

ULTIMO

The delicious
**BUSINESS
OF FOOD**
SEATED MENU





PLATED

TO START

Fresh individual dinner rolls, with butter

Optional Upgrade

Fresh artisan ciabatta shared loaves, with butter and flaky sea salt +\$1

entree

SERVED COLD

Black vinegar glazed Shark Bay tiger prawns / ginger lime mango salsa, avocado mousse, seaweed cracker (GF) 24

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

Smoked Lilydale Chicken / apple & celeriac remoulade, pickled daikon, crispy skin and lime powder (GF) 20

Amelia Park lamb shoulder / pickled eggplant, labneh, harissa oil, puffed chickpea crumble (GF) 22

M9+ wagyu bresaola / compressed tomato, horseradish, capers, manchego, saltice, finger lime caviar (GF) 24

Miso king mushroom / broccoli & almond 'tabbouleh', cauliflower puree, herb oil (Vn, GF) 20

Stracciatella / heirloom tomato and strawberry salad, basil, honey toasted pepitas, herb oil (V, GF) 20

SERVED WARM

Pemberton marron / bisque, cream fraiche, sago cracker, fennel and dill salad MP

Smoked West Australian mackerel / shallot capers salsa, wasabi peas, burnt cherry tomato dressing, melba toast 24

Charred Fremantle octopus / confit fingerling, pickled chili, roasted tomato & capsicum coulis, chimichurri (GF) 22

Confit Tasmanian salmon / yuzu Beurre Blanc, pickled daikon, shaved fennel, Shiso Oil 26

Cured duck breast / chestnut puree, baby beet, balsamic cherry jus (GF) 24

Mosaic pork tenderloin / cannellini, gremolata, pork crackle, paprika scented oil (GF) 24

Stirling Range beef short rib / corn croquette, pickled red cabbage, horseradish cream 24

Ash brie & walnut risotto / roasted grapes, compressed apple & celery (V, GF) 20

Spinach goat cheese and sundried tomato tortellini / lemon butter, baby courgetti, pickled shallot, parmesan tuille, tomato oil (V) 22

ULTIMO

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



PLATED

main

Half Western rock lobster tail / grilled with garlic butter, hasselback potato, fennel orange & olive salad (GF) MP
Point Samson goldband snapper / celeriac puree, potato mousse, baby leek, sauce véronique, chive oil (GF) 44
Carnarvon rankin cod / vadouvan dust, velouté, pumpkin mash, apricot gel, braised fennel, **native pollen** (GF) 45
Australian barramundi escabeche / sweet peppers, sauteed potato, sugar snap, dill oil (GF) 42
Heard Island toothfish / potato fondant, parsnip puree, charred baby zucchini, tomato caper & dill salad (GF) 65
Butter poached Lilydale chicken / crispy skin shard, **Warrigal green**, French beans, garlic potato mousseline, jus (GF) 39
Charred free-range chicken thigh / Moroccan spiced, pepper and tomato coulis, cous cous, cauliflower, pan jus (GF) 39
Slow roasted duck breast / potato dauphinoise, charred witlof, beet puree, pickle shallot, cherry jus (GF) 42
Confit Linley Valley pork belly / potato galette, celeriac remoulade, charred pear, pickled fennel & mustard jus (GF) 39
Mottanai wagyu lamb / ratatouille, charred broccolini, soft polenta, lamb reduction (GF) 42
Amelia Park lamb cutlet / buttered green beans, potato puree, tomato fondue, red wine jus (GF) 46
24 Hour braised beef cheek / tender stem, onion and stout puree, potato mash, tempura crumb, raspberry oil 42
Stirling Range beef fillet steak / fondant potato, mushroom medley, celeriac puree, truffle jus (GF) 47
Grilled mushroom & truffle polenta / charred baby courgette, parmesan crisp, herb oil (V, GF) 39
Roasted cauliflower steak / smoked almond cream, pickled grapes, lentils, shiso oil (Vn, GF) 40

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
Lemon Olive Oil Cake / lemon curd, burnt meringue, basil sugar 20
Luxury Valrhona 70% Dark Chocolate brownie / chocolate ganache, chocolate macaron & seasonal berries 19
Tonka Bean Brûlée / chocolate fudge, goat cheese, mint jelly, grapes, voila 20
Pina Colada Panna Cotta / rum infused torched pineapple, coconut panna cotta, toasted coconut, raspberry dust, local 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 or Shared Entrees (optional)
Select minimum: 2 mains & 3 sides / salads
Dessert (optional)*

