ULTIMO

The delicious

BUSINESS OF FOOD

COCKTAIL 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.

COCKTAIL

Canapé menu guide:

2-3 HR: Cold (2), Warm (4)

3-4 HR: Cold (2), Warm (4), Substantial (1)

4+ HR: Cold (2), Warm (4), Substantial (2)

cold canapés

POULTRY

Mt Barker Chicken & Morel Galantine / Madeira glaze, Dijon, chervil (GF) 5.5
Duck Rillette / Black cherry, toasted hazelnut, brioche 6
Peking Duck Breast / Green bean, water chestnut, squid ink sago cracker (GF, DF) 5.5

PORK

Smoked Pork Tenderloin / Remoulade, crispy sage, cider glaze (GF, DF) 5
Coppa / Compressed watermelon, aged balsamic (GF, DF) 5

BEEF

Wagyu Beef Bresaola / House pickle, horseradish cream, focaccia 5.5
Stirling Range Tenderloin / Smoked onion cream, parmesan palmier 5.5

SEAFOOD

Fresh Australian Rock Oyster / Finger lime mignonette (GF, DF) 5
Ultimo Smoked Australian Salmon Dome / Crumpet, sour cream, dill, caviar (GF) 7
Sesame-Seared Yellowfin Tuna / Avocado cream, finger lime (I) (GF, DF) 5.5
Shark Bay Prawn Ceviche / Green mango, chervil (spoon) (GF, DF) 5.5

VEGETARIAN / VEGAN

Truffle Mushroom Tart / Butter puff, silver ear (V) 5
Goat's Cheese Charcoal Cone / Quince, honey pepper caviar (V) 5
Compressed Watermelon / Whipped macadamia, balsamic pearls (Vn, GF) 5
Muhammara / Pickled shallot, grilled flatbread, pistachio (Vn) 5
Beetroot Tartare / Horseradish cashew cream, dill, buckwheat tart (Vn, GF) 4.5
Broad Bean Hummus / Pickled zucchini, mint, sea salt, charcoal cracker (Vn) 4.5

V - Vegetarian | GF - Gluten Free | DF - Dairy Free | Vn - Vegan | I- Imported Seafood

For more detailed allergen information or custom dietaries, please speak to our team.



warm canapés

POULTRY

Mt Barker Chicken Salad / Fermented chilli, crisp chicken skin, butter palmier 5
Sticky Korean-Fried Chicken Bite / Pickled turnip, sesame, spring onion (DF) 4.5
Creamy Chicken & Vegetable Pie / Sesame crust, tomato sauce 5.5
Mt Barker Chicken Skewer / Lemon myrtle, burnt lemon yoghurt (GF) 5.5
Authentic Peanut Satay Chicken Skewers, satay sauce, spring onion (GF, DF) 4.5

PORK

Thai pork & pineapple skewer / With nam chim glaze (GF, DF) 5
Chorizo & Manchego Tart / Pickled shallot, pepper mayo 5
Glazed Pork Belly Bite / Gochujang glaze, nashi pear, sesame (DF) 5
Grilled Mortadella Skewer / Honey, pistachio (DF) 5
Baked Char Siu Puff / BBQ pork, fluffy puff pastry 4.5
Pork & Fennel Sausage Roll / Smoked tomato cream 4.5

LAMB

Amelia Park Lamb / Anchovy emulsion, mint, pickled shallot (GF) 5
Spiced Lamb Empanada / Harissa yoghurt 5.5
Lamb & Rosemary Pie / Tomato chutney 6
Ultimo Herb & Parmesan Crumbed Lamb Cutlet / Tomato chutney 9

BEEF

Beef Cheek Tartlet / Candied onion, Dijon cream, cornichon 6
Teriyaki Beef Tenderloin Steak Skewer / Crispy garlic, sesame (GF, DF) 6.5
Cheeseburger Spring Rolls / Sweet pickle, American cheese, mustard mayo 5
Burgundy Beef Pie / Smoked paprika 5.5
Ultimo Open Steak Sanga / Beef striploin, whipped cheddar, chimichurri, grilled sourdough 6

SEAFOOD

Mandurah Swimmer Crab Blinis / Kaffir lime emulsion, crab roe 7
Fremantle Swordfish Skewer / Malai marinade, spicy apricot aioli (GF) 6.5
Crispy Prawn Wonton Parcel / Finger lime chilli jam (I) (DF) 4.5
Shark Bay Tiger Prawn Skewer / Harissa, spiced yoghurt (GF) 5.5
Fremantle Octopus Skewer / Nduja butter, parsley 5.5
Half Shell Scallop / Mango, ginger, lime salsa (I) (GF) 8.5

VEGETARIAN / VEGAN

Potato Hash Brown Nest / Crème fraîche, zingy dill pickle (V, GF) 4.5
Mozzarella & Tomato Arancini / Parsley mayo, parmesan (V, GF) 4.5
Smoked Corn Fritters / Jalapeño relish (V, DF) 4.5
Petite Cheese & Potato Gnocchi / Ratatouille, basil brittle (spoon) (V) 4
Halloumi Skewer / Dukkah, smoked pepper coulis, pickled lemon (V, GF) 4.5
Spicy Gunpowder Chickpea Bite / Parmesan, black garlic emulsion (V, GF) 4.5
Honey Pumpkin & Feta Filo Tart / Chive, saffron emulsion (V) 6
Aloo Bonda / Mango chutney, mint coyo (Vn) 5
Crispy Mushroom & Cabbage Parcel / Ginger plum dip (Vn) 4.5
Charred Cauliflower Croquette / Lemon tahini, pickled currants (Vn) 4.5

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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.



