

BURNSBURY HOSPITALITY

CATERING MENU

Burnsbury Hospitality catering offers contemporary menus designed by our executive chefs. Menus are carefully crafted for every occasion and reflect each client's individual needs. Gavin, Andy and their team can craft an innovative menu that will impress the most discerning of guests. If there is something that tickles your fancy that isn't on our menu please do not hesitate to discuss it with us.

Please feel free to contact us with any questions queries or concerns regarding the enclosed menu.

1/179 Keira St Wollongong

Phone: 02 4295 0903

Email: gen@burnsburyhospitality.com.au

Website: www.burnsburyhospitality.com.au

CANAPÉ MENU

Designed to be hand held, easy to eat and substantial. We recommend choosing a variety of the following canapés. We have sectioned them for ease of choice and variety.

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\$40 PER PERSON

Please choose 4 items from the lists. Include 3x items from the top section and 1x substantial item – only advised for small functions.

\$50 PER PERSON

Please choose 5 Items from the lists.

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We can cater to all dietary requirements, please let us know of any at time of booking.

- (V) VEGETARIAN
(DF) DAIRY FREE
(GF) GLUTEN FREE

CHOOSE 3x ITEMS

EXTRA CANAPÉ / \$6 PER PERSON

- Cheese on toast – Sour dough, Meredith farm goats feta + chives (V)
- Ham and cheese croquettes + mustard crème fraiche
- Potato, gruyere and herb croquettes + aioli (V)
- Buttermilk fried chicken sliders, slaw ranch + sriracha
- Pit smoked pork sliders w/ miso ranch, Carolina barbecue & slaw
- Pit smoked brisket sliders w/ miso ranch, Carolina barbecue & slaw
- Heirloom tomato & baby beetroot, mixed grain + feta salad, mustard vinaigrette (V)
- Crumbed and fried eggplant sliders, haloumi, quick pickled cucumbers, tzatziki + za'atar (V)

CHOOSE 1x ITEM

EX CANAPÉ / \$8 PER PERSON

- Snapper ceviche, avocado, lime + radish (GF/DF)
- Crab croquettes, aioli + lemon (DF)
- Salt and chilli balmain bugs, jalapeno tartare
- Seared half shell scallops, corn + miso puree, kohlrabi remoulade+ herb salad (GF)
- Cured Atlantic salmon crostini, horseradish crème fraiche + dill
- Salt and pepper soft shell crab rolls, baby cos, lemon mayo + togarashi
- Lobster roll, warm buttered brioche, kewpie +lemon
- Prawn, lemon + baby cos brioche sliders + lemon mayo
- Roasted duck salad, green papaya, cucumber, red apple, peanut + tamarind relish (GF/DF)
- Rangers Valley rump cap salad, Thai herbs, green nahm jim (GF/DF)

SUBSTANTIAL CANAPÉS CHOOSE 1x ITEM

EX SUBSTANTIAL CANAPÉ / \$9 PER PERSON

- Brick Chicken + risotto bento box, salsa verde (GF)
- Slow cooked pork belly salad bento box, green apple, sour herbs, peanuts + nahm jim jaew (GF/DF)
- Slow cooked lamb shoulder, lyonnaise potatoes & mustard jus (GF)
- Butterflied & smoked barbecue lamb leg, golden raisin, cous cous & pomegranate salad, yoghurt dressing + fresh herbs

CORPORATE LUNCHES

Order placement to be made 48 hrs prior. Please email your order to gen@burnsburyhospitality.com.au or phone us on 02 4295 0903. Minimum order 20 persons.

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(V) VEGETARIAN
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OPTION ONE / \$12 PER PERSON

SELECTION OF ORGANIC SOURDOUGH SANDWICHES FILLINGS (CHOOSE 3)

- Roast chicken, spanish onion, roasted corn & celery mayo, mixed leaves
- Miso roasted pumpkin, baby spinach, marinated feta, tahini dressing & roasted eggplant (V)
- Peppered salt beef, celeriac remoulade, pickles, dijon mustard & swiss cheese
- Leg ham, fresh tomato, wholegrain mustard & cheddar cheese
- Old school salad w/ beetroot relish & avocado (V)
- Poached chicken, basil pesto, mayo, roast sweet potato & rocket
- Turkey breast, cranberry jam, pickled eschalots, swiss cheese, mixed leaves

OPTION TWO / \$15 PER PERSON

SEASONAL FRUIT SALAD & YOGHURT TUBS

SELECTION OF ORGANIC SOURDOUGH SANDWICHES FILLINGS (CHOOSE 2)

