



M&M

MINT AND MINGLE

EVENTS + CATERING

EATS

MENUS + PACKAGES

PLATTERS

VEGETABLE MEZZE

Seasonal vegetable crudite
Vegetarian frittata
Roasted seasonal vegetables
Marinated olives
Goats cheese
House-made dips
Breads & crackers

CHARCUTERIE

Prosciutto, salami, mortadella & bresaola
Bocconcini
Marinated olives
Breads & crackers

ARTISAN CHEESE

Cheddar, brie & blue cheeses
Seasonale fruits
Quince paste
Breads & crackers

GRAZING TABLES

GRAZING TABLE

Imported & local artisan cheeses

Cured meats including prosciutto & salami

Seasonal dips

Vegetables & pickles

Fresh & dried fruits

Fresh sliced bread & crackers

Select of condiments

AFTERNOON TEA

TEA SANDWICHES

Chicken // celery // herbed mayonnaise
Leg ham // mustard // cheddar // dill // caper
Egg salad // lettuce (v)
Seasonal vegetable coleslaw // cream cheese (v)
Roasted vegetable // hummus (vegan)

BAKES

House-made cinnamon scrolls // vanilla glaze (v)
Seasonal flavoured muffins (v)
Banana & walnut bread // cream cheese frosting (v)
Seasonal flavoured friands (v, gf)
assorted macarons (v, gf)
Triple chocolate fudge brownie (v, gf)
House-made cupcakes (v)
Baked lemon slice (v)
Flourless orange polenta & almond cake // candied oranges (gf)
Dal Zotto Sangiovese
Biscuits - chocolate chip // yo-yo // shortbread // oaty almond cookies

HELP-YOURSELF CANAPES

GARDEN

Vegetarian egg omelet rice paper roll // caramelised onion // avocado // herb salad // sweet chilli dipping sauce (v, gf)
Sesame hummus bite // mango // tahini // herbs (gf, vegan)
Grilled autumn peach bruschetta // buratta // basil (v)
Hortopita parcel // wild autumn greens // feta // filo (v)

SEA

Sashimi tuna rice paper rolls // herb salad // wasabi aioli (gf)
Spanner crab toast // creme fraiche // radishes // green tea salt
White anchovy bocadillo // roasted red peppers // paprika aioli // witlof (gf available)
Australian prawns // marie rose sauce // lemon (gf)

FARM

Culatello di parma // autumn vegetable salad // goats curd // vinocotto (gf)
Smoked beef // pickled vegetable salad // smoked salt (gf)
Free range chicken sandwich // herbed mayonnaise // multigrain bread
Traditional peking duck pancake // cucumber // spring onion // hoisin sauce
Pork & fennel sausage rolls // house-made tomato sauce

CANAPES

GARDEN

Vegetarian egg omelet rice paper roll // caramelised onion // avocado // herb salad // sweet chill dipping sauce (v, gf)
Sesame hummus bite // mango // tahini // herbs (gf, vegan)
Broad bean bruschetta // lemon // marinated feta // parsley (v)
Buttered radishes // olive crumb // smoked paprika // sea salt (v, gf)
Rye toast // goats curd // apple slaw // toasted walnuts (v)
Tomato water // basil // garlic // extra virgin olive oil // bread (vegan)
Mixed mushroom pie // truffled parsley sauce (v)
Spanakopita sausage roll // capsicum salsa // currants // parsley (v)

SEA

Freshly shucked oysters // strawberries // tasmanian moutnain pepper (gf, df)
Sashimi tuna rice paper rolls // herb & wakame salad // wasabi aioli (gf, df)
Spanner crab toast // creme fraiche // radishes // green tea salt
White anchovy bocadillo // roasted red peppers // paprika aioli // witlof (gf avaiable)
Nori wrapped salmon // tamari // honey // sesame (gf, df)
Red mullet escabeche // herb salad // crouton
Seared scallop tart // corn puree // chorizo crumb
Sauteed Australian prawns // herb aioli // lemon cheeks (gf, df)

FARM

Culatello di parma // spring vegetable salad // goats curd // vincotto (gf)
Smoked duck tart // duck parfait // pickled cumquat // viola petals
Cape grim beer tartare // cultured cream // lemon myrtle dust // crostinin // served on a pink salt block
Traditional peking duck pancake // cucumber // spring onion // hoisin sauce
Capi Still Mineral Water

