

**IAN CURLEY & CO.**



**MENU CONCEPTS**

**IAN@IANCURLEY.COM.AU**

**0419572891**

# CANAPES + SUBSTANTIAL ITEMS

oysters, traditional mignonette  
½ shell scallops, guanciale and salsa verde  
tomato and basil bruschetta  
pork scratching's  
goats curd and pea arancini, green olive  
polenta chips, herbed sour cream  
wagyu pastrami, potato and horseradish  
house made cevapi sausage rolls, ketchup  
beef and burgundy pies  
scotch eggs, English mustard and brown sauce  
mini traditional pork and jelly pies  
house made country terrine, mustard fruits  
crudities, tarama and toasted turkish breads  
smoked salmon on dark rye toasts, capers and dill cream  
ora king salmon rillettes on crostini  
whipped cod roe, salmon pearls, blinis  
lightly cured kingfish, avocado, pickled fennel and sweet ginger  
cheese gougeres, onion jam, olsson smoked salt  
baked asian style oysters, wasabi mayo  
raw truffle beef tartare, potato wafer  
tomato and buffalo ricotta crostini  
baked half shell scallops, peas and chorizo  
cauliflower and roquefort arancini, smoked garlic  
french saloon truffled chicken, dijonnaise

## GRAZING & SUBSTANTIAL

Charcuterie plates, pickles and breads  
Whole baked Tasmanian salmon, preserved lemon, fennel and fine herbs  
Whole roasted Saskia Beer chicken, green beans in salsa verde  
Mozzarella and heirloom tomato salad  
Soft braised lamb shoulder with salsa verde  
Slow braised meat balls, yoghurt and cumin sauce  
Mushroom and chicken risotto with porcini and herbs (Can be prepared Vegetarian)  
Fish and chips  
Cheese selection from the Spring Street Cheese Cave, traditional condiments

# SHARED GRAZING & PLATED

## ENTREE

House made Charcuterie selection, mixed seasonal pickles and homemade mustard

Confit Tuna Nicoise Salad, dried tomato, zucchini flowers, olives and green beans

Hiramasa kingfish, pickled carrots, sauce gravadlax, and confit egg yolk

Green pea and slow cooked ham hock veloute, baked onion and horseradish scone

Truffled duck liver parfait, pear chutney and toasted brioche, saffron pear salad pear salad

Roast breast and neck of great ocean duck salad, Seville orange chutney

Salmon Crudo, oyster cream burnt cucumber and Yarra Valley salmon roe

Pumpkin ravioli, amaretti, walnuts, sage buerre noisette, mustard fruits

Vitello tonnato, with homemade rosemary grissini, crispy capers, rocket and parmigiano reggiano

Jerusalem artichoke veloute with watercress, smoked eel, & onion scone

Pickled smoked and cured selection ora king salmon, with potato blinis, yarra valley salmon caviar

Carpaccio of cape grimm beef, sliced olives and remoulade, wild rocket and fried capers

Tartare of petuna ocean trout, scorched cucumber and oyster cream, squid ink grissini

Homemade gnocchi dell orto with torn mint and buffalo mozzarella

Asparagus and 63 deg egg, coddled egg hollandaise, brioche crumbs, picked chervil salad

Charred leek, snow peas, pear and roasted walnut salad with burrata, and olive powder

Crudo of yarra valley brook trout confit egg yolk, sesame and wakame salad

Cape Grimm beef carpaccio, pickled mushrooms and grana padano, rosemary grissini

New season Celeriac veloute, roasted scallops, crispy prosciutto and chervil

Homemade Pan seared sage Gnocchi, seasonal mushrooms, pinenuts and goats' cheese, olive dust

Confit of yarra valley brook trout nicoise, with tomato and rosemary potato, and air dried bottarga

# SHARED GRAZING & PLATED

## MAIN EVENT

Assiette of borrowdale farm free-range pork, salt baked apple, mustard potato salad, fried sage  
Southern ranges striploin mbs 2 +, truffle potato skordalia, green leaves, peas, late season truffle  
sauce

Robbins island short rib, celeriac remoulade, smoked bone marrow, mustard, brioche crust,  
short rib tortolloni

Slow cooked hiramasa kingfish, squid farcie, chorizo, padron peppers, saffron rouille, white beans

Roast fillet of blackened ora king salmon, peas and bacon a la franchise roasted witlof, bottarga

White fish, house made prosciutto, crab beignet, broad beans and roast garlic rouille

Spring Lamb Assiette, goat's curd, eggplant caviar and slow roasted tomato and olive sauce

Assiette of macedon duck, roasted witlof, pineapple & citrus confit, watercress salad

Southern ranges mbs 2 + Chateaubriand of aged beef, new season onion farcie, shaved horseradish

Crispy skinned pork belly & neck, schezuan eggplant, coconut and lime salad

Southern ranges eye fillet beef Wellington with prosciutto, green pea puree mushroom veloute

White Fish, charred witlof, Sicilian flavours, air dried, grapes, capers, fennel & orange dressing

