



ULTIMO

The delicious
**BUSINESS
OF FOOD**

SEATED MENU





COLD
Crispy Duckling, Soy Scallops,
Minted, Stone
WARM EN
Sautéed Mushroom, Sautéed Shrimp,
Tomato Dressing, Melon
MAIN
Jambon, Panini Lamb Cannon, Celery Root Purée,
Fry Potato, Maple, Sautéed Spinach, Rosemary
or
Strawberry Dishes, Beef Tenderloin, Wild
Mushrooms, Prosciutto, Shrimp
Bitters & ...



PLATED

TO START

Fresh individual dinner rolls, with butter (included)

Optional Upgrade

Fresh artisan ciabatta shared loaves, with butter and flaky sea salt +\$0.50

entree

SERVED COLD

Lancelin crayfish, toasted butter brioche, avocado cream, mango, caviar, pickled radish MP

WA king prawn, lime and pineapple salsa, spicy avocado, saffron aioli, black garlic tuile 24

'Bloody Mary' Shark Bay scallop, compressed apple, pea puree, wasabi meringue, caviar (GF) 26

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

Torched chicken roulade, miso cucumber, Yuzu dressing, sesame and Szechuan pepper dust, seaweed paper (GF) 18

Beef tataki, fennel & celeriac remoulade, jalapeno gel, pickled onion, kataifi 20

M9+ Wagyu Bresaola, compressed tomato, horseradish, capers, manchego, saltice, finger lime caviar (GF) 22

La Delizia mozzarella capresse with heirloom tomato, strawberry, consommé, macadamia cream, basil, charcoal salt (V, GF) 17

Kohlrabi, elderflower, burre blanc, bush tomato caviar, river mint (V, GF) 17

SERVED WARM

Pemberton Marron, bisque, cream fraiche, rye crystal, fennel and dill salad MP

Smoked mackerel, shallot capers salsa, wasabi peas, burnt cherry tomato dressing, melba toast 20

Charred Fremantle octopus, confit fingerling, pickled chili, roasted tomato & capsicum coulis, chimichurri (GF) 20

Confit salmon 'Piccata', fennel, lemon caper cream, kale (GF) 19

Duck breast, chestnut puree, baby beet, balsamic cherry jus (GF) 22

Mosaic pork tenderloin, cannellini, gremolata, pork crackle, paprika scented oil (GF) 20

BBQ beef short rib, corn croquette, pickled red cabbage, horseradish cream 19

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

Mushroom, spinach and smoked ricotta tortellini, burnt butter cream, oyster mushroom, parmesan, *ice plant* (V) 20

PLATED

main

Western rock lobster half, grilled with garlic butter, hasselback potato, fennel orange & olive salad (GF) MP
Seared Spanish mackerel, grilled heirloom tomato, snow peas, lyonnaise potato, chermoula (GF) 40
Rankin Cod, vadouvan dust and velouté, pumpkin mash, apricot gel, braised fennel and **native pollen** (GF) 42
Seared barramundi Escabeche, with sweet peppers, sauteed potato, sugar snap, dill oil (GF) 39.5
Seared Toothfish, kale, tomato caper & dill salsa, paris mash, saffron cream (GF) MP
Lilydale free-range chicken, crispy skin shard, **warrigal green**, French beans, garlic potato mousseline, jus (GF) 37
Seared sous vide chicken breast, chorizo and French bean, charred scallion, fried potato, pepper coulis (GF) 37
Hanging Duck l'orange, beetroot whip, braised witlof, confit potato, crispy kale, oolong (GF) 42
Black Berkshire pork belly, tangy red cabbage, maple brussels, sweet pumpkin gratin, crackle, jus 37
Amelia Park lamb cannon, celery root puree, roast carrot, lamb fat potatoes, sauteed sorrel, rosemary mustard jus (GF) 40
Amelia Park lamb rack, charred snake bean, borlotti, crispy parsnip, jus (GF) 43
24hr braised beef cheek, tender stem, onion and stout puree, potato mash, tempura crumb, raspberry oil 37
Beef shoulder, charred spiced cauliflower and puree, buttered peas, fried potato rosti, rich gravy (GF) 37
Stirling Range beef tenderloin, Wellington tart with truffle duxelles, prosciutto, shimeji, buttered asparagus, fine jus 45
Herbed ricotta stuffed zucchini flower, charred capsicum, potato, port glazed shallot, tomato coulis, basil oil (V, GF) 35
Braised mushroom millet, charred witlof, roasted tomato dressing, pumpkin seed pesto (Vn, GF) 33

dessert

Bitters & key lime pie, blueberry coulis, Chantilly cream, **finger lime**, chamomile, Biscoff crumb 19
Burnt Basque cheesecake, raspberry coulis, lime powder, sesame praline (GF) 19
Campfire Smores, 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

