

ULTIMO

love at
FIRST BITE
WEDDING MENU



WHAT'S YOUR VIBE?

COCKTAIL

Our cocktail wedding packages are a popular alternative to sit down dining. We guarantee guests do not left hungry.

*Pricing does not include equipment or service staff.
This is variable depending on menu selection and venue.*

DINE PACKAGE \$64 / p

2 cold canapés
6 warm canapés
1 substantial / slider
1 signature bowl
1 sweet canapé
Your wedding cake cut & served as canape portions

INDULGE PACKAGE \$87 / p

Grazing table
2 cold canapés
7 warm canapés
1 substantial / slider
1 signature bowl
1 sweet canapé
Your wedding cake cut & served as canape portions

BUILD YOUR OWN \$POA

Create your dream menu from our wide selection of canapés, substantial items, and on-trend grazing or food stations. Your coordinator can help customise a menu to suit you.

Its YOUR day. We're just a (delicious) part of it.

SEATED

There is an art to providing sit down catering of this calibre to 100+ guests at once, without compromising the integrity of our food.

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This is variable depending on menu selection and venue.*

PLATED 2 COURSE | FROM \$74 / p

3 canapés
Breads & butter
Plated entrée
Alternate plated main
Your wedding cake cut & served as canape portions

Wedding cake plated with cream & coulis +\$3 / p

PLATED 3 COURSE | FROM \$89 / p

3 canapés
Breads & butter
Alternate plated entrée
Alternate plated main
Plated dessert
Your wedding cake cut & served as canape portions

SHARED MENU | FROM \$59 / p

Breads & butter
3 canapés
Min 2 shared mains
Min 3 sides / salads
Your wedding cake cut & served as canape portions

Add shared entrée (2) from \$19 / p

Add set plated entrée (1) from \$20 / p

Add dessert canapés (2) from \$8 / p



WE GET THE FOUNDATIONS RIGHT

*Catering equipment, glassware, service trays, ice, cleaning products, rubbish disposal, service staff, timing if your eyes are glazing over already, don't worry - this is where our experience *shines*.*

We might wear aprons instead of capes, but we still save the day. It ain't glamorous, but these are the foundations of a successful event. Your coordinator will ensure you have everything you need and consult you on key decisions throughout this process. We can help suggest ways to contain costs, so you have budget left over for the fun stuff!

COCKTAIL STAFFING

Staffing & equipment are an additional cost. These costs are variable depending on your venue, menu and guest numbers.

Our quotes include as standard a venue set up allowance of min 3 hrs to set up your venue, kitchen & bar area, assist with placement of all tables and chairs, linen, cutlery, glassware, menus, place cards, wedding favours & all tableware.

Our service staff arrive 1.5 hrs prior to the event to ensure all food, beverages and venue are ready for early guest arrival.

For a **cocktail menu**, you will require qualified chef/s to prepare and plate your cocktail menu and experienced service staff to tray serve the menu to your guests, and run beverage service.

For a **sit down menu**, you will require qualified chef/s to prepare and plate your seated courses and experienced service staff to serve your chosen menu and beverages to the table, in a professional, organised and timely manner.

1 hr pack down ensures all food and Ultimo equipment is taken off site and external hire equipment is checked and packed away and the venue is left as it was on arrival.

COCKTAIL MENU EQUIPMENT

ESTIMATED EQUIPMENT REQUIRED FOR SERVICE

CUTLERY & CROCKERY

Small bowls
Cocktail forks
Canape spoons
Platters
Napkins

KITCHEN EQUIPMENT

Hot box
Commercial oven
Chafing dishes
Electric/gas ring/hotplate
Hot water urn
Trestle tables
Raisers

PLATED MENU EQUIPMENT

ESTIMATED EQUIPMENT REQUIRED FOR SERVICE

CUTLERY & CROCKERY

Butter knife
Entrée knife
Entrée fork
Main knife
Main fork
Dessert spoon
Dessert fork
Tea spoon
Side plate
Entrée plate
Dessert plate
Main plate

KITCHEN EQUIPMENT

Hot box
Commercial oven
Chafing dishes
Electric/gas ring/hotplate
Hot water urn
Trestle tables
Raisers

SHARE MENU EQUIPMENT

ESTIMATED EQUIPMENT REQUIRED FOR SERVICE

CUTLERY & CROCKERY

Protein platters 2/table
Side dish bowls 3/table
Serving tongs 2/table
Serving spoons 3/table
Platter raisers 2/table
Side knife
Entrée knife
Entrée fork
Main knife
Main fork
Dessert spoon
Dessert fork
Tea spoon
Side plate
Entrée plate
Dessert plate (if required)
Main plate

