



### **introduction to gallery café events.**

in developing menus for the gallery café, we have stayed true to our philosophy that fresh is best... this is the philosophy that we live by, both at work and in our home lives.

we enjoy knowing our suppliers first names, knowing their story and understanding where our produce comes from. the better the relationship we establish with our suppliers, the better the quality ingredients we receive to prepare for you, our guests.

the menus following have been written and designed to take the stress out of planning, they are tried and tested formats, which include dishes developed over many combined years of event catering of all natures.

if you would prefer we design a menu to meet your needs, we would be happy to make time to meet in person for discussion.

regards,

**lincoln francis-wright & ben massey**

directors  
gallery café





### **grazing stations:**

created as edible 'wow factor', the following arrangements offer instant and readily available food to guests on arrival and throughout the event. they are a bold statement and look divine. these are catered as a per person charge or a flat rate. presentation is everything. as such the station is monitored and refreshed by staff throughout the event. we can further discuss this concept and tailor to your preference.

**oyster 8pp** - freshly shucked self serve oyster station (varietal preference can be arranged) with chefs selection of assorted condiments (example firecracker sauce, fresh citrus cuts, soy & ginger)

**prawn 8pp** - cooked cleaned and shelled self serve tiger/banana prawns with chefs selection of assorted condiments (example firecracker sauce, fresh citrus cuts, tamarind caramel, soy & ginger, cocktail sauce)

**charcuterie / antipasto 8pp**- a selection of spanish & local specialty sliced meats, terrines & accompaniments with house picked and marinated vegetables, olives, cornichons, caperberries, grissini, sourdough.

**cheese 7pp** - local & imported cheeses, quince paste, pear, grapes, lavosh

**sweet tastes 8pp**- assorted petit four style bite size sweet treats, mini cakes, tartlets, macarons



## canape / sliders: spring-summer 2016

creating your own canapé package is ideal for an interactive arrival pre-dinner a full catering experience.

cold canapés are circulated throughout the event to best facilitate even distribution. at times, platters may be deposited at certain areas where there is a congregation of guests, whereas warm canapés are totally circulated throughout the event to best facilitate even distribution and food temperature integrity.

vegetarian: 4.5 per piece

**ancient grain salad**, preserved lemon, harrissa, yoghurt, truffle oil – v | (\*ve)

semi-dried **cherry tomato**, caramelised onion, feta tartlet – v

garlic + hazelnut crumbed **ashed goat's cheese**, aioli - v

seafood / pescatarian: 5.5 per piece

seared **yellowfin tuna** loin, orange miso – gf

**saffron scallop** ceviche – gf

**smoked salmon** + toasted sesame roulade, brioche, yoghurt - \*gf

charcuterie: (served on ciabatta croute) 4.5 per piece

lahoguera duroc **serrano**, smoked raclette. - \*gf

**pork & chicken terrine**, pear chutney - \*gf

**duck rilette**, spiced pear & raisin chutney - \*gf



**canape / sliders: spring-summer 2016 (cont')**

meats: 5.5 per piece

coffee + fig braised **lamb shoulder**, spiced roast pumpkin, dukkah - gf

**thai beef salad**, pickled asian vegetables, fresh herbs, bean sprouts - gf

mustard crusted **roast angus beef**, horseradish cream, - \*gf

**wagyu beef carpaccio**, truffle dressing - \*gf

masterstock poached **pork belly**, black pepper caramel - gf

**lamb loin**, truffled soft polenta - gf

sliders: (two/three bite mini brioche burgers) 7.5ea

**chicken waldorf**, apple, celery, walnut, onion, pickle & harissa

**gc pulled pork**, asian pickles, house bbq, beanshoots

**gc beef**, spinach, tomato, pickles, cheese, gc sauce

**vege slider**, zucchini ribbons, green olive tapenade, goats cheese + pistachio



all areas of the gallery café, the 'sculpture annexe' and beyond into the 19<sup>th</sup> century art gallery spaces are available for seated dining experiences and events on application only. they are all unique areas suitable for an array of different sized events from an intimate 20 right up to a massive 1000 guests.

individually plated menus, buffet style or multiple course shared banquet style dinners are the proven formats for seated dining. matched beverages can be arranged to set menu's if requested.

each dinner will be specifically tailored to your needs & preferences, therefore pricing will be finalised following a meeting to discuss your requirements.

