



ULTIMO

The delicious
**BUSINESS
OF FOOD**
SEATED MENU



FOOD THAT MAKES YOU FEEL SOMETHING

We believe great food should be memorable for all the right reasons.

Our style is fresh, modern and produce-led. We start with quality ingredients, source locally and seasonally wherever we can, then let flavour do the talking. Nothing overworked. Nothing added simply for show. Just thoughtful combinations of flavour, texture and colour, finished with the detail and presentation Ultimo is known for.

Our menus draw inspiration from a world of cuisines rather than being defined by just one. Classic techniques meet modern influences, familiar flavours are given a fresh perspective, and every menu is designed with the occasion - and the people around the table- in mind.

Whether we're serving an intimate dinner or thousands of guests, our focus doesn't change: quality food, executed properly and served with care.

For over three decades, that philosophy has shaped the way we cook. Trends change. Our menus evolve. But good ingredients, genuine hospitality and food people want to talk about never go out of style.

PLATED

*Individually plated, served to the table.
Your selection of two or three courses.*

BREAD

Fresh individual dinner rolls, with butter \$2

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

entree

SERVED COLD

Mt Barker Chicken / Sweetcorn remoulade, tarragon, pickled mustard seeds, chicken jus vinaigrette (GF) 22

Salt-Cured Fremantle Kingfish / Whipped buttermilk, green tomato tartare, pickled kohlrabi, basil oil, finger lime (GF) 25

Shark Bay Tiger Prawns / Avocado cream, charred cucumber, roasted tomato ketchup, capers, cracker, dill oil (GF) 26

La Delizia Stracciatella / Strawberry consommé, oxheart tomato, basil oil, pistachio (V, GF) 22

SERVED WARM

Mosaic Pork Tenderloin / Cannellini, gremolata, pork crackle, paprika-scented oil (GF) 23

Stirling Range Beef Short Rib / Horseradish espuma, pickled heirloom carrot, beef jus (GF) 24

Pemberton Marron / Marron fregola, Jerusalem artichoke velouté, marron oil, hazelnut, chervil 36

Confit Tasmanian Salmon / Yuzu beurre blanc, charred baby gem, ikura, chive oil (GF) 27

Spinach, Goat's Cheese & Sun-Dried Tomato Tortellini / Roasted tomato beurre noisette, marjoram, toasted pine nuts, pecorino snow (V) 24

ULTIMO

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

PLATED

*Individually plated, served to the table.
Your selection of two or three courses.*

main

- Mt Barker Chicken Breast** / Potato pavé, sweetcorn pudding, charred baby corn, tarragon, jus (GF) 43
- Charred Mt Barker Chicken Thigh** / Aji verde, kipfler potato, baby cos, burnt lime (GF) 43
- Linley Valley Pork Belly** / White bean purée, charred fennel, apple gastrique, jus (GF) 44
- Amelia Park Lamb Shoulder** / Pea purée, confit potato, mint salsa verde, confit onion, lamb jus (GF) 46
- Amelia Park Lamb Cutlet** / Paris mash, peas à la Française, mint jus 52
- 12-Hour Stirling Range Beef Shoulder** / Paris mash, glazed shallot, leek, sauce bordelaise (GF) 44
- Stirling Range Beef Tenderloin 180g** / Potato fondant, smoked onion, sauce bordelaise (GF) 53
- Vadouván-Crusted Humpty Doo Barramundi** / Butter-confit pumpkin, braised fennel, beurre monté (GF) 45
- Market Australian Fish** / Saffron potato, bouillabaisse sauce, braised fennel (GF) 56
- Heard Island Toothfish** / Potato fondant, braised leek, Champagne beurre blanc (GF) 68
- Half WA Rock Lobster** / Hasselback potato, fennel, orange & olive salad, garlic butter (GF) 68
- Charred Sugarloaf Cabbage** / Macadamia dukkah, romesco, crispy kipfler potato, herb salad (Vn, GF) 42

dessert

- Valrhona Chocolate Délice** / Salted caramel, cocoa nib praline, crème fraîche (GF) 22
- Burnt Basque Cheesecake** / Roasted stone fruit, vanilla (GF) 22
- Lemon Olive Oil Cake** / Lemon curd, burnt meringue, basil oil 22
- Piña Colada Panna Cotta** / Rum-roasted pineapple, toasted coconut, honeycomb (Vn, GF) 22

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.*

Recommended Selection:

Shared Bread

Shared mains / pastas (2)

Shared sides / salads (3)

+

Plated Entree or Shared Tapas (2-3) (Optional)

Shared Dessert Course (Optional)

SHARED BREAD

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

SET ENTREE | SELECT 1

Choose from cold entrees

Salt-Cured Fremantle Kingfish / Whipped buttermilk, green tomato tartare, pickled kohlrabi, basil oil, finger lime (GF) 25

Shark Bay Tiger Prawns / Avocado cream, charred cucumber, roasted tomato ketchup, capers, cracker, dill oil (GF) 26

