



ULTIMO



The delicious
BUSINESS
of
FOOD

COCKTAIL MENU

BUILD YOUR OWN MENU

ULTIMO SUGGESTS

2-3 HOUR | 2 cold, 4+ warm

3-4 HOUR | 2 cold, 5+ warm

4+ HOUR | 7+ canape, 2 substantial

Minimum 20 guests.

Pricing does not include equipment or service staff.

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

Bold - Ultimo Signature Items | ***Bold Italic - Native Ingredients***

| SERVED COLD |

SEAFOOD

Leeuwin Coast Akoya, yuzu ponzu, fish roe (GF, DF) 4.5

Teriyaki Salmon, red cabbage slaw, horseradish, black cracker (DF) 4.5

Smoked salmon dome, crumpet, sour cream, dill, caviar (GF) 4.75

Spanner crab salad, cucumber, milk toast, chervil 5

Snapper crudo, yuzu ponzu jelly, jalapeño, seed cracker (GF, DF) 5

Fresh natural oyster, shallot & raspberry mignonette, ***finger lime*** (GF, DF) 4.5

Exmouth prawn, dessert lime, elastic beetroot, Thai basil (on spoon) (GF, DF) 4.5

POULTRY

Duck mousse, with duck fat Madeleine, blueberry, pink salt 5

Smoked corn-fed chicken, apple, kewpie, skin crisp (DF) 4

Prosciutto & chicken ballotine, strawberry & balsamic gel, tiny herb (GF, DF) 4

Peking duck san choy bau, green bean, water chestnut, spring onion, black ink cracker (GF, DF) 5

PORK

Guanciale, tomato salsa, ciabatta croute, smoked salt (DF) 4

Pork belly & beetroot terrine, parsley cream, crispy kale (GF, DF) 4

LAMB

Gin-cured lamb, white yam, black toast, parsley mayo 4.5

BEEF

Wagyu beef bresaola, goat cheese, ***salt bush***, focaccia 5

Dukkha crumbed beef tenderloin, parmesan puff, mayo, preserve lemon 4.5

VEGETARIAN

Stracciatella cheese, lime & fig jam, focaccia, York olive oil (V) 4

Truffle mushroom tart, goat's cheese, chives (V) 3.5

Goat's cheese filled charcoal cone, quince, honey pepper caviar (V) 4.5

VEGAN

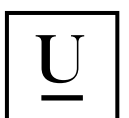
Crunchy kale bite with chickpea batter, curried emulsion, chutney (Vn, GF) 4

Beetroot tartare, black rice cracker, lemongrass, lime gel (Vn, GF) 4

Vegan blini, hoisin, shimeji, pickled carrot & avocado (Vn) 4

Asparagus & green pea salsa, kaffir lime sauce, rice cracker (Vn, GF) 4.5

Golden beetroot pudding, ***bush tomato caviar***, charcoal crisp (Vn) 4



BUILD YOUR OWN MENU

Minimum 20 guests.

| SERVED WARM |

SEAFOOD

Panko crumbed Shark Bay jumbo prawn, *Quandong peach* aioli 8
Harissa prawn skewer, sumac sour milk (GF) 4
Seared snapper, smoked parsnip creme, lemongrass sambal (on spoon) (GF) 4
Prawn toast, butter brioche, sesame, fish roe, kewpie 4.5
Swordfish skewer, Malai style, spicy apricot aioli (GF) 4.5
Seared scallop, mango, ginger & lime salsa (on shell or spoon) (GF) 9.8
Crumbed fish finger & rosemary salted chip cone, tartare sauce 6

POULTRY

Buffalo chicken tender skewer, rice panko crumb, lemon parsley butter, ranch (GF) 4
Crispy & sticky Korean-fried chicken bite, pickled turnip, sesame & spring onion (DF) 4
3-bite creamy chicken & vegetable pie, sesame crust, tomato sauce 4.5
Authentic peanut satay skewers; Chicken or Beef (GF, DF) 3.5

PORK

Baked char siu puff, BBQ pork, with fluffy puff pastry 4
Caramelised pork belly lollipop, toasted fennel seed, baby apple (GF, DF) 4.5
Petite pork sausage roll, toasted fennel, tomato chutney 4
Mini Cuban sandwich, ham, roast pork, pickles, Swiss cheese, mustard 5

LAMB

Seared Dorper lamb loin, polenta disc, salsa verde (GF) 4.5
Yoghurt-braised lamb skewer, tahini drizzle, fresh herbs (GF) 4.5
3-bite lamb & rosemary pie 5
Large herb & parmesan crumbed lamb cutlet, tomato chutney 8.5

BEEF

Caramelized onion & cheese tart, beef jus infused butter puff pastry, gorgonzola 4
Teriyaki beef tenderloin steak skewer, crispy garlic & sesame (GF, DF) 6
Cheeseburger spring rolls, beef, sweet pickle, American cheese, mustard mayo 5
3-bite Guinness stew beef pie, smoked paprika 5
Open steak sanga, beef striploin, cheddar, chimichurri, toasted baguette 4.5

VEGETARIAN

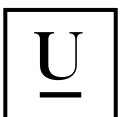
Petite cheese & potato gnocchi, ratatouille, basil brittle (on spoon) (V) 3.5
Haloumi skewer, dukkha, smoked pepper coulis, pickled lemon (V, GF) 4
Spicy 'gun-powder' chickpea bite, parmesan black garlic emulsion (V, GF) 4
Mac & cheese croquette, tomato chutney (V) 4
Beetroot & feta arancini, green goddess mayo (V) 4
Spinach & pumpkin arancini, vincotto mayo (V, GF) 4
Feta, honey pumpkin & chive filo tart (V) 5
Rosemary salted chip cone, aioli (V) 5