TO START

Fresh artisan ciabatta shared loaves, butter and flaky sea salt \$2

SET ENTREE | SELECT 1

Choose from cold entrees

Black Vinegar Glazed Shark Bay Tiger Prawns / ginger lime mango salsa, avocado mousse, seaweed cracker (GF) 24

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

Smoked Lilydale Chicken / apple & celeriac remoulade, pickled daikon, crispy skin and lime powder (GF) 20

Amelia Park lamb shoulder / pickled eggplant, labneh, harissa oil, puffed chickpea crumble (GF) 24

M9+ Wagyu Bresaola / compressed tomato, horseradish, capers, manchego, saltice, finger lime caviar (GF) 26

Miso King Mushroom / broccoli & almond 'tabbouleh', cauliflower puree, herb oil (Vn, GF) 20

Stracciatella / heirloom tomato and strawberry salad, basil, honey toasted pepitas, herb oil (V, GF) 20

OR

SHARED ENTREE | SELECT 2-3

Select 2-3 shared plates for the table, to be shared between 6-8 guests

All served with fresh foccacia unless specified. Pricing per person.

Marinated olives (Vn,GF) 6.5

Stracciatella / honey, shaved smoked almond (V) 9.5

White bean & pancetta ragout 10

Hummus & dukkha / served with warm pita (V) 9.5

Hummus & cumin spiced lamb with pinenuts / served with warm pita 11

Labneh & blistered cherry tomatoes / marinated green olives & dukkah crumb, served with warm pita (V) 9.5

Ricotta & fresh pear / quince gel, basil oil (V, GF) 9.5

Truffle mushroom arancini / Napoli sauce, grated parmesan, fried basil (V) 9

Creamy parmesan & sundried tomato gnocchi (V) 9.5

Charred Fremantle octopus / smoked peppers, Romesco sauce, green oil, pickles (GF) 11

Australian kingfish crudo / pink grapefruit, fennel, green oil (GF) 13

Garlic Australian king prawns / fresh lemon (GF) 13 (2 pp)

Jalapeno hot honey chorizo / smoked peppers 9.5

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*Set Entree or Shared Entrees (optional)
Select minimum: 2 mains & 3 sides / salads
Dessert (optional)*

SHARED MAINS | SELECT 2-3

Confit Tasmania salmon & celeriac purée / salmon roe, fennel & orange salad (GF) 22
Australian barramundi miso crème fraîche / fried brussel sprouts (GF) 19
Rankin cod & parsnip puree / crispy kale (GF) 23
Roasted chicken breast & saffron cream / cherry tomato, sautéed kale (GF) 18
Whiskey-brined chicken thigh / soft potato puree, burnt onion ring, green chilli and caper salsa, gravy 19
Duck breast & celeriac puree / crispy sage, orange & port sauce (GF) 21
Pork belly / compress pear, black pudding crumb & cauliflower puree (GF) 19
Tamil-spiced Amelia Park braised lamb / goat curd, crispy leaf (GF) 21
Beef tenderloin (100gm) / roasted garlic creamy peppercorn sauce, button mushrooms 24
Ultimo signature beef cheek / celeriac cream & crispy leek (GF) 20
Beef short rib / parsnip purée, pickled onions, parsnip chips (GF) 20
Charred whole beef fillet & chimichurri / Fench fries & sea salt (GF) 25
Italian sausage & roasted mushroom risotto (GF) 18
Pumpkin & feta risotto, crispy kale (Vn, GF) 16
Nepalese style roasted cauliflower, chickpea & sultanas (Vn, GF) 16

SHARED SIDES + SALADS | SELECT 2-3

Roasted potato, with rosemary, garlic, crispy shallots (Vn, GF) 3
Paris mash, fresh herbs (V, GF) 4
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) 5
Mixed mushrooms, truffle oil & fresh herbs (V, GF) 4.5
Grilled asparagus, lemon, grated parmesan (V, GF) 5
Steamed broccoli & cauliflower, toasted pecans, parsley butter (V, GF) 4
Grilled broccolini, EVOO, toasted almonds (Vn, GF) 4
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