Mt Barker Chicken / Sweetcorn remoulade, tarragon, pickled mustard seeds, chicken jus vinaigrette (GF) 22

La Delizia Stracciatella / Strawberry consommé, oxheart tomato, basil oil, pistachio (V, GF) 22

OR

SHARED TAPAS | SELECT 2-3

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

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

Marinated Olives (Vn, GF) 6

La Delizia Stracciatella / Heirloom tomato, basil oil, pistachio (V, GF) 10

Macadamia Dukkah Hummus / warm flatbread (Vn) 9

Spicy Tuna Tartare / Sriracha, lime & dill crème fraîche, capers, chives, crisp salted potato chips (I) 14

Charred Fremantle Octopus / Romesco, pickles (GF, DF) 14

Fremantle Kingfish Crudo / Grapefruit, fennel, green oil (GF, DF) 14

Shark Bay Tiger Prawns / Garlic butter, lemon (GF) (2 per person) 16

Truffle Mushroom Arancini / Tomato sugo, parmesan (V) 10

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+

Plated Entree or Shared Tapas (2-3) (Optional)

Shared Dessert Course (Optional)

SHARED PASTA

Available as an additional course or in place of the main course.

Select two pastas, served to the table for guests to share.

Slow-Cooked Beef Ragù Pappardelle / Red wine, tomato, pecorino snow, crème fraîche, gremolata 17

Shark Bay Prawn Casarecce / Roasted tomato, chilli, garlic, lemon, parsley 18

Potato Gnocchi / Roasted mushroom, brown butter, sage, parmesan snow (V) 16

Rigatoni alla Vodka / San Marzano tomato, chilli, vodka cream, parmesan snow, basil (V) 16

SHARED MAINS | SELECT 2+

Select minimum 2 mains for the table, to be shared between guests.

Charred Mt Barker Chicken Thigh / Aji verde, burnt lime (GF) 22

Linley Valley Pork Belly / Apple gastrique, charred fennel, jus (GF) 22

Amelia Park Lamb Shoulder / Mint salsa verde, confit shallot (GF) 25

12-Hour Stirling Range Beef Shoulder / Glazed shallot, jus (GF) 23

Stirling Range Beef Fillet au Poivre 120g / Cognac peppercorn cream, sea salt (GF) 32

Humpty Doo Barramundi / Vadouvan, beurre monté, braised fennel (GF) 25

Charred Sugarloaf Cabbage / Romesco, macadamia dukkah (Vn, GF) 19

SHARED SIDES + SALADS | SELECT 3+

Select minimum 3 sides / salads for the table, to be shared between guests.

Crispy Kipfler Potatoes / Rosemary, garlic (Vn, GF) 4.5

Paris Mash / Butter, chives (V, GF) 5

Charred Broccolini / Toasted almond, lemon (V, GF) 5

Mixed Sautéed Mushrooms / Truffle oil, pecorino, fresh herbs (V, GF) 5

Honey-Roasted Carrots / Goat curd, zhug, mint (GF) 4.5

Grilled Stone Fruit & Stracciatella Salad / Rocket, pistachio, basil, aged balsamic (V, GF) 5

Charred Green Vegetable & Macadamia Salad / Baby zucchini, sugar snap peas, avocado, preserved lemon dressing (Vn, GF) 4.5

Fennel & Citrus Salad / Orange, shaved fennel, green olive, parsley, baby cos, citrus dressing (Vn, GF) 4.5

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SHARED

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Recommended Selection:

Shared Bread

Shared mains / pastas (2)

Shared sides / salads (3)

+

Plated Entree or Shared Tapas (2-3) (Optional)

Shared Dessert Course (Optional)

dessert + cheese

SWEET CANAPE PLATTER | SELECT 2-3

Selection of dessert canapes served on platters to the table

Lemon Meringue Tart 4.5

Vanilla Crème Brûlée Tart 5

Miso Caramel Tart 5

French Macaron (GF) / Assorted 4.5

Traditional Honey Cake 5

Wattleseed Chocolate Brownie 5

Dark Chocolate Mousse Tart 5.5

Burnt Basque Cheesecake / Strawberry, finger lime (GF) 5

French Filled Doughnut Ball 4.5

Traditional Tiramisu / In glass pot 6

Coconut & Passionfruit Panna Cotta / In glass pot (Vn, GF) 6

CHOCOLATE MOUSSE 20 /p

Min 20pax

Served in front of your guests;

Silky dark chocolate mousse

Roasted pistachios

Sea salt

Olive oil drizzle

DESSERT GRAZER 18 / p

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

Min 40 pax

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

King island Brie, Maffra Cheddar, Gorgonzola
Served with quince paste, fresh & dried fruit,
artisan lavosh



BUFFET

A selection of dishes served from a central buffet service station.