Smoked and pressed short rib of cape Grimm beef with celeriac remoulade, smoked bone marrow

Free range Pork Cotoletta or (belly), Italian coleslaw & watercress salad with homemade mustard

Assiette of Bannockburn chicken, textures of corn & golden raisins, roast chicken sauce

Duo of beef, eye fillet and cheek, onion textures & sauce Barolo

Fish & shellfish navarin with leeks, fregola, light saffron & smoked paprika broth

Air dried breast & leg of wimmera duck, pomegranate & labne, black cherry sauce

Shoulder & rack of new season lamb potato dauphinoise, smoked garlic aioli

Braised shin ravioli, roasted eye fillet of southern ranges beef, sauce Barolo, bone marrow

Roasted rack of new season lamb with new season & nicoise style vegetables, basil oil

Fillet of baby snapper with fricassee of poached mussels and oysters, chive & white leek sauce

Breast & leg tortolloni of free-range chicken, white bean & chorizo ragu

# SHARED GRAZING & PLATED

## TO FINISH

Warm chocolate jaffa tart, confit orange, praline & roasted hazelnut cream

Tiramisu - coffee mascarpone, cocoa & crushed hazelnuts, frangelico cream

Eton mess, blue berry compote, lavender cream, meringue

Passionfruit & poppy seed cake, mango cremeux, pineapple

Lemon tart with candied lemon, blackberry confit, poached blackberries, vanilla cream

Pineapple Cannoli, ginger & lime mousse, coconut crumb, mango sorbet, compressed pineapple

Chocolate salty caramel, hazelnut mousse, peanuts, chocolate & hazelnut cream

Lemon curd cheesecake, rhubarb & white chocolate crumb

Roasted almond panna cotta, macerated strawberries, strawberry essence

Ricotta & orange chocolate cannoli, pistachios, Persian floss

Hazelnut chocolate salted caramel delice, caramelita ice cream, shaved chocolate roasted hazelnuts

Raspberry mille feuille with textures of raspberries and vanilla cremeux

New season peach & strawberry trifle, dried berries, jam beignet

Cheese selection from the Spring Street Cheese Cave, traditional condiments\*\*



# PACKAGES

## COCKTAIL

Package 1 (best for 2 hours of service)

@ \$76 p.p

6 Canapes

2 Bowl Food / Substantial Items

1 Sweet Item

Package 2 (best for 3 hours of service)

@ \$95 p.p

7 Canapes

3 Bowl Food / Substantial Items

1 Sweet Item

## SHARED DINING & PLATED MEALS

### THE FULL AFFAIR

@ \$115 per person

3 Canapes, served roaming

Shared Entrée – please choose 1 x Vegetarian / 1 x Red Meat / 1 x White Meat

Shared Main – please choose 1 x Vegetarian / 1 x Red Meat / 1 x White Meat

Sides – side dishes to accompany pending menu selection

Shared Dessert – please choose 2 items

\*\* Supplementary Fee - please add on \$10 p.p for Cheese

### PLATED MEALS

@ \$107

ALTERNATE SERVE: ENTREE / MAIN / DESSERT

Choice of 2 entree / 2 main / 2 dessert (vegetarian & dietary catered separately)

Sides - side dishes to accompany pending menu selection

\*\* Supplementary Fee - please add on \$10 p.p for Cheese

### OFF THE MENU

Fully customised menu options available and POA



# INCLUSIONS

Price per person inclusive of:

- kitchen staffing
- kitchen service equipment
- crockery, cutlery

All dietaries will be catered to separately and are required to be lodged with final catering numbers 10 working days out from the event date.

Styling and theming packages are also available.



# QUESTIONS?

Have any queries in regards to this quote? We are here to help.

Please contact me and lets discuss!!



# THE NITTY GRITTY

## FINAL NUMBERS

We require confirmation of final number ten (10) working days prior to your event. This will also be the minimum number of guests for which you will be charged, regardless of a reduced number of guests at your actual function. Increases may be accepted, but please note that menu variation may occur. All dietary requirements to be confirmed with guest final numbers.

## PAYMENT TERMS

A deposit is required to secure your event. 50% payment required 3 months prior and full payment due 7 days prior to the event. Payment may be made in cash, direct deposit, bank cheque or credit card. Visa and MasterCard are accepted and will incur a surcharge of 1.5%.

## CANCELLATION

We require written notification of event cancellation or postponement. If cancellation is less than 30 days notice, the cancellation fee will be 50% of the function value as noted in quote. If cancellation is 7 days or less prior to the event, 100% of the function value will be charged to the client, based on guest numbers provided in the quote.

## MENU AND BEVERAGE PACKAGES

We reserve the right to change menus with notification according to seasonal variations and availability. Selected beverages may be substituted with beverages of equal value if the preferred beverage selection is not available.

## PRICING

All prices quoted on menus/wines lists are based on current costs. Quotes given in the time leading up to your event are estimates only and may be subject to change. Prices are exclusive of GST.