- Roast chicken, spanish onion, roasted corn & celery mayo, mixed leaves
- Miso roasted pumpkin, baby spinach, marinated feta, tahini dressing & roasted eggplant (V)
- Peppered salt beef, celeriac remoulade, pickles, dijon mustard & swiss cheese
- Leg ham, fresh tomato, wholegrain mustard & cheddar cheese
- Old school salad w/ beetroot relish & avocado (V)
- Poached chicken, basil pesto, mayo, roast sweet potato & rocket
- Turkey breast, cranberry jam, pickled eschalots, swiss cheese, mixed leaves

OPTION THREE / \$19 PER PERSON

SEASONAL FRUIT & YOGHURT

SWEETS PLATTER – A SELECTION OF HOUSEMADE SLICES & BAKED GOODS

SELECTION OF ORGANIC SOURDOUGH SANDWICHES FILLINGS (CHOOSE 2)

- Roast chicken, spanish onion, roasted corn & celery mayo, mixed leaves
- Miso roasted pumpkin, baby spinach, marinated feta, tahini dressing & roasted eggplant (V)
- Peppered salt beef, celeriac remoulade, pickles, dijon mustard & swiss cheese

CORPORATE LUNCHES

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OPTION THREE CONTINUED

- Leg ham, fresh tomato, wholegrain mustard & cheddar cheese
- Old school salad w/ beetroot relish & avocado (V)
- Poached chicken, basil pesto, mayo, roast sweet potato & rocket
- Turkey breast, cranberry jam, pickled eschalots, swiss cheese, mixed leaves

ADD ONS / \$3 PER PERSON

- Pork and fennel sausage roll w/ tomato chutney
- Spinach, pinenut, mint & feta roll w/ tomato chutney (V)

BANQUET MENU / A

Our banquet menu is designed to share and contribute to the overall experience of your special event. Minimum of 50 guests. *Staff costs may apply.

...

\$50 PER PERSON

or

\$60 PER PERSON

with dessert

...

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(V) VEGETARIAN
(DF) DAIRY FREE
(GF) GLUTEN FREE

ROAMING CANAPE TO START

EX \$8 PER PERSON

- Seared mooloolaba yellowfin tuna, furikake, yuzu mayo + red apple (GF)
- Seared scallop, uni butter, native plum boshi, nori + kombu cracker
- Miso eggplant tamarind caramel, green apple & cabbage salad (V)
- Raw cooked & fermented mushrooms, cauliflower, puffed grains & black garlic (V)
- Peking duck spring rolls + naam jim kai (our sweet chilli) & hoisin (DF)
- Cured saikou alpine salmon (mt cook nz), wasabi cultured cream, pickled eshalot, muntries + woodland sorrel (GF)
- Red miso smoked lamb ribs, hoi sin, ginger scallion + mixed nuts (DF)

TO START

- Organic breads – caraway sour dough / olive sour dough / baguettes / house marinated olives

MAINS / CHOOSE 2

- Roasted corn-fed chicken / kombu butter / roast tomato juices
- Fried chicken / yuzu mayo / togarashi
- Slow roasted suffolk lamb shoulder / chimichurri
- Borrowdale farm pork cutlet / black garlic + miso mustard
- Whole borrowdale farms pork belly / baked apple / tamarind caramel
- 4 week dry aged o'conner 800gr bone in sirloin / fermented mushroom butter (add \$10 per person)
- 4 week dry aged rangers valley bone in 1kg rib eye / shio koji butter + furikake (add \$15 per person)
- Whole baked side of hiramasa kingfish / lemon / herbs / miso butter (add \$10 per person)
- Whole baked side nz king salmon / lemon / pepper / dill cultured cream (add \$10 per person)

SIDES / CHOOSE 3

Kipfler potato salad w/ seeded mustard, cornichon, old bay cultured cream + parsely (V/GF)

Salt baked beetroot salad / heirloom tomato + meredith feta salad, basil + pine nut dressing (V/GF)

Sweet potato cooked in the coals / honey / mushroom butter (V/GF)

Roasted vine tomatoes / basil / oregano / confit garlic (V/GF)

BANQUET MENU / A

Our banquet menu is designed to share and contribute to the overall experience of your special event. Minimum of 50 guests. *Staff costs may apply.

...

\$50 PER PERSON

or

\$60 PER PERSON

with dessert

...