Select minimum:

Buffet mains (2)

Buffet sides (1) & buffet salad (1)

Buffet Dessert (Optional)

BUFFET MAINS | SELECT 2+

Mt Barker Chicken Fricassee / Mushroom, pearl onion, tarragon cream (GF) 17

Thai Caramel Chicken / Tamarind, chilli, crispy shallot, toasted peanut (GF, DF) 17

Ultimo Butter Chicken / Coriander, fresh chilli, papadum (GF) 18

Beef Bourguignon / Red wine, bacon lardons, mushroom, pickled onion (GF, DF) 18

Korean-Style Beef Brisket / Gochujang glaze, sesame, spring onion, pickled cucumber (DF) 19

Slow-Roasted Amelia Park Lamb Shoulder / Chermoula, roasted tomato, preserved lemon, green olive (GF) 19

Braised Amelia Park Lamb Cacciatore / Tomato, white wine, olive, rosemary, garlic (GF) 19

Roasted Australian Humpty Doo Barramundi / Saffron cream, fennel, tomato (GF) 22

Miso-Roasted Tasmanian Salmon / Ginger, sesame, spring onion, sugar snap peas 24

Eggplant Parmigiana / Seared eggplant, Roma tomato, mozzarella, parmesan, basil (V, GF) 16

Moroccan Chickpea & Eggplant Tagine / Preserved lemon, tomato, green olive, almond, coriander (Vn, GF) 16

LIVE CARVING STATION

Add a live carving experience to your buffet, with meats carved and served fresh by our chefs.

Additional chef and equipment charges apply.

Berkshire Porchetta / Salsa verde, apple sauce, crackling (GF) 22

Roasted Mottainai Lamb Leg / Mint sauce, rosemary jus (GF) 24

Roasted Stirling Range Beef Ribeye / Horseradish cream, mustard, beef jus 28

Stirling Range Beef Rump / Horseradish cream, mustard, beef jus (GF) 22

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BUFFET

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Select minimum:

Buffet mains (2)

Buffet sides (1) & buffet salad (1)

Buffet Dessert (Optional)

BUFFET SIDES | SELECT 2+

- Steamed Jasmine Rice** / Spring onion, sesame (Vn, GF) 3
- Crispy Roasted Potatoes** / Rosemary, garlic, sea salt (V, GF) 4
- Potato Mash** / Butter, chives (V, GF) 4.5
- Steamed Broccoli** / Almond, lemon, extra virgin olive oil (V, GF) 4
- Honey-Roasted Carrot** / Goat curd, zhug, mint (V, GF) 4.5
- Roasted Cauliflower** / Tahini, dukkah, pomegranate (Vn, GF) 4.5

BUFFET SALADS | SELECT 1+

- Garden Salad** / Fresh leaves, avocado, cucumber, radish, herbs, white balsamic (Vn, GF) 4
- Heirloom Tomato & Stracciatella** / Basil, spinach, aged balsamic (V, GF) 5
- Charred Corn & Avocado Salad** / Black bean, cos lettuce, coriander, lime (Vn, GF) 4.5
- Asian Slaw** / Wombok, carrot, cucumber, sesame, crispy shallot, tangy ginger dressing (V, GF) 4
- Fennel & Citrus Salad** / Green olive, parsley, butter lettuce, citrus dressing (Vn, GF) 4.5
- Pickled Pear & Blue Cheese Salad** / Toasted walnuts, rocket, creamy dressing (V, GF) 4.5
- Roasted Pumpkin Salad** / Currants, toasted pepitas, radicchio, tangy dressing (Vn, GF) 4.5
- Beetroot & Goat's Curd Salad** / Rocket, micro herb, puffed amaranth (V, GF) 4
- Watermelon & Feta** / Cucumber, mint, chilli, lime (V, GF) 4.5

BUFFET DESSERTS | OPTIONAL | SELECT 1+

- Warm Sticky Date Pudding** / Butterscotch sauce, pouring cream (V) 7
- Pavlova** / Seasonal fruit, passionfruit, Chantilly cream (V, GF) 7
- Lemon Meringue Pie** / Lemon curd, torched meringue, whipped cream (V) 7
- Baked Croissant & Vanilla Pudding** / Crème anglaise (V) 7
- Dark Chocolate & Salted Caramel Slice** / Chocolate ganache, cocoa crumb (V) 7
- Traditional Tiramisu** / Espresso, mascarpone, cocoa (V) 7

THE PEOPLE BEHIND THE PLATE

Global experience, local passion

Led by Executive Chef Max Ling, our senior chef team brings experience from Michelin-starred restaurants, luxury international hotels, award-winning restaurants and major event kitchens around the world.

From Hong Kong and Singapore to Malaysia, India, Dubai, Sydney and Perth, those influences give our food its breadth - and keep our menus evolving.

From classical French technique and South-East Asian flavours to Japanese cuisine and contemporary Australian cooking, our chefs combine technical skill, cultural influence and a genuine curiosity about food. When service begins, they work as one - with the experience and discipline to deliver the same exceptional standard for 20 guests or 2,000.

Different influences. Different stories. One shared standard: make it exceptional.



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