

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





CANAPES

Oysters, natural & mignonette

Scallops in the half shell gremolata & sambal oil

Hanger steak skewer, bibimbap sauce & crispy shallots

Peri Peri chicken skewer, chipotle aioli & paprika

Sun-dried tomato & goats' cheese arancini, romesco sauce

Smashed pea & mint arancini, avocado mayo & pistachio crumb

Prawn toast, chilli jam & sesame

Smoked salmon & dill creme fraiche en croute

Prawn rice paper rolls, char sui, Asian herbs & daikon

Mushroom & dill tartlet, cream cheese, Parmigiano-Reggiano

Sticky Fried Cauliflower, pickled onion & chipotle caramel

Chinese 5 spiced pork wontons, chilli jam & shallots

Spiced pumpkin & zucchini toastadas, queso fresco & pickled onion

Tempura chicken ribs, brûlée pineapple, sweet & sour

Crispy calamari, szechuan salt & xo mayo

Spiced pork lettuce cups, chilli jam & puffed rice

South Melbourne dim sims, nahm jim & crispy chilli

Pan seared gnocchi, roasted pumpkin, burnt butter & sage

Szechuan tofu, kimchi & miso mayo

CANAPES CONTINUED

Korean fried chicken, kimchi & kewpie

Market Ceviche, avocado, leche de tigre & nori cracker

Fish cakes, snow peas, soy & ginger dressing

Tempura pork meatballs, sambal curry & coriander

Slider - Prawn & chorizo, dill & mango salsa

Slider - Beef patty, special sauce, lettuce & pickles

Slider - Smashed pumpkin, feta, dukkah & spinach

Slider - Fried chicken, chipotle aioli & lettuce

SHARED MAINS

5 spiced pork belly with chilli jam & Szechuan pickles

Drunken chicken breast, pickled carrots & daikon

Pistachio encrusted rack of lamb, parsnip & rosemary cream

Rosemary & garlic braised lamb shoulder, sweet potato puree & braising jus

Pan seared market fish fillets, Vietnamese micro salad & shallots

Korean Beef short ribs, kimchi & green onion

Jerked confit chicken leg, herb yoghurt & red capsicum dressing

Miso roasted cauliflower head, tahini, pomegranate & burnt chilli aioli

Porchetta, thyme & cranberry filled, stewed apples & jus

SHARED SIDES

Honey caramelised carrots, candied walnuts & parsnip puree

Chargrilled broccolini, candied peppitas, chipotle & herb butter

Confit parsnips, coffee vinaigrette & spinach

Arugula & parmesan salad, seasonal pear, chilli & herb oil

Hierloom tomato & bocconcini salad, basil, yesterdays sourdough & balsamic reduction

Braised baby beetroots, Meredith goats cherve, walnuts & pomegranite

Roasted miso pumpkin, crunchy chilli & peanuts

Salt baked Hawkes potatoes, herb salt & aioli

Latin shoestring fries, sea salt & aioli

ROAMING DESSERTS

Lemon & lime tartlet, seasonal berries

Sweet ricotta cannoli's, pistachio crumb

Pavlova with seasonal berry compote & honeycomb

Mini donuts, Nutella & jam

Churros balls, chocolate sauce

Cheesecake slice, raspberry coulis & chocolate soil

Myer lemon mousse cup, cinnamon pie crumb



VIAND FARE CATERING

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