*Served on platters to the table,
for guests to share family style.*

Set Entree (optional)

Select minimum: 2 mains & 3 sides / salads

Dessert (optional)

TO START

Fresh artisan ciabatta shared loaves, butter and flaky sea salt (Included)

Optional Upgrade

Warm pita bread, hummus topped with dukkha +\$1

Fresh artisan ciabatta, with balsamic and olive oil +\$1

Fresh artisan ciabatta, butter with crispy pork lard +\$1

SET ENTREE | SELECT 1

Served cold

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La Delizia mozzarella capresse with heirloom tomato, strawberry, consommé, macadamia cream, basil, charcoal salt (V, GF) 17

Kohlrabi, elderflower, burre blanc, bush tomato caviar, river mint (V, GF) 17

SHARED MAINS | SELECT 2-3

Confit salmon, celeriac purée, salmon roe, fennel & orange salad (GF) 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 (GF) 18

Beef tenderloin (100gm), with roasted garlic creamy peppercorn sauce & button mushrooms 22

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

SHARED

Served on platters to the table,
for guests to share family style.

SHARED SIDES + SALADS | SELECT 3-4

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

*Select minimum: 1 set entree, 2 mains,
3 sides / salads | Dessert optional.*

SHARED DESSERT OPTIONAL

SWEET CANAPE | SELECT 2-3

Selection of dessert canapes served on platters to the table

Red velvet cake bite, dried raspberry 4
Bitters & key lime pie, Chantilly cream 4.5
Assorted petite lamington 4
Mint crème brûlée (GF) 4.5
Traditional honey cake 4.5
Tiramisu (in pot) 6
Burnt Basque cheesecake, candied lime (GF) 4
Wattleseed chocolate cake, **saltbush** caramel 4
Banoffee tart, Tia Maria, cocoa dust 4
Mini chocolate, raspberry, kirsch brownie 4
Carrot cake bite (GF) 4
Mini torched lemon meringue tart 4
Mini assorted filled donut balls 4

DESSERT GRAZER 15 / p

*Selection of petite mixed sweets presented on a
beautifully displayed dessert grazing table.*

Min 40 pax | 3 pieces per person

Hazelnut or salted caramel filled French donuts |
mini torched lemon meringue tart | traditional honey
cake bites | fresh fruit with cream fraiche | red velvet
cake bite | dried fruit | sweet wafers | assorted
chocolate and confectionary

CHEESE PLATE 14 / p

Cheese taster to share

Selection of 3 gourmet cheeses | quince paste fresh
fruit | dried apple | dried apricot
roasted nuts | assortment crackers & grissini



BUFFET

SAMPLE BUFFET PACKAGE | \$37 / H

Select minimum: 2 mains, 2 sides, 1 salad.

Dessert optional | Breads with butter included.

MAINS

Roasted chicken supreme, sauteed kale, saffron cream (GF)

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

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 2-3

Chilli prawn pasta, lightly spicy napoleon sauce, fresh basil, penne 14

Miso baked salmon, sugar snap, lemon, spring onion, light miso sauce (DF) 16

Seared barramundi, red onion and capsicum, dijon cream (GF) 16

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

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

Teriyaki chicken, bean sprouts, light soy, spring onion (DF) 14

Chicken & chorizo pasta bake, with spinach & tomatoes 13

Roasted chicken supreme, sauteed kale, saffron cream (GF) 13

Grilled peri peri chicken thigh, sweet potato, jus, fresh herbs & lemon (GF, DF) 14

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)

BUFFET

Select minimum: 2 mains, 2 sides, 1 salad.

Dessert optional | Breads with butter included.

BUFFET SIDES | SELECT 2-3

Saffron basmati rice (V, GF) 2.5
Naan bread (V) 4
Roasted potato, rosemary & garlic, crispy shallot (Vn, GF) 3
Creamy potato mash (V, GF) 3.5
Steamed jasmine rice (V, GF) 2.5
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 1-2

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 | OPTIONAL 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

REQUIRED ENQUIRY DETAILS

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.

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



ULTIMO