



ULTIMO

The delicious
BUSINESS
of
FOOD

SEATED MENU





PLATED

Pricing does not include equipment or service staff. This is variable depending on menu selection, venue and function length.
Minimum 20 guests.

V- Vegetarian | GF- Gluten Free | DF- Dairy Free | Vn- Vegan

| COLD ENTREE |

Ocean Reef Abalone, sake & dashi, smoked parsnip, caramelised leek (GF) 24

Exmouth king prawn, blanc de blanc jelly, avocado mousse, *wattle seed* rice cracker, mango salsa, herbs (GF) 23

Tuna centre-loin, seaweed, charred leek miso purée, peas, pickle radish, ink cracker (GF) 20

Hay smoked chicken, celeriac & apple rémoulade purée, turnip sheet, chicken skin, grapes, lime dust (GF) 17

Searred lamb, green pea hummus, cannellini, fresh mint (GF) 19

Stirling Range beef, kohlrabi, fermented black bean, chilli & Szechuan pepper, puffed rice, coriander (GF) 19

Roasted beetroot, burnt orange, stracciatella, hazelnut, preserved lemon (V, GF) 17

Charred pumpkin texture, macadamia cous cous, *sea blite, lemon myrtle* (Vn, GF) 17

| WARM ENTREE |

Searred WA scallop, pickled anise, pea, basil foam, borage (GF) 22

Heard Island Toothfish, parsnip purée & crisp, wilted spinach, *Geraldton wax oil* (GF) 28

Tiger prawn, scampi bisque, wilted greens, julienne potato, *bottarga* (GF) 20

Duck breast, chocolate, pine nuts, griotte cherry, mandarin, red wine reduction (GF) 22

Apple cider glazed pork belly & ham croquette, pickled red cabbage, seeded mustard, aioli 18

Stirling Range beef short ribs, onion soubise, charred onion (GF) 19

Ash brie & walnut risotto, roasted grapes, compressed apple & celery (V, GF) 18

Spinach, goats cheese & sundried tomato tortellini, burnt butter cream, parmesan, *ice plant* (V) 20

Sesame & coconut glazed baby eggplant, Moroccan chickpea braise, sweet potato crisp (Vn, GF) 15




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| MAINS |



Western rock lobster half, grilled with garlic butter, hasselback potato, fennel orange & olive salad (GF) MP

Rankin cod, buckwheat risotto, sauteed Brussel sprout, **lemon myrtle** crumb (GF) 43

Gold band snapper, charred broccolini, leek & miso purée, foxtail millet, **samphire, Geraldton Wax oil** (GF) 44

Seared barramundi Escabeche, shallot, peppers, carrot, jalapeño, sauteed potato, dill oil (GF) 39.5

Lilydale free-range chicken, butter poached, crispy skin shard, **warrigal green**, garlic & potato mousseline, quinoa puff, jus (GF) 38

Corn-fed chicken with chestnut bisque, gnocchi, shitake mushroom, charred endive, watercress 39

Duck breast, potato gratin, kale, beetroot purée, jus (GF) 43

Black Berkshire pork belly, wheat beer, baby apple, croquette, celeriac puree, crackle, jus 40

Chargrilled lamb rump & pulled lamb shoulder, peas, creamed leek with mint, beetroot mutabal, golden raisin puree, jus (GF) 41

Amelia Park lamb rack, chimichurri lentils, buttered asparagus, beetroot, jus (GF) 42

24hr braised beef cheek, soft Paris mash, broccolini & crispy leek (GF) 39

Beef shoulder, sweet potato gratin, charred onion, rustic carrot, anise myrtle soubise (GF) 39

Stirling Range beef duo, fillet & cheek, seared gnocchi, pumpkin puree, charred green garlic, crispy kale (GF) 45

Graffiti eggplant steak, vegan mash, roasted enoki, sorrel & vegetable jus (Vn, GF) 36

Charred savoy cabbage, lentil salad, maple mustard tahini (Vn, GF) 35

| DESSERT |

French chocolate delice, candied peanut crumb, coffee & vanilla cream, **Geraldton wax**, raspberry powder 20

Burnt Basque cheesecake, raspberry coulis, lime powder, sesame praline (GF) 19

Campfire S'mores, chocolate pannacotta, Italian meringue, smoked chocolate crumb, biscuit, mandarin 20

Chocolate brownie, chocolate ganache, chocolate macaron & seasonal berries 16

Crème brûlée, chocolate fudge, goat cheese, mint jelly, grapes, voila 19

Rum infused torched pineapple, coconut panna cotta, toasted coconut, raspberry dust, honeycomb, **wildflower** (Vn, GF) 15

For smaller sweet items or sweet grazing tables - please view our cocktail menu.