CANAPES CONTINUED

FARM

Free range chicken sandwich // herbed mayonnaise // multigrain bread
Confit chicken croquette // smoked salt // saffron aioli
Pork & fennel sausage roll // homemade tomato sauce
Stick braised lamb shank pie // sicilian caponata // rosemary
BBQ lamb lollipop // green pea salsa // ricotta salate (gf)

SWEET

Vanilla creme brûlée tart
Chocolate bar~ chocolate brownie // peanut caramel // dark chocolate // salt flakes (gf available)
Pint sized tiramisu pot // cocoa
New york baked cheesecake //spring mango salsa // spiced almond crumb (gf)
Chocolate acquafaba mousse // strawberries (vegan, gf)
House made doughnut | salted caramel custard
Suspiros~ cinnamon & chocolate meringue pillow (gf)
Pain d'epices // candied pineapple // vanilla mascarpone
Mini wagon wheel ~ shortbread // raspberry jam // vanilla marshmallow // milk chocolate // raspberry powder

SUBSTANTIAL CANAPES

GARDEN

Roasted mushroom slider // gruyere // rocket // toasted brioche (v)
Asparagus tart // baked ricotta // bitter leaves (v)
Felaful // tahini yoghurt dressing // toasted pita // tomato salsa (v, gf available)
Pumpkin gnochetti // mustard fruits // beurre noisette // sage // amaretti crumb (v)
Zucchini flower // herbed ricotta // currants // roasted red pepper pickle (v)
Beetroot burger // whipped goats curd // toasted quinoa // mint & walnut picada (v, gf)

SEA

Spiced snapper taco // roasted capsicum salsa // herb salad (gf available)
Mini prawn po'boy // hot sauce // remoulade // iceberg lettuce
Crab slider // lemon aioli // watercress // brioche bun
Fish goujons // sauce remoulade // lemon
Crab tempura // nori // green tea salt // lemon
Baccala filled zucchini flower // tomato powder // herbs (gf available)

FARM

Classic beef slider // bread + butter pickles // cheddar // tomato sauce // toasted brioche
Craised beef cheek quesadilla // cheddar // jalapeños (gf available)
Twice roasted pork belly // green apple slaw // sriracha mayonnaise (gf)
Pork gyoza // cabbage // ginger // tamari dressing // toasted sesame
Pulled chicken taco // smokey chipotle aioli // herb salad (gf available)

BBQ & RELAXED DINING

GRAZING OPTIONS

GARDEN

Zucchini + provolone tart // wholemeal pastry (v)
Poached seasonal baby vegetables // caper aioli (v, gf)
Summer mezze - seasonal dips // vegetable crudites // grilled & pickled seasonal vegetables // marinated olives
// slow roasted garlic // rosemary salt (v)
Summer antipasto - marinated eggplant // pepperonata // house-made giardiniera // burette // ricotta
// roasted summer tomatoes // marinated olives // house-made focaccia bread (v)

SEA

Dressed prawns // smoked trout pate // salmon gravlax // toasted brioche // buckwheat blinis // creme fraiche
// beetroot relish
Olive oil poached tuna // marinated octopus // smoked mussels // don borate anchovies // celery salad // crostini

FARM

Bone-in leg ham // honey mustard + cider glaze // mustards // condiments (gf)
Charcuterie board - hand sliced prosciutto // guindilla peppers // bresaola // salami // assorted accompaniments (gf)
Artisan cheese board - chef's selection of cheeses // seasonal fruits // quince paste // crackers & breads

GARDEN

Grilled white polenta // pepperonata // raw zucchini salad (v, gf)
House made felafel // tahini dressing // tabbouleh (v, gf, available vegan)
Bbq mushroom burger // goats cheese // pickled beetroot relish // salsa verde (v)

BBQ & RELAXED DINING CONTINUED

BBQ OPTIONS

GARDEN

Grilled white polenta // pepperonata // raw zucchini salad (v, gf)
House made felafel // tahini dressing // tabbouleh (v, gf, available vegan)
Bbq mushroom burger // goats cheese // pickled beetroot relish // salsa verde (v)

SEA

Rare seaded tuna // herb salsa // citrus & celery salad // capers (gf, df)
Grilled barramundi // artichoke & almond pesto // lemon (gf)
Bbq australian prawns // salmoriglio // lemon aioli (gf, df)
Spiced snapper tacos // roasted capsicum salsa // herb salad (available gf)

FARM

Slow roasted smoked beef brisket // bbq sauce (gf, df)
Bbq eye fillet // truffled bernaïse aioli (gf)
Classic beef burger // cheddar // pickles
Pork & fennel sausages // tomato chutney (gf)
Smokey bbq pork ribs // sticky glaze (gf)
Pulled chicken tacos // smokey chipotle aioli // herb salad (available gf)