### **shared / individual plated food ideas: spring-summer 2016**

our menus are creative and adaptable. any of the following dishes can be served as either individual entrée or main course portions, aswell as plated to share.

chickpea hummus, shredded confit **lamb shoulder**, dukkah + crisp bread

salad of **ancient grains**, baby carrots, ashed goats cheese, harissa, preserved lemon + yoghurt

**ricotta & parsley gnocchi**, cauliflower, leek & gorgonzola champagne cream sauce, hazelnut & garlic pangrattato

thai style **sticky beef short ribs**, pickled vegetables, bean sprouts, crispy noodles, red curry, fried shallot, toasted rice

house cured **yellowfin tuna**, mustard marinated potato, green beans, frisee, spinach, olives, poached egg

roasted baby king brown **mushroom risotto**, peas, fontina cheese

**daube of beef**, pomme puree, bacon, onion, mushroom



**shared / individual plated food ideas: spring-summer 2016 (cont')**

**beef carpaccio**, potato chips, cress, parmesan

**smoked ocean trout**, kohlrabi, apple + radish remoulade

**serrano**, nashi pear, blue cheese & buttermilk dressing

poached **barramundi risotto**, peas, leek, shellfish broth

braised **lamb shoulder**, pumpkin puree, silverbeet, harissa, yoghurt,  
preserved lemon, dukkah

braised **beef cheek**, roasted kohlrabi puree, grand mere garnish, red wine sauce

roasted **semolina gnocchi**, mushroom ragout

**pork & chicken terrine**, pear chutney, toasted brioche

corned **wagyu silverside**, pomme puree, root vegetables, grain mustard

harissa spiced **chicken breast**, pearl cous cous, spiced fruit, pine nuts babaghanoush

crispy **barramundi fillet**, peperonata + saffron aioli

confit **duck salad**, orange, tequila adobo, pickled red onion

poached **eye fillet**, spanish anchovy, potatas bravas

**prawn salad**, glass noodles, mango, coconut + lime dressing, asian veg, + chilli oil



### **catering disclaimer:**

gallery café is committed to thoughtfully sourcing, storing, cooking and serving food across all event areas in a manner that is considerate to the wellbeing of our guests, community and environment.

we follow the highest food safety programs and take food allergy and contamination very seriously.

we always operate in absolute best practice with regard to such matters. however, we do handle and process various ingredients such as nuts, eggs, wheat and dairy products in shared spaces, and can accept no responsibility for minor traces.

### **beverage:**

beverage catering is priced and tailored to the requirements and preferences of the client.

we can provide anything you desire as long as we have adequate notice to source and order the product.

bar tabs charged on consumption are recommended and preferred, however other options such as all inclusive per head packages can be discussed.

### **booking t & c:**

a \$1000 cash deposit will be required to secure the space and booking for your event. this is transferable to another date provided we have 21 days notice at minimum,

all food / beverage menu selections and additional inclusions are required 14 days prior to your confirmed date at latest. should this not occur, we may be forced to change your selections without notice due to lead times and availability of some products and ingredients.

final guest numbers for your event are due 14 days prior. the number of guests confirmed will be used to calculate final food charges for your account which are payable in full at this time. after this payment, any additional guests added will be charged at the agreed per head price + 50%, and any guest 'no shows' should be considered an unfortunate loss by the client.

gallery café practices responsible service of alcohol in accordance with obligations under liquor licensing victoria, and will manage individuals on a case by case basis. staff reserve the right to refuse the service of alcohol to any of the guest list, regardless of their social attachment or standing in relation to the client.



**booking t & c (cont'):**

the client is responsible for occupying and vacating within the times agreed upon & scheduled during the planning process.. if events extend beyond the agreed conclusion time, a service fee of \$3 per half hour, multiplied by the confirmed starting guests will be applicable to the final invoice.

subject to management's discretion, (understanding accidents happen) the event host may be liable for any damages or breakages incurred as a result of guests actions.

without exception, the final beverage account is payable on departure by cash or credit card. where this does not occur, a 5% administration fee will be applied to the entire account for invoicing.

this package and listed selections are an indicative starting point for discussion. some flexibility exists within the catering and use of space options. we are happy to meet with you to discuss your needs and the vision you hold for your event.

direct contact can be made via [linc@bendigogallerycafe.com.au](mailto:linc@bendigogallerycafe.com.au)