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(V) VEGETARIAN
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SIDES CONTINUED

Roasted corn / miso butter / gomashio (V/GF)

Duck fat chips / mustard mayo + crispy saltbush

Heirloom tomato / herb / croutes / panzanella salad (V)

Roasted heirloom carrots / almond cream / sesame / toasted grains (V/DF)

Roasted field mushrooms / thyme butter / garlic + zhug (V/GF)

Roasted butternut pumpkin / pumpkin cream / roasted pepitas / burnt honey yogurt / burghal (V/GF)

Cabbage and red apple salad / yuzu / rice vinegar (V/GF)

Cous cous + pomegranete salad / currants / spices / herbs + lemon yogurt (V/GF)

DESSERTS / CHOOSE 2

Yuzu curd tart / peanut butter cookie / double cream

Chocolate torte (GF) / meringue / honeycomb / raspberry

Vanilla bean parfait / soft chocolate / peanut brittle / dulce de leche / malt soil - conditions apply**

Gelato messina & waffle cones - conditions apply**

BANQUET MENU / B

Our banquet menu is designed to share and contribute to the overall experience of your special event. Minimum of 16 guests.

...

\$40 PER PERSON

or

\$50 PER PERSON

with dessert

...

We can cater to all dietary requirements, please let us know of any at time of booking.

(V) VEGETARIAN
(DF) DAIRY FREE
(GF) GLUTEN FREE

MAINS

- Roasted Corn-Fed Chicken / Kombu Butter / Roast Tomato Juices
- Slow Roasted Suffolk Lamb Shoulder / Chimichurri

SIDES / CHOOSE 3

- Kipfler potato salad w/ seeded mustard, cornichon, old bay cultured cream + parsely (V/GF)
- Salt baked beetroot salad / heirloom tomato + marinated feta salad, basil + pine nut dressing (V/GF)
- Sweet potato cooked in the coals / honey / mushroom butter (V/GF)
- Roasted vine tomatoes / basil / oregano / confit garlic (V/GF/DF)
- Spice roasted cauliflower / smoked eggplant puree / yogurt + mint (V/GF)
- Heirloom tomato / herb / croutes / panzanella salad (V)
- Roasted heirloom carrots / almond cream / sesame / toasted grains (V)
- Roasted field mushrooms / thyme butter / garlic + zhug (V/GF)
- Roasted butternut pumpkin / pumpkin cream / roasted pepitas / burnt honey yogurt / burghal (V/GF)
- Cabbage and red apple salad / yuzu / rice vinegar (V/DF)
- Cous cous + pomegranite salad / currants / spices / herbs + lemon yogurt (V)

DESSERTS / CHOOSE 2

- Yuzu curd tart / peanut butter cookie / double cream
- Chocolate torte (GF) / meringue / honeycomb / raspberry
- Vanilla bean parfait / soft chocolate / peanut brittle / dulce de leche / malt soil - conditions apply**
- Gelato messina & waffle cones (min 50 guests) - conditions apply**

BARBECUE MENU / OFFSITE

Includes bio pack, environmentally friendly packaging. Throw-away brown cardboard plates, dinner napkins & cutlery. Setup, packdown & washup of catering setup.

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\$50 PER PERSON

Off Site / Minimum 50 persons

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We can cater to all dietary requirements, please let us know of any at time of booking.

(V) VEGETARIAN
(DF) DAIRY FREE
(GF) GLUTEN FREE

PIT SMOKED ON OUR RADAR HILL OFFSET SMOKER USING RED IRON BARK

- 8 hour, pit smoked, pulled pork
- Texas style smoked jacks creek beef brisket
- Chicken wingettes in our son of a gun rub
- Smoked hot link

SIDES

- House made green apple slaw (V/GF/DF)
- Kipfler potato salad w/ old bay cultured cream, mustard + cornichon (V/GF)
- Chopped salad w/ mixed grains, feta, herbs + pomegranate
- Cheddar & jalapeno corn bread (V)
- Soft milk rolls

CONDIMENTS

- Carolina barbecue sauce (DF)
- Miso ranch (DF)

ADD ONS / \$9 PER PERSON

Gelato messina + waffle cones (min 50 persons)

BARBECUE MENU / PICK UP

Packed onto disposable platters
ready to be served.

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\$30 PER PERSON

Pick Up / Minimum 20 persons

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PIT SMOKED ON OUR RADAR HILL OFFSET SMOKER USING RED IRON BARK

- 8 hour, pit smoked, pulled pork
- Texas style smoked beef brisket
- Chicken wingettes in our son of a gun rub

SIDES

- House made green apple slaw (V)
- Kipfler potato salad w/ old bay cultured cream, mustard + cornichon (V)
- Cheddar & jalapeno corn bread (V)

CONDIMENTS

- Carolina barbecue sauce (DF)
- Miso ranch (DF)

2 SMOKING BARRELS / FOOD TRUCK MENU

Minimum spend \$3000.00 <100 persons.
Price increases by \$30 per person over
100 people. Service for 2 hours.

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+70km POA

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booking.