SPIT

Whole suckling pig on the spit
Lamb gyros // pita breads // condiments
Spit roasted bbq chicken // lemon // paprika // oregano (gf, df)

BBQ & RELAXED DINING CONTINUED

SALAD

- Summer leaves // avocado // shallots // sherry vinegar dressing (vegan, gf)
- Baby cos hearts // cultured cream dressing // toasted nuts + seeds (v, gf)
- Classic potato salad // baby peas // dill // creme fraiche mayonnaise (v, gf)
 - Ancient grains // lentils // toasted nuts + seeds // spice yoghurt (v)
- Green & yellow summer beans // lemon dressing // toasted almonds (vegan, gf)
- New season broad bean salad // lemon // extra virgin olive oil // parsley (vegan, gf)
- Summer heirloom tomatoes // burrata // toasted sourdough // basil // aged balsamic // extra virgin olive oil (v)
- Red cabbage slaw // summer herbs // currants // mustard vinaigrette (gf, df)
- Massaged kale // summer greens // toasted hazelnuts // parmesan (v, gf)

INDIVIDUAL DESSERT

- Chocolate bar - chocolate brownie // peanut caramel // dark chocolate // salt flakes (available gf)
- Wagon wheel - shortbread // raspberry jam // vanilla marshmallow // milk chocolate
 - // freeze dried raspberry
- Blackberry jelly // sage infused custard // vanilla sponge // fresh berries // meringue
- Lime cheesecake // biscuit crust // freeze dried raspberry // meringue (gf available)
 - brioche donut / salted caramel custard
 - orange polenta cake / candied oranges / vanilla mascarpone / cardamom / meringue (gf)
 - assorted summer macarons (gf)
 - suspiros - spanish style meringue pillows / cinnamon / chocolate (gf)
- Pulled chicken tacos // smokey chipotle aioli // herb salad (available gf)

BBQ & RELAXED DINING CONTINUED

INDIVIDUAL DESSERT

Brioche donut // salted caramel custard
Orange polenta cake // candied oranges // vanilla mascarpone // cardamom // meringue (gf)
Assorted summer macarons (gf)
Suspiros - spanish style meringue pillows // cinnamon // chocolate (gf)

SHARING DESSERT

Classic italian tiramisu // cocoa
Dark chocolate mousse // chocolate shavings (gf)
Brown sugar pavlova // vanilla creme // peaches // seasonal berries // toasted almonds (gf)
Classic lemon tart // creme fraiche
New york baked cheesecake // sour cream topping
Fresh seasonal fruit platter (vegan, gf)

FORMAL DINING

ENTREE // PLATED OR SHARED

GARDEN

Green & white asparagus // 63°C egg // parmesan // truffle aioli (v, gf, df available)
Poached season baby vegetables // caper aioli // shallot dressing (v, gf)
Zucchini flowers // herbed ricotta mousse // tomato salsa // tomato salt (v)
Burrata // black garlic oil // sourdough crostini // extra virgin olive oil // herbs (v)
Goats cheese croquettes // asparagus // radish // dragoncello sauce (v)
Pumpkin gnocchetti // mustard fruits // beurre noisette // sage // amaretti crumb (v)

GARDEN

Kingfish carpaccio // watercress // lime jelly // popcorn capers (gf, df)
Rare seared tuna // herb crust // citrus & celery salad // capers (gf, df)
Calamari // school prawns // blood orange aioli // fennel // olives // salmoriglio (df)
Seared scallops // summer corn // confit chicken wing // herb salad (gf)
Red mullet escabeche // shallots // chervil // cumin oil
Creamy crab tortellini // snapper // bisque // leeks

FARM

Smoked duck breast // artichokes // horseradish // kale chips (gf, df)
Confit chicken croquettes // poached chicken breast | baby peas // burnt shallots // sherry vinegar dressing
// smoked salt
Rabbit terrine // foie gras // prunes // herb salad // toasted brioche (gf available)
Spice crusted eggplant // seared lamb fillet // cumin salt // soft herb salad // buttermilk dressing
Roasted pork belly // pineapple // cachaca // mint // popcorn crackling (gf)

FORMAL DINING

MAIN // PLATED OR SHARED

GARDEN

Spring asparagus risotto // pecorino // oregano sauce // lemon (v, gf)
White polenta // peperonata // raw zucchini salad (v, gf)
Roasted eggplant ravioli // goats cheese // basil // lemon beurre blanc (v)
Stuffed roasted capsicums // herbed rice // tomato confit // tomato broth (v, gf)