KITCHEN EQUIPMENT

Hot box 18 rack
Hot box 12 rack
Commercial oven, turbo
Chafing dish
Electric/gas ring/hotplate
Hot water urn
Trestle tables
Raisers



COCKTAIL

DINE	INDULGE
2 cold canapés	Grazing table
6 warm canapés	2 cold canapés
1 substantial / slider	7 warm canapés
1 signature bowl	1 substantial / slider
1 sweet canapés	1 signature bowl
\$64 / p	1 sweet canapés
	\$87 / p

cold canapés

SEAFOOD

Fresh Australian oyster, shallot & raspberry mignonette, finger lime (GF, DF) 4.5
Teriyaki Tasmanian salmon, red cabbage slaw, horseradish, black cracker (DF) 5
Smoked Pemberton trout rillette on rye crisp, pickled shallot, fresh dill 5
Smoked Tasmanian salmon dome, crumpet, sour cream, dill, caviar (GF) 6
Australian Tuna tatare, petit tart with oyster mayo and caviar 5
Chilled Australian prawn & green Mango Ceviche spoon, chervil (GF,DF) 4.5

POULTRY

Crispy chicken skin cracker, lemon chicken mousse, fermented chili, sesame 5
Duck rillette, pickled mustard seed, sourdough shard, mandarin gel 5
Sous vide chicken, spicy corn, black pudding crumb 4.5

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

PORK

Porchetta roulade with apple gel & fennel fronds (GF) 4.5
Pork belly & beetroot terrine, parsley cream, crispy kale (GF, DF) 4.5

BEEF

Wagyu beef bresaola, house pickle, horseradish cream, focaccia 5
Spice rubbed beef tender, palmier, saffron aioli, preserved lemon 5

VEGETARIAN / VEGAN

Mushroom & walnut pate, polenta crisp, fried sage (Vn) 4.5
Goat's cheese filled charcoal cone, quince, honey pepper caviar (V) 4.5
Compressed watermelon tartare, spicy avocado, chives, mini tart (Vn) 4.5
Flax seed cracker, maple pumpkin puree, macadamia (Vn GF) 4
Miso-cured king mushroom, rice cracker, pickled daikon, lime dust (Vn,GF) 4.5

warm canapés

SEAFOOD

Seafood pancake of prawn, squid and scallion, gochujang mayo 4
Canarvon Rankin cod, celeriac, *Geraldton Wax* oil (on spoon) (GF) 4.5
Sandy Coast silver whitebait fritters, lemon aioli, parmesan 5
Swordfish skewer, Malai style, spicy apricot aioli (GF) 5
Fried international prawn wonton parcel, chilli lime jam (DF) 4.5
Harissa Australian prawn skewer, spiced yoghurt (GF) 4.5
Shark Bay jumbo prawn, crispy panko crumbed, *Geraldton Wax* honey emulsion 8 (+\$3 package price)
Seared Shark Bay scallop, mango, ginger & lime salsa (on shell or spoon) (GF) 7 (+\$2 package price)
Crumbed NZ fish bite & rosemary salted fries cone, tartare sauce, lemon 6 (+\$1 package price)

POULTRY

Dijon mustard chicken tender, tarragon mayo, crispy leek (GF) 5
Chicken drumette lollipop, chilli marmalade, chorizo crumb, sour cream, chives (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 5.5
Authentic peanut satay chicken skewers (GF, DF) 3.5

PORK

Chorizo & manchego tart, pickled shallot, pepper mayo 5
Baked char siu puff, BBQ pork, with fluffy puff pastry 4.5
Thai pork & pineapple skewer with nam chim glaze (GF, DF) 5
Caramelised pork belly lollipop, toasted fennel seed, baby apple (GF, DF) 4.5
Petite pork sausage roll, toasted fennel, tomato chutney 4

LAMB

Torched lamb, compressed kohlrabi, pesto cream, tomato powder (GF) 5
Spiced lamb empanada, harissa yogurt 5
3-bite lamb & rosemary pie 5.5
Large herb & parmesan crumbed lamb cutlet, tomato chutney 8.5 (+\$3.5 package price)