SHARED

BUILD YOUR OWN MENU

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Included; Breads with butter



| SET ENTREE | SELECT 1

See plated cold entrees

| SHARED MAINS | SELECT 2+

Confit salmon, celeriac purée, salmon roe, fennel & orange salad (GF, DF) 18
Barramundi, miso crème fraîche, fried brussel sprouts (GF) 17
Rankin cod, parsnip puree, crispy kale (GF) 20
Shark Bay king prawn, chilli lime & garlic, roasted pepper, tomato coulis (GF) 20
Roasted chicken breast, saffron cream, cherry tomato, sautéed kale (GF) 15
Chargrilled Peruvian chicken, lime coriander, green chilli (GF) 15
Duck breast, celeriac puree, crispy sage, orange & port sauce (GF) 19
Pork belly, compress pear, black pudding crumb & cauliflower puree (GF) 16
Amelia Park lamb, braised with Tamil spices, goat curd, crispy leaf (DF) 18
Beef striploin (110gm), with roasted garlic creamy peppercorn sauce & button mushrooms (GF) 20
Ultimo signature beef cheek, celeriac cream & crispy leek (GF) 18
Beef short rib, parsnip purée, pickled onions, parsnip chips (GF) 18
Italian sausage & roasted mushroom risotto (GF) 15
Pumpkin & feta risotto, crispy kale (Vn, GF) 14
Nepalese style roasted cauliflower, chickpea & sultanas (Vn, GF) 14

| SIDES + SALADS | SELECT 3+

Roasted potato, with rosemary, garlic, crispy shallots (Vn, GF) 3
Paris mash, fresh herbs (V, GF) 3.5
Garlic polenta toast with parmesan (V, GF) 3.5
Grilled zucchini & snow peas, lemon butter (V, GF) 4
Green beans, with crispy chorizo pieces (GF, DF) 4.5
Mixed mushrooms, truffle oil & fresh herbs (V, GF) 4.5
Grilled asparagus, lemon, grated parmesan (V, GF) 4
Steamed broccoli & cauliflower, toasted pecans, parsley butter (V, GF) 3.5
Grilled broccolini, EVOO, toasted almonds (Vn, GF) 3.5
Honey roasted carrot, goat curd, zhug, shallots & mint (V) 3.5

Garden leaves, fresh herbs, avocado, cucumber, cherry tomato, white balsamic dressing (Vn, GF) 3.5
Pickled pear, walnut & blue cheese salad, rocket, creamy dressing (V, GF) 3.5
Zucchini, snow peas, black garlic, mixed leaves, toasted oats, vinaigrette (Vn) 3.5
Roasted kombucha pumpkin, currants, toasted pepitas, radicchio, tangy dressing (Vn, GF) 3.5
Watermelon & feta salad, fresh mint, balsamic glaze (V, GF) 3.5
Grilled seasonal stonefruit, rocket, shaved pecorino, truffle dressing (V, GF) 3.5
Beetroot, goats curd, rocket, micro herb, puffed amaranth (V) 3.5
Orange, fennel & cucumber salad, carol leaves, white balsamic dressing (Vn, GF) 3.5
Lychee, cucumber, mint & pickle salad, cos lettuce, spicy tamarind (Vn, GF) 3.5

BUFFET

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| SAMPLE BUFFET PACKAGE | \$37 / H

MAINS

Baked chicken breast, with saffron cream and kale (GF)

Beef bourguignon, French-style braised beef, with red wine & bacon lardons (DF)

STARCH / SIDES / SALAD

Creamy potato mash (V, GF)

Steamed seasonal vegetables, with lemon butter (V, GF)

Garden leaves, fresh herbs, avocado, cucumber, cherry tomato, white balsamic dressing (Vn, GF)

| BUFFET MAINS | SELECT MIN 2+

Prawn & clam vongole, with casareccia pasta, chilli, garlic, tomato & white wine butter 16

Miso baked salmon, lemon, spring onion (GF, DF) 16

Seared barramundi, fennel & orange salad (GF, DF) 15

New Zealand Dory fillet, lemon myrtle cream, capers & lemon (GF) 15

Thai seafood curry of prawn, squid & mussels, jasmine rice (DF) 14

Teriyaki chicken, with sesame & spring onion, jasmine rice (DF) 14

Chicken & bacon garlic cream pasta penne, with spinach & tomatoes 13

Baked chicken breast, saffron cream & kale (GF) 13

Chicken thigh, with capsicum wedges, gravy, fresh herbs & lemon (GF, DF) 13

Moroccan chicken tagine, olives & apricot, cous cous (DF) 14

Roasted lamb leg, with rosemary & gravy (GF, DF) 15

Braised lamb shoulder, pickled onion & carrot (GF, DF) 15

Lamb Rogan Josh, pappadams, basmati rice 16

Beef brisket, with peppercorn sauce, roasted tomato (GF) 15

Beef bourguignon, French-style braised beef, with red wine & bacon lardons (DF) 14

