figs, thyme and honeyed almonds (CN, GF, V)

DINE MENU

Silver

Entree

Haloumi with pistachio, fig and aged balsamic (CN, GF, V)

Salmon ceviche, coconut, green chilli salsa verde (GF)

Pork & fennel ragu fusilli, parmesan, basil

Main

Roast eggplant, white pea tabouli, black tahini dressing, chilli, almonds (CN, GF, Ve)

Nduja stuffed chicken, braised leeks, thyme pangrattato

Crispy pork belly, sherry glaze, celeriac and apple remoulade (GF)

Sides

Rocket, walnut and fig salad with herb dressing (GF, Ve)

Charred broccolini, black garlic vinaigrette (GF, Ve)

Heirloom tomato, goats cheese, plum, basil (GF, V)

Charred corn, smoked almonds and jalapeno salad (CN, GF, V)

Potato salad, green chilli creme fraiche dressing, pickled shallots, chives (GF, V)

Sweets

Dark chocolate cremeux with pomegranate and coconut mousse

Roasted strawberry tart with balsamic, creme fraiche and oat crumble (V)

Gold

Entree

Beef carpaccio with parmesan, shaved Brussels Sprout and lemon agrumato oil (GF)

Ricotta gnocchi, corn butter, sticky pancetta, chives

Spiced chicken and brik pastry pie, black garlic hummus and shaved beetroot

Main

Pomegranate glazed 12-hr lamb shoulder, yoghurt, fermented chilli, roasted sprouts (GF)

Yellow duck curry, lychee, mint and green mango (GF)

Okonomiyaki salmon, edamame, radish and furikake crunch (GF)

Sweets

Lemoncello tiramisu

Olive oil ice cream with figs, thyme and honeyed almonds (CN, GF, V)

STATIONS MENU

Silver

Haloumi with tomato, basil and olive panzanella (V)

Haloumi is sliced and slow cooked to order ensuring it is warm and stretchy like haloumi should be

Sprout's cheese burger sliders

Sizzling, juicy, and straight off the grill!

Sticky mushroom dan dan noodles (V)

This is no ordinary vegetarian dish. Delicious noodle dish, assembled for your guests with fresh bang bang salad

South Australian oysters with a selection of toppings (GF)

Guests can choose from negroni dressing, Thai nahm jim and a wasabi chive crème fraiche – or just leave them natural!

Chicken and chorizo paella (GF)

Cooked in a 1.2m wide paella pan, garnished with sugar snaps, parsley and lemon

Greek lamb

Slow roast lamb shoulder, garlic butter flatbread, lemon yoghurt, zucchini salad

Gold

Beef carpaccio with parmesan, radish and lemon agrumato oil (GF)

Beef is thinly sliced to order and dressed in front of guests. A tasty gourmet treat for the foodies

Barramundi cooked in a chilli tamarind sauce, served with rice and a pickled papaya salad (GF)

Barramundi is cooked slowly in a rich, fragrant sauce in a large pan

Salmon tacos with corn, jalapeno and plum salsa (GF)

BBQ salmon served on tortillas warmed in front of you, with a zesty salsa and hint of spice!

Brisket steamed buns with bok choy and black vinegar

Served straight from the steamer to your guests

PRICE LIST

Silver Gold

DINE

Canape	\$5	\$9
Entree	\$22	\$25
Main	\$35	\$39
Shared side	\$7	\$10
Dessert	\$12	\$17

Recommended package: 3 canapes + 1 entrée + 1 main + 1 side + dessert

SHARE

Canape	\$5	\$9
Shared entree	\$12	\$16
Shared main	\$19	\$25
Shared side	\$7	\$10

Recommended package: 4 canapes + 2 shared entrées + 2 shared mains + 1 side

COCKTAIL

Canape	\$5	\$9
Larger	\$10	\$19

Recommended package: 4 canapes + 3 larger

STATIONS

Canapes	\$5	\$9
Food stations	\$15	\$17

Recommended package: 4 canapes + 3 food stations.

EXTRAS

Cake cutting (cut, plated, served with accompaniments)	\$5	\$5
Cheese + charcuterie platters	\$16	\$16
Bread + olive oil	\$5	\$5
Alternate drop (per course)	\$7	\$7
Choice of two dishes (per course)	\$12	\$12

INCLUSIONS

- All Chefs

EXCLUSIONS

- Front of house staff
- Offsite event management fee
- Kitchen setup fee (where applicable)