BEEF

Mini Yorkshire pudding, with pulled beef and pickled shallot 4.5
Teriyaki beef tenderloin steak skewer, crispy garlic & sesame (GF, DF) 6 (\$+1 package price)
Cheeseburger spring rolls, beef, sweet pickle, American cheese, mustard mayo 5
3-bite Guinness stew beef pie, smoked paprika 5.5
Open steak sanga, beef striploin, cheddar, chimichurri, toasted baguette 5.5

VEGETARIAN / VEGAN

Mozzarella & tomato arancini, parsley mayo, parmesan (V, GF) 4
Charred street corn tart, with grated pecorino (V) 4
Carmelised onion tart, goats cheese (V) 4
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
Feta, honey pumpkin & chive filo tart, saffron emulsion (V) 5.5
Truffle fries, with grated parmesan (in cone) (V) 6 (\$+1 package price)
Aloo potato bonda, mint raita, chilli oil (Vn) 4.5
Hara Bhara, North Indian spiced spinach and pea croquettes, roasted tomato relish (Vn, GF) 4
Crispy mushroom & cabbage parcel, ginger plum dip (Vn, DF) 4
Charred Cauliflower croquette, lemon tahini, pickled currants (Vn) 4.5

DINE

2 cold canapés
6 warm canapés
1 substantial / slider
1 signature bowl
1 sweet canapés
\$64 / p

INDULGE

Grazing table
2 cold canapés
7 warm canapés
1 substantial / slider
1 signature bowl
1 sweet canapés
\$87 / p



COCKTAIL

substantial

SUBSTANTIAL 8.5

Gluten free on request

Cornflake crumbed New Zealand fish slider, iceberg with tartare sauce
Jalapeno Honey fried chicken slider, kewpie mayo, iceberg lettuce
Classic cheeseburger slider, with beef patty, American cheese, dill pickle, tomato sauce
Smoked Pork Shoulder slider, pickled slaw, sriracha
Low-n-slow smoked beef brisket slider, with creamy slaw
Korean BBQ jackfruit slider, kimchi slaw, cucumber, GF bun (Vn, GF)
Spiced lamb pita, garlic mint and cucumber riata, pickled red onion
Kimchi pork belly bao bun, crackling crumb
Peking duck bao bun, with hoisin, cucumber and spring onion
Pork carnitas taco, pico de gallo, salsa roja, flour tortilla

SIGNATURE BOWLS 12

C O L D

Torched tuna loin, oyster mayonnaise, dashi braise mooli, tiny herb (GF, DF)
Classic prawn cocktail, lettuce, avocado cream, fresh dill, Mary Rose (GF)
Stracciatella & heirloom tomato salad, fresh basil, balsamic pearl, EVOO, **saltice** (V, GF)

W A R M

White crab, green risotto, creamed spinach, lemon zest, parsley (GF)
Steamed seafood dumpling, bok choy, clear broth (DF)
Seared Norwest mackerel, baby potato, shallot, capers, burnt tomato dressing (GF, DF)
Breast of Lilydale chicken, charred brussels sprout, maple bacon, jus (GF)
General Tao chicken, stir-fry rice noodles, toasted sesame, spring onion (GF, DF)
12 hr slow cooked beef cheek, chimichurri, aligot mash, crispy leek (GF)
Tandoori lamb cutlet, spiced potato, green chutney, papadum (GF)
Truffle mac & cheese, tomato walnut pesto, garlic and thyme pangrattato (V)
3 bite mushroom & cheese arancini, Napoli sauce, parmesan (V)

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\$64 / p	1 sweet canapés
	\$87 / p

ULTIMO

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

COCKTAIL

dessert + cheese

SWEET CANAPE

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

CHEESE PLATE 15 / p

Cheese taster to share

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

graze

GRAZING TABLE 18 / 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:

Prosciutto | Chorizo | Coppa | Anchoives
Fresh Burrata | Maffra Cheddar | Gorgonzola
Bocconcini | Heirloom tomato bowl | Olives
Artichoke Hearts | Capsicum, | Pepperoncini
Fresh Basil | Cornichons | Almond | Walnut | Quince
Strawberry | Grapes | Hummus | Baguette
Garlic Pizza Toast | Grissini | Cracker | Lavosh
Garnishes
Extras \$POA

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 | mini traditional
honey cake | fresh fruit with cream fraiche |
red velvet cake bite | dried fruit | sweet wafers |
assorted chocolate and confectionary

