

ULTIMO



The delicious
**BUSINESS
OF FOOD**

COCKTAIL MENU

Due to current WA fishing restrictions and supply pressures, the cost of premium local seafood has increased. We continue to source only high-quality Australian seafood from trusted, sustainable suppliers, ensuring safety, traceability and exceptional quality. Our pricing reflects rising costs while maintaining our commitment to premium, responsibly sourced Australian produce.

COCKTAIL

CANAPE MENU GUIDE

3 HR: 2 cold, 4 warm

4 HR: 2 cold, 4 warm, 1 substantial

4+ HR: 6 canape, 2 substantial

cold canapés

POULTRY

Crispy chicken skin cracker, lemon chicken mousse, fermented chili, sesame 5

Duck rilette, 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

SEAFOOD

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

Teriyaki Tasmanian salmon, red cabbage slaw, horseradish, black cracker (DF) 6.5

Smoked Pemberton trout rilette on rye crisp, pickled shallot, fresh dill 6.5

Smoked Tasmanian salmon dome, crumpet, sour cream, dill, caviar (GF) 7

Australian Tuna tatare, petit tart with oyster mayo and caviar 6.5

Chilled Australian prawn & green Mango Ceviche spoon, chervil (GF,DF) 5.5

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

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) 4

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

BEEF

Mini Yorkshire pudding, with pulled beef and pickled shallot 4.5
Teriyaki beef tenderloin steak skewer, crispy garlic & sesame (GF, DF) 6

Cheeseburger spring rolls, beef, sweet pickle, American cheese, mustard mayo 5

3-bite burgundy beef pie, smoked paprika 5.5

Open steak sanga, beef striploin, cheddar, chimichurri, toasted baguette 5.5

SEAFOOD

Seafood pancake of prawn, squid and scallion (imported mixed), gochujang mayo 4.5
Canarvon Rankin cod, celeriac, *Geraldton Wax* oil (on spoon) (GF) 6.5
Sandy Coast silver whitebait fritters, lemon aioli, parmesan 6
Swordfish skewer, Malai style, spicy apricot aioli (GF) 6.5
Fried international prawn wonton parcel, chilli lime jam (DF) 4.5
Harissa Australian prawn skewer, spiced yoghurt (GF) 5.5

Shark Bay jumbo prawn, crispy panko crumbed, *Geraldton Wax* honey emulsion 9

Seared Shark Bay scallop, mango, ginger & lime salsa (on shell or spoon) (GF) 8.5

Crumbed New Zealand fish bite & rosemary salted fries cone, tartare sauce, lemon 6.5

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
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 (V) 4.5



COCKTAIL

CANAPE MENU GUIDE

3 HR: 2 cold, 4 warm

4 HR: 2 cold, 4 warm, 1 substantial

4+ HR: 6 canape, 2 substantial

substantial

SLIDERS + BAO 8.5

Gluten free on request

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
Cornflake crumbed New Zealand fish slider, iceberg with tartare sauce
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

C O L D

Citrus cured Australian kingfish, green pawpaw, peanut, tomato, Thai chilli (GF, DF) 12
Classic Australian prawn cocktail, lettuce, avocado cream, fresh dill, Mary Rose (GF) 12
Stracciatella & heirloom tomato salad, fresh basil, balsamic pearl, EVOO, **saltice** (V, GF) 12

W A R M

General Tao chicken, stir-fry rice noodles, toasted sesame, spring onion (GF, DF) 12
Chicken penne, sundried tomato cream, spinach, parmesan 12
Sticky soy beef brisket, sautéed kimchi, garlic rice (GF) 12
Italian meatballs in rich tomato sauce, soft polenta, crispy sage (DF) 12
Swan River white crab, green risotto, creamed spinach, lemon zest, parsley (GF) 14
Seared Norwest mackerel, baby potato, shallot, capers, burnt tomato dressing (GF, DF) 15
Truffle mac & cheese, tomato walnut pesto, garlic and thyme pangrattato (V) 12
3 bite mushroom & cheese arancini, Napoli sauce, parmesan (V) 12
12 hr slow cooked beef cheek, chimichurri, aligot mash, crispy leek (GF) 12
Chicken taquito, sour cream, green tomato and jalapeno salsa 12

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 PizzaToast | 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 28 / p

Min 20pax

4 slices of sashimi / person

Assorted fresh sashimi of Australian seafood (GF, DF)

Served on a bed of ice, with condiments

OYSTERS 10 / p

Min 20pax

2 Australian 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

CUSTOMISED STATIONS

Min 40pax

Please discuss with your coordinator. Ultimo can accommodate almost anything upon request.

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.

AUSSIE BBQ DOGS 12 / 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

CHOCOLATE MOUSSE 12 /p

Min 20pax

Served in front of your guests;

Silky dark chocolate mousse

Roasted pistachios

Sea salt

Olive oil drizzle



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