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substantial

HANDHELDS

Substantial bites, designed to be eaten standing

Gluten free on request (+$0.50)

Hot Honey Fried Chicken Slider / Kewpie mayo, iceberg lettuce 9
Wagyu Cheeseburger Slider / Dill pickle, tomato sauce 9
Porchetta Slider / Apple slaw, crackling, salsa verde aioli 9
Roasted Beef Dip Slider / Gruyère, onion jam, beef jus 9
Herb-Crusted NZ Hoki Slider / Sauce gribiche, shaved fennel slaw (I) 9
Fried Halloumi Slider / Hot honey, rocket, pickled onion (V) 9
Korean BBQ Jackfruit Slider / Kimchi slaw, cucumber, GF bun (Vn, GF) 9
Kimchi Pork Belly Bao Bun / Crackling crumb 9
Peking Duck Bao Bun / Hoisin, cucumber, spring onion 9
Pork Carnitas Taco / Pico de gallo, salsa roja, flour tortilla 9
Fish & Chips Cone / Tartare sauce, lemon (I) 8.5
Truffle Fries Cone / Grated parmesan (V, GF) 7

SIGNATURE BOWLS

Substantial bowls, thoughtfully composed and designed to be easily enjoyed while standing

COLD

Citrus-Cured Fremantle Kingfish / Green pawpaw, peanut, tomato, Thai chilli (GF, DF) 13
Shark Bay Prawn Cocktail / Avocado cream, baby cos, Marie Rose sauce (GF) 14
Sesame-Seared Yellowfin Tuna / Avocado mousse, ponzu gel, finger lime (I) (GF) 13
La Delizia Stracciatella / Heirloom tomato, basil, balsamic pearl, EVOO (V, GF) 12

WARM

Chicken Fricassee / Morels, Paris mash, tarragon cream (GF) 14
Thai Caramel Chicken / Rice noodle, crispy shallots, toasted peanuts (GF, DF) 13
Linley Valley Pork Belly / Apple purée, cider jus, crackling crumb (GF, DF) 14
Italian Meatballs / Soft polenta, tomato sugo, crispy sage 13
Amelia Park Lamb Shoulder / Pea purée, mint salsa verde (GF) 14
12-Hour Slow-Cooked Beef Cheek / Chimichurri, aligot mash, crispy leek (GF) 14
Swan River White Crab / Green risotto, creamed spinach, lemon zest, parsley (GF) 16
House-Smoked Australian Salmon / Potato espuma, dill oil, trout roe (GF) 16
Australian Barramundi / Saffron potato, bouillabaisse cream, fennel (GF) 15
Truffle Mac & Cheese / Tomato walnut pesto, garlic and thyme pangrattato (V) 12

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

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

CHEESE BAR

Min 30pax | Quoted on request

Selection of imported French and Australian artisan cheeses, with accompaniments, displayed on a self service station for guests to help themselves.

Smaller than a grazing table, but bigger than a cheese board. Designed for volume, so we recommend minumum 30 guests to achieve the best effect.

graze

GRAZING TABLE 20 / p

Equivalent of an entree | Min 30pax

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. Grazing tables are designed for volume, so we recommend minumum 30 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 18 / p

Min 30 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

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SOMETHING SPECIAL

engage

CAVIAR EXPERIENCE 49 / p

Min 20pax | Two serves per 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 39 / p

Min 20pax | Four slices of sashimi per person

Assorted fresh sashimi of Australian seafood (GF, DF)
Served on a bed of ice, with condiments

OYSTERS 14 / p

Min 20pax | Two oysters per person

Freshly shucked Australian oysters (GF, DF)
An assortment of premium condiments

LIVE KEBAB STATION 18 /p

Min 30pax
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 30pax

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

PAELLA STATION 18 /p

Min 30pax
To be cooked theatre style OR finished back of house with service

Seafood or chicken paella (GF, DF)

SLIDER STATION 20 / p

Min 30pax | Two sliders per person
Gourmet sliders barbecued fresh in front of your guests.

See our handhelds menu for selections.

LOADED FRIES

Min 40pax | One serve per guest

French Onion Fries 14
Caramelised onion, Gruyere fondue, crispy shallot

Steak Frites 18
Shaved roasted beef, cognac peppercorn cream, shallot

Truffle Parmesan 16
Truffle pecorino cream, chive

Lobster Fries 22
WA rock lobster, bisque cream, chive, lemon

Korean Beef Fries 18
Gochujang beef, kimichi, sesame mayo, spring onion

BURRATA BAR

Min 20pax | Quoted on request
A high-impact live station where fresh mozzarella is made on-site and served immediately to guests. Includes:
Live mozzarella cheesemaking
Fresh cheese produced live
Stracciatella dip
Fresh focaccia bread
Premium oils & spices

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



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