Stir-fried beef Hokkien noodles, green capsicum, onion (DF) 12

Stir-fried rice noodles, broccoli, capsicum, onion (Vn, GF) 11

Charred cauliflower steak, tahini coconut veloute, pomegranate seeds (Vn, GF) 10

Sri Lankan vegetable curry, basmati rice (Vn, GF) 11

Pasta arrabiata, olives, chilli, garlic & Napoli sauce (Vn) 10

| CARVING STATION | PRICED ON REQUEST

Select a protein for our chefs to carve live as one of your mains. Requires additional chef and equipment.

Roast prime beef ribeye, served with gravy & English mustard (GF, DF)

Roast whole lamb leg, served with rosemary gravy & mint jelly (GF, DF)

Roast pork loin, with mustard, apple sauce & gravy, crackle on side (GF, DF)

Grilled whole marketfish, with lemon & dill cream sauce (GF)

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| BUFFET STARCH | *SELECT 1+*

Saffron basmati rice (V, GF) 3
Naan bread (V) 2.5
Roasted potato, rosemary & garlic, crispy shallot (Vn, GF) 3
Creamy potato mash (V, GF) 3.5

| BUFFET SIDES | *SELECT 1+*

Steamed seasonal vegetables, lemon butter (V, GF) 3.5
Sautéed Asian vegetables, sweet soy (Vn) 3.5
Grilled zucchini & capsicum, EVOO, smoked salt (Vn, GF) 3.5
Steamed broccoli, shaved almond, herbed butter (V, GF) 3.5
Chilli & honey roasted pumpkin, lemongrass coconut cream, coriander (Vn, GF) 3.5
Yellow squash & brussel sprouts, candied bacon (GF, DF) 4

| BUFFET SALADS | *SELECT 1+*

Garden leaves, fresh herbs, avocado, cucumber, cherry tomato, white balsamic dressing (Vn, GF) 3
Pickled pear, walnut & blue cheese salad, rocket, creamy dressing (V, GF) 3
Zucchini, snow peas, black garlic, mixed leaves, toasted oats, vinaigrette (Vn) 3
Roasted kombucha pumpkin, currants, toasted pepitas, radicchio, tangy dressing (Vn, GF) 3
Watermelon & feta salad, fresh mint, balsamic glaze (V, GF) 3
Grilled seasonal stonefruit, rocket, shaved pecorino, truffle dressing (V, GF) 3
Beetroot, goats curd, rocket, micro herb, puffed amaranth (V) 3
Orange, fennel & cucumber salad, carol leaves, white balsamic dressing (Vn, GF) 3
Lychee, cucumber, mint & pickle salad, cos lettuce, spicy tamarind (Vn, GF) 3

| BUFFET DESSERTS | *SELECT 1+*

Lemon meringue pie, whipped cream 6
Sticky banoffee pie, whipped cream, chocolate flakes 6
Warm sticky date pudding, butterscotch, pouring cream 6
Lime & coconut panna cotta, almond praline & edible flower 6
Ultimo decadent chocolate brownie, berries, whipped cream 6
Pavlova, meringue with fresh fruit salad, passionfruit compote 6
Baked apple crumble, with crème anglaise 6
Baked croissant bread pudding, with crème anglaise 6

REQUEST A PROPOSAL

Interested in our services and need a personalised quote?

Simply fill out our online enquiry form with your details. Please provide as much key information as possible to ensure our team can create a proposal that best suits your requirements.

| REQUIRED ENQUIRY DETAILS |

CONTACT DETAILS

FUNCTION DATE

APPROX # GUESTS

OCCASION

DO YOU HAVE A BUDGET PER HEAD?

WHAT STYLE OF CATERING WOULD YOU LIKE? *(eg. cocktail, sit down, share table, buffet)*

CATERING PACKAGE *(if known)*

DO YOU REQUIRE BEVERAGES?

DO YOU HAVE A VENUE IN MIND? *(if known or address for private residence)*

WHAT ARE YOUR VENUE REQUIREMENTS? *(eg. style, location, outdoor, ocean views, transport, wheelchair access)*

ONLINE ENQUIRY

| LET'S CHAT |

Organising an event isn't easy. If you need some guidance planning the perfect event, we're more than happy to help! Give us a call or send us an email.

(08) 9444 5807 | enquiries@ultimogroup.com.au

| NEED SOME INSPO? |

Need some inspiration or ideas for your function? Check out our recent events, connect with us on socials, or describe your vision to our coordinators and we can suggest options to suit.

RECENT EVENTS

