

VIANDFARE



MENU

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“I realised very early the power of food to evoke memory, to bring people together, to transport you to other places, and I wanted to be a part of that.”

– JOSÉ ANDRÉS PUERTA





DIY TACO & BAO PACK



Ginger Glazed Pork Belly

Tamarind Braised Beef

Buttermilk Fried Chicken, Milbri seasoning

Steamed Bao Buns

Hand Pressed Tortillas

Kimchi, Pickles, Salsa & More

House Sauce & Condiments

INDIVIDUAL ITEMS

Slider - Zinger Fried Chicken, spicy mayo & slaw

Slider - Pork Bahn Mi, kimchi, char sui, Asian herbs & cucumber

Slider - Meatballs, sambal sugo & lettuce

Slider - Prawn & Chorizo, dill & mango salsa

Slider - Smashed Pumpkin, feta, dukkah & spinach

Moo Ping Pork Skewer, fried shallots & mint

Yakitori Chicken Skewer, sesame & corriander

Tahini Pumpkin Skewer, feta & beetroot puree

SHARED SIDES

Master Stock Chicken Wings, ginger & black vinegar glaze

Szechuan Calamari, spiced mayo & Chinese broccoli

Heirloom Tomato & Bocconcini Salad, basil & balsamic glaze

Rocket & Parmegiano Reggiano Salad, fresh pear & Main Ridge olive oil

Pumpkin & Zucchini Salad, candied walnuts, feta & pomegranite

DESSERT CANAPES

Lemon & Lime Tartlet, seasonal berries

Sweet Ricotta Cannoli's, pistachio crumb

Pavlova, seasonal berry compote & honeycomb

Mini Donuts, Nutella & jam

Churros Balls, chocolate sauce



DELIVERED COCKTAILS

Redskin Rumba - House infused redskin vodka, whites & fresh lemon

Tommy's Margarita - Jose silver, agave syrup & fresh lime juice

Coconut Margarita - 1800 coconut, hazelnut, Jose repasado & fresh lime juice

Espresson Martini - Kahlua, Baileys, Frangelico & Little Rebel espresso coffee

Aperol Mimosa - Blood orange sorbet, sparkling wine, soda & Aperol



VIAND FARE CATERING

CONTACT DETAILS

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