SEA

Grilled barramundi // creamed potatoes // smoked mussels // saffron sauce // broad beans (gf)
Pan seared john dory // garlic soubise // caper butter sauce // lemon // crispy brioche crumb
Steamed sea bream // sprouting broccoli // pearly barley risotto // toasted hazelnuts
Olive oil poached salmon // beetroot carpaccio // orange salsa // capers // lavender (gf, df)
Catalan-style fish stew // king prawns // fregola // borlotti beans // chorizo // parsley sauce

FARM

Seared spatchcock breast // braised spatchcock pie // compressed leek // apple crisp // black pudding crumb
Roasted porchetta // vanilla toasted almonds // grilled stone fruits // plum vinegar dressing // sorrel salad (gf)
Saltbush lamb shoulder // rosemary // silky creamed potatoes // toasted farro // summer greens
Slow braised beef cheeks // creamed spaetzle / pickled radicchio
Sous vide eye fillet // olive oil mash // truffled bernaise // kale chips (gf)

FORMAL DINING

SIDES

Witlof // radicchio // pear // pecorino (v, gf)

Baby cos hearts // cultured cream // toasted nuts (v, gf)

Spring fennel // parsley // olives // capers // lemon dressing (vegan, gf)

Ancient grains // lentils // toasted seeds (v)

Classic roasted potatoes // garlic // rosemary // sea salt (v, gf, df)

Olive oil mashed potatoes (v, gf, df)

Green beans // shallot dressing // mustard // toasted almonds (v, gf, df)

Sautéed spinach // garlic // parmesan // lemon (v, gf)

Brocollini // anchovy dressing // lemon (gf, df)

Baby peas // pancetta // salted ricotta (gf)

Slow roasted red cabbage // prunes // parmesan // apple (v, gf)

FORMAL DINING

DESSERTS

Almond milk pannacotta // berry compote // almond crumb (gf, df)

Vanilla creme brûlée // orange compote // gingerbread spiced biscuit (v)

Chocolate bar- chocolate brownie // chocolate mousse // peanut caramel // dark chocolate jelly // vanilla bean ice-cream

Blackberry jelly // sage infused custard // vanilla sponge// fresh berries// meringue

Baked cheesecake terrarium // blueberry compote // chocolate soil // marshmallow // meringue

Goats cheese + honey cream // toasted pain d'épices // blood oranges

Classic italian tiramisu // cocoa

Mille feuille // lemon myrtle cream // strawberry gel // caramelised white chocolate crumb // lemon balm

Artisan cheese plate // seasonal fruits // quince paste // crackers (gf available)

PRICING

PLATTERS

Vegetable mezze **\$160**

Charcuterie **\$200**

Artisan cheese **\$200**

Suitable for 15 guests // larger platters available on request

GRAZING TABLE

\$24 per person

Minimum 15 guests

AFTERNOON TEA

3 pieces per person **\$15 pp** // 4 pieces per person **\$20 pp** // 5 pieces per person **\$25 pp** // 6 + **POA**

Minimum 15 guests

HELP-YOURSELF CANAPES

3 pieces per person **\$15 pp** // 4 pieces per person **\$20 pp** // 5 pieces per person **\$25 pp** // 6 + **POA**

Minimum 15 guests

CANAPES

Savory & sweet canapes **\$5 each**

Substantial canapes **\$8 each**

Minimum order of 20 pieces per item

FORMAL DINING

Entrees **\$20 each**

Mains **\$38 each**

Sharing sides **\$10 each**

Dessert **\$16 each**

Minimum order of 10 per item

Staffing & equipment additional, quoted based on event. Bespoke menus and packages available.

PACKAGES

HELP-YOURSELF CANAPE PACKAGE

3 pieces per person **\$15 pp** // 4 pieces per person **\$20 pp** // 5 pieces per person **\$25 pp** // 6 + **POA**
Minimum 15 guests

CANAPE PACKAGE

7 pieces per person **\$50 pp**
Choice of 7 canape items from our canape menu
Includes personal chef, wait staff, delivery, setup & pack up
Minimum 20 guests

BBQ & RELAXED DINING PACKAGE

3 course relaxed dining package **\$50 pp**
Choice of 3 BBQ or Grazing items, 3 salad items & 3 dessert items
Includes personal chef, wait staff, delivery, setup & pack up
Minimum 20 guests

Bespoke menus and packages available.