VEGAN

Aloo potato bonda, mint raita, chili oil (Vn) 4
Steamed vegetable dumpling, crushed peanuts, coriander, chilli vinegar dip (on spoon) (Vn) 4
Crispy mushroom & cabbage parcel, ginger plum dip (Vn, DF) 4
Tomato arancini, vegan aioli (Vn) 4

OTHER

Crocodile, ginger & leek gyoza, with sour soy dip 4.5



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| SUBSTANTIAL |

SLIDERS + BAO 8

Gluten free on request

Buttermilk fried chicken, sriracha mayo, slaw, milk bun
Low-n-slow smoked beef brisket, pickle, milk bun
Pulled pork, chipotle mayo, sour cabbage, milk bun
Grilled mushroom, crushed avocado, sour carrot, hoisin sauce, white bun (Vn)
Classic cheeseburger slider, beef, American cheese, dill pickle, tomato sauce, milk bun
Chilli pepper crumbed fish fillet, tartare sauce, brioche bun
Pork belly, kimchi, steamed bao bun
Peking duck, hoisin, cucumber, spring onion, steamed bao bun

SIGNATURE BOWLS 9.90

C O L D

Stracciatella & heirloom tomato salad, fresh basil, balsamic pearl, EVOO, *saltice* (V, GF)
Poke bowl, teriyaki chicken, corn salad, edamame, red cabbage, pickled ginger, avocado, sushi rice (GF)

W A R M

12 hr slow cooked beef cheek, chimichurri, parsnip & potato mash (GF)
WA scallop, cauliflower crème, black pudding
Korean fried chicken, creamy slaw, pickled cucumber, spring onion (DF)
NZ white hake, *samphire*, asparagus & pea medley, miso crème fraiche (GF)
General Tao chicken, stir-fry rice noodle, toasted sesame, spring onion (GF, DF)
Tiger prawns, orecchiette, scampi bisque, wilted greens
Truffle & cheese risotto, green peas, EVOO (V, GF)
3 bite mushroom & cheese arancini, Napoli sauce, parmesan (V)



SWEETEN THE DEAL

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| TO FINISH |

SWEET CANAPE

Mini crème brûlée (GF) 4.5

Mini **rosella** & citrus tart, meringue 4

Mini traditional honey cake 4.5

Tiramisu mini waffle 4.5

Kakadu plum cream choux, white chocolate, shaved macadamia 4.5

Mango & coconut crème in chocolate cone 4

Burnt Basque cheesecake, candied lime (GF) 4

Wattleseed chocolate cake, **saltbush** caramel sauce 4

Banoffee tart, Tia Maria, cocoa dust 4

Mini melon tart, mint, crème patisserie 4

Macaron collection (GF) 4

Mini chocolate, raspberry, kirsch brownie 4

Mini assorted donut balls (filled with salted caramel or hazelnut) 4

Carrot cake bite (GF) 4

Mini torched lemon meringue tart 4

GLUTEN FREE / VEGAN SWEETS

Coconut & lime panna cotta (in jar) (Vn, GF) 5.5

Chocolate mud cake (Vn, GF) 4.5

Hummingbird slice (Vn, GF) 4.5

DESSERT GRAZER 15 / p

*Selection of petite mixed sweets presented on a beautifully displayed dessert grazing table.
Min 40 pax | 3 pieces per person*

Mini donut balls | Mini torched lemon meringue tart | Mini traditional honey cake

Fresh fruit with cream fraiche | Mini lamingtons

Dried fruit | Sweet wafers

Assorted chocolate and confectionary

CHEESE PLEASE 14 / p

Cheese taster to share

Selection of 3 gourmet cheeses, quince paste, fresh fruit, dried apple rings, dried apricot, roasted nuts. With an assortment of crackers & grissini

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SPICE UP YOUR MENU

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| GRAZE |

GRAZING TABLE 17 / p

Equivalent of an entree | Min 50pax

Selection of antipasto displayed beautifully on a table. Creates a relaxed & informal atmosphere to encourage guests to mingle.

Please note our grazing TABLES require a chef to set up. We can provide grazing BOARDS for delivery. Grazers are designed for volume, so both our tables & boards are suitable for minimum 50 guests to achieve the best effect.

For smaller group numbers, please request to view our platter menu for antipasto platters and cheese boards.

INCLUDED:

Selection of continental meats

Selection of cheeses: Blue cheese | double cream brie | cheddar | feta | bocconcini

Marinated olives | mixed nuts | mixed dried fruits | gourmet dips

Berries | fresh fruit | nougat | quince paste

Fresh bread | rosemary & sea salt grissini | wafers | lavosh

Garnishes | dry fruit

Extras \$POA

| ENGAGE |

OYSTERS + PROSECCO 15 / p

Min 40pax

2 freshly shucked oysters with assortment of additions & 1 glass of prosecco per person

PAELLA STATION 14 /p

Min 40pax

To be cooked theatre style OR finished back of house with service

SASHIMI BAR POA

Min 40pax

An assortment of sashimi served on a bed of ice. 4 slices of sashimi w/ condiments per person.

SLIDER STATION 16 / p

Min 40pax

Gourmet sliders barbecued fresh in front of your guests. 2 sliders per person.

AUSSIE BBQ DOGS 13 / p

Min 40pax

Gourmet hotdogs, barbecued fresh in front of your guests & loaded with tasty extras. Served on white or wholegrain buns. 1 Bratwurst per person.

LOADED FRIES 9 / p

Min 40pax

Kimchi, cheese & mayo | Chilli con carne

NACHOS & SALSA 9 / p

Min 40pax

Add some zest to your event with a beautifully presented nachos & salsa station.



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, 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