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Served on platters to the table,
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Set Entree or Shared Entrees (optional)
Select minimum: 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

Traditional honey cake 4.5
Burnt Basque cheesecake, candied lime (GF) 4.5
Wattleseed chocolate cake, **saltbush** caramel 4.5
Mini chocolate, raspberry, kirsch brownie 4.5
Carrot cake bite (GF) 4.5
Tiramisu (in pot) 6
Red velvet cake bite, dried raspberry 4.5
Assorted petite lamington 4.5
Mango & coconut crème in chocolate cone 4.5
Coconut Yoghurt Panna Cotta, rosella gel (Vn, GF) 5.5
Chocolate & Peanut Butter Bar (Vn, GF) 5
Raspberry cashew cheesecake (Vn, GF) 5
Bitters & key lime pie, Chantilly cream 4.5
Dark chocolate mousse 3 bite tart, almond & pistachio crunch,
sea salt, olive oil 6
Miso caramel mini tart, black sesame crumb 4.5
White peach curd tartlet, rosemary meringue 4.5
Banoffee tart, Tia Maria, cocoa dust 4
Macaron collection (GF) 4
Hazelnut or salted caramel filled French donuts 4
Mini torched lemon meringue tart 4

CHOCOLATE MOUSSE 12 /p

Min 20pax

Served in front of your guests;

Silky dark chocolate mousse
Roasted pistachios
Sea salt
Olive oil drizzle

DESSERT GRAZER 16 / 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 15 / 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 | \$42 / 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

Australian prawn chilli pasta / lightly spiced napoleon sauce, fresh basil, penne 16

Miso baked Tasmanian salmon / sugar snap, lemon, spring onion, light miso sauce (DF) 19

Seared Australian barramundi / red onion and capsicum, dijon cream (GF) 18

New Zealand Dory fillet / lemon myrtle cream, capers & lemon (GF) 16

Thai seafood curry / mixed imported and Australian prawns, squid & mussels, jasmine rice (DF) 16

Teriyaki chicken / bean sprouts, light soy, spring onion (DF) 16

Chicken & chorizo pasta bake / spinach & tomatoes 15

Roasted chicken supreme / sauteed kale, saffron cream (GF) 16

Grilled peri peri chicken thigh / sweet potato, jus, fresh herbs & lemon (GF, DF) 16

Moroccan chicken tagine / olives & apricot, cous cous (DF) 16

Roasted lamb leg / rosemary & gravy (GF, DF) 18

Braised lamb shoulder / pickled onion & carrot (GF, DF) 18

Lamb Rogan Josh / pappadams, basmati rice 17

Beef brisket / peppercorn sauce, roasted tomato (GF) 18

Beef bourguignon / French-style braised beef, with red wine & bacon lardons (DF) 16

Stir-fried beef Hokkien noodles / green capsicum, onion (DF) 14

Stir-fried rice noodles / broccoli, capsicum, onion (Vn, GF) 14

Charred cauliflower steak / tahini coconut veloute, pomegranate seeds (Vn, GF) 12

Sri Lankan vegetable curry / basmati rice (Vn, GF) 14

Pasta arrabiata / olives, chilli, garlic & Napoli sauce (Vn) 12

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 / 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 salad / fresh leaves & herbs, avocado, cucumber, cherry tomato, white balsamic dressing (Vn, GF) 3
Pickled pear, walnut & blue cheese salad / rocket, creamy dressing (V, GF) 3
Zucchini & black garlic salad / mixed leaves, snow peas, toasted oats, vinaigrette (Vn) 3
Roasted kombucha pumpkin salad / currants, toasted pepitas, radicchio, tangy dressing (Vn, GF) 3
Watermelon & feta salad / fresh mint, balsamic glaze (V, GF) 3
Grilled seasonal stonefruit salad / rocket, shaved pecorino, truffle dressing (V, GF) 3
Beetroot & goats curd salad / 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 6.5
Banoffee pie / whipped cream, chocolate flakes 6.5
Warm sticky date pudding / butterscotch, pouring cream 6.5
Lime & coconut panna cotta / almond praline & edible flower 6.5
Ultimo decadent chocolate brownie / berries, whipped cream 6.5
Pavlova / meringue with fresh fruit salad, passionfruit compote 6.5
Baked apple crumble / crème anglaise 6.5
Baked croissant bread puddin crème anglaise 6.5



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