

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

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## 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

Lemon chicken mousse, fermented chilli, crisp chicken skin, charcoal toast 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 tartare, petite 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, sago cracker, pickled daikon, seaweed dust (Vn, GF) 4.5

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Minimum 20 guests | Pricing does not include equipment or service staff.

This is variable depending on menu selection, venue and function length.



## 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

Caramelised onion tart, goats cheese (V) 4

Petite cheese & potato gnocchi, ratatouille, basil brittle (on spoon) (V) 3.5

Haloumi skewer, dukkah, 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



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*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 raita, 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, Marie Rose sauce (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**

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# COCKTAIL

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## 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 | Anchovies  
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

*Min 40 pax | 3 pieces per person*

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

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 & confectionary



# SOMETHING SPECIAL

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*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

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# REQUEST A PROPOSAL

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## 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](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



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# ULTIMO