



ULTIMO



A TASTE OF  
*this place*  
NATIVE MENU OPTIONS

*Ultimo acknowledges the Australian Aboriginal and Torres Strait Islander peoples as the first inhabitants of this nation.*

*We recognise the Noongar people as the Traditional Custodians of the lands on which our company is located and where we conduct our business. We pay our respects to ancestors and Elders, past and present.*

*Ultimo is committed to learning from and honouring Australian Aboriginal and Torres Strait Islander peoples' unique cultural and spiritual relationships to the land, waters and seas and their rich contribution to society.*



# COCKTAIL

## 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 Italic - Native Ingredients***

## | CANAPES |

### COLD

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

***Kangaroo*** tartare, damper toast, samphire 5

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

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

### WARM

Panko crumbed ***Shark Bay jumbo prawn***, ***rosella*** powder, ***Quandong peach*** aioli 8

Prawn skewers, with ***Geralton wax salsa*** (GF, DF) 4.5

***Kangaroo*** 3-bite pie, with ***bush tomato*** chutney 5

***Crocodile***, ginger & leek gyoza, with spicy vinegar dip 4.5

***Abrolhos Island scallop***, desert lime, Thai basil, crisp (GF) 8.5

Beef tenderloin skewer, ***wattleseed*** & teriyaki glaze, crispy garlic (GF, DF) 5

Haloumi skewer, with ***bush honey*** & spicy ***native macadamia*** crumb (V, GF) 4.5

### SUBSTANTIAL BOWLS

***Coastal rosemary*** charred chicken, ***finger lime*** chimichurri 9.9

12 hr slow cooked beef cheek, ***crispy saltbush***, parsnip, ***paperbark*** & potato mousse (GF) 9.9

***Kangaroo loin***, spiced ***bush tomato*** chutney, roasted ***seaweed*** sweet potato (GF) 9.9

***Lemon myrtle*** butter-poached chicken roulade, crispy skin, ***aniseed myrtle*** potato, ***warrigal greens*** 9.9

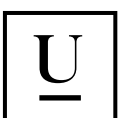
### SWEET

***Native hibiscus*** cream lamingtons 4

***Fingerlime*** cheesecake 4

***Wattleseed*** brownie, with sticky caramel 4

***Kakadu plum*** cream choux, white chocolate, shaved macadamia 4.5



# PLATED

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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  
***Bold Italic - Native Ingredients***

## | ENTREE |

COLD

***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

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

WARM

***Seared 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

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

## | MAIN |

***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

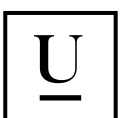
***Lilydale free-range chicken***, butter poached, crispy skin shard, ***warrigal greens***, garlic & potato mousseline, quinoa puff, jus (GF) 38

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

## | DESSERT |

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

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





# REQUEST A PROPOSAL

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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](mailto: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