SOMETHING SPECIAL

engage

CAVIAR EXPERIENCE 49 / p

Min 20pax

2 serves / person

Selection of premium caviar (GF, DF)

Beluga / White Sturgeon / Ossetra

Served with;

Cold smoked salmon (GF, DF)

Blinis | Kettle cooked potato crisps

Crème fraiche, chives, egg white/yolk, shallots, capers, fresh dill, lemon

SASHIMI BAR 22 / p

Min 20pax

4 slices of sashimi / person

An assortment of sashimi (GF, DF)

served on a bed of ice, with condiments

OYSTERS 10 / p

Min 20pax

2 oysters / person

Freshly shucked oysters (GF, DF)

with assortment of premium condiments

LIVE KEBAB STATION 12 / p

Min 40pax

Cooked on charcoal in front of your guests;

Marinated chicken OR lamb kebabs (GF, DF)

Served with;

Warm freshly grilled flat bread

garlic mint raita | cucumber salsa

pickled red onion | hummus

feta | pomegranate

CHOCOLATE MOUSSE 12 / p

Min 20pax

Served in front of your guests;

Silky dark chocolate mousse

Roasted pistachios

Sea salt

Olive oil drizzle

ROVING PRAWN SHOTS 10 / p

Min 20pax

Roving chef to serve prawn cocktail shots created fresh for your guests. 2 prawns per person.

Prawn cocktail of shredded lettuce, fresh lemon, cocktail sauce or Mary Rose sauce (GF, DF)

PAELLA STATION 14 / p

Min 40pax

Seafood or chicken paella (GF, DF)

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

SLIDER STATION 17 / p

Min 40pax

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

BRIDAL HAMPER 85

Feeds bridal party of up to 10 people

Selection of;

Premium Deli Cured Meats

Crudites of Carrot, Cucumber & Capsicum

Roast Beetroot Dip

Chickpea & Tahini Dip

Tzatziki Dip

Marinated Olives

Pickled Vegetables

Poppy Seed Lavosh | Grissini | Water Crackers

SUPPER CLUB

Min 40pax | Priced on specific menu selection

Late night bites to make sure your guests don't go hungry. We suggest: 1-2 crowd pleaser canapes OR a slider.

ULTIMO

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MENU

Share Plates

CHARGRILLED PERUVIAN CHICKEN
LIME CORIANDER REEN CHILI AND
CORIANDER GARNISH

AMELIA PARK LAMB BRAISED WITH
TAMIL SPICES GOAT CURD MINT
DRESSING CRISPY LEAF

Sides

GARLIC POLENTA TOAST WITH
PARMESAN (V GF)

GREEN BEANS WITH CRISPY
CHORIZO PIECES (GF, DF)

ROASTED KOMBUCHA PUMPKIN
CURRANTS TOASTED PEPTAS
RADICCHIO TANGY DRESSING

PLATED

TWO COURSE

3 canapés
Breads & butter
Plated entrée
Alternate plated main
Your wedding cake cut
FROM \$74

THREE COURSE

3 canapés
Breads & butter
Alternate plated entrée
Alternate plated main
Plated dessert
Your wedding cake cut
FROM \$89

TO START

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

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 WA 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.
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PLATED

TWO COURSE

3 canapés
Breads & butter
Plated entrée
Alternate plated main
Your wedding cake cut
FROM \$74

THREE COURSE

3 canapés
Breads & butter
Alternate plated entrée
Alternate plated main
Plated dessert
Your wedding cake cut
FROM \$89

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
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.*

FROM \$59 / P

Select 3 canapes

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 focaccia 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

ULTIMO

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

SHARED

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

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

FROM \$59 / P

Select 3 canapes

Set Entree or Shared Entrees (optional)

Select minimum: 2 mains & 3 sides / salads

Dessert (optional)

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

ULTIMO

V- Vegetarian | GF- Gluten Free | DF- Dairy Free | Vn- Vegan
Bold - Ultimo Signature Items | *Bold Italic - Native Ingredients*



SHARED

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

-
FROM \$59 / P

Select 3 canapes

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

BOTTOMS UP

Ultimo is a full-service caterer, meaning we can offer an exceptional beverage catering experience, perfectly tailored to complement your wedding celebration.

Thanks to our Special Facilities Licence, we can serve alcohol anywhere there's food—from fixed venues, beach weddings to backyard receptions.

We'll handle everything: delivery, keeping drinks cold, and serving your guests. Great drinks, no stress - just good times and full glasses.

[VIEW BEVERAGES](#)



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