(V) VEGETARIAN
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(GF) GLUTEN FREE

MENU / CHOOSE 2

- Pit smoked pork roll w/miso ranch, house barbecue + slaw
- Pit smokedbeef brisket roll w/miso ranch, house barbecue + slaw
- Southern fried chicken sandwich w/frank's hot sauce, ranch & slaw
- Smoked wagyu cheeseburger w/ketchup, ranch, american mustard, pickles & bacon
- Crumbed & fried mushy burger w/slaw, feta, chimmichurri & miso ranch (V)

ALWAYS INCLUDED

- Barbecue plate (can be made GF)
- Pit smoked pork, brisket, chopped salad, hot links, pickles, slaw & sauces

PACKAGES SUITABLE FOR MORNING & AFTERNOON TEA, LIGHT LUNCHES, CORPORATE EVENTS & FUNERALS

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- (V) VEGETARIAN
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- (GF) GLUTEN FREE

GRAZING TABLE / \$15 PER PERSON (min 50 persons)

A selection of boutique hard & soft cheeses w/ quince paste, honey, dried muscatel grapes lavosh & organic sourdough, seasonal & tropical fruits served with chocolate dipped strawberries & fresh seasonal mixed berries, a selection of chargrilled & marinated vegetables, sundried tomatoes, mixed & marinated olives, housemade dips. We also tailor grazing tables, whether it be a breakfast event or a corporate evening let us create something specifically for you.

PLATTERS / SERVES 10 PEOPLE

- **FRUIT & CHEESE PLATTER \$150**

A selection of seasonal cut fruit, boutique hard & soft cheeses w/ quince paste, honey, dried muscatel grapes lavosh & organic sourdough.

- **SEASONAL CUT FRUIT PLATTER \$70**

A selection of seasonal & tropical fruits served with chocolate dipped strawberries & fresh seasonal mixed berries.

- **BOUTIQUE CHEESE PLATTER \$100**

A selection of boutique hard & soft cheeses served w/ quince paste, honey, dried fruits, lavosh & organic sourdough.

- **ANTIPASTO PLATTER \$90**

A selection of chargrilled & marinated vegetables, sundried tomatoes, mixed & marinated olives, housemade dip, selection of lavosh & organic sourdough.

- **CHARCUTERIE PLATTER \$160**

A selection of cured meats, carved leg ham, mixed pickles, housemade chutney & organic sourdough.

- **HOUSEMADE DIPS PLATTER \$75**

Housemade dips served with a selection of lavosh, crackers & organic sourdough.

- **MIXED SWEET PLATTER \$80**

A selection of slices, biscuits, tarts & chocolate dipped strawberries.

PACKAGES SUITABLE FOR MORNING & AFTERNOON TEA, LIGHT LUNCHES, CORPORATE EVENTS & FUNERALS

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(V) VEGETARIAN
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AVAILABLE AS PLATTERS OR AS SINGULAR PIECES / MIN ORDER 10 PIECES

FILO PIES (SERVED WARM) / \$7 EACH

- Spinach & feta
- Leg ham & gruyere cheese
- Mixed mushroom & caramelised leek
- Roast cherry tomato, eschallot & vintage cheddar

MINI HOUSE MADE SAUSAGE ROLLS (SERVED WARM W/ HOUSEMADE TOMATO CHUTNEY) / \$4 EACH

- Pork and fennel sausage roll
- Lamb & harissa sausage roll
- Traditional beef sausage roll
- Spinach, pinenut, mint & feta roll

Please ask us for GF options!

SWEETIES / \$5 EACH (MIN ORDER 12 PIECES)

- Selection of muffins (fruit & chocolate)
- White chocolate & raspberry blondies
- Chocolate & hazelnut brownies
- House made rocky road
- Salted caramel slice

ORGANIC SOURDOUGH SANDWICH PLATTERS / \$120 (SERVE 10)

Choose 3 fillings

- Roast chicken, spanish onion, roasted corn & celery mayo, mixed leaves
- Miso roasted pumpkin, baby spinach, marinated feta, tahini dressing & roasted eggplant
- Peppered salt beef, celeriac remoulade, pickles, dijon mustard & swiss cheese
- Leg ham, fresh tomato, wholegrain mustard & cheddar cheese
- Old school salad w/ beetroot relish & avocado
- Poached chicken, basil pesto, mayo, roast sweet potato & rocket
- Turkey breast, cranberry jam, pickled eschalots, swiss cheese, mixed leaves

PACKAGES SUITABLE FOR MORNING & AFTERNOON TEA, LIGHT LUNCHES, CORPORATE EVENTS & FUNERALS

PACKAGES / ADD A PLATTER TO ANY PACKAGE!

- **\$10 PER PERSON**

A selection of mini sausage rolls or mixed finger sandwiches + sweets

- **\$16 PER PERSON**

A selection of filo pies, mixed finger sandwiches and sweets

- **\$20 PER PERSON**

A selection of sausage rolls, filo pies & mixed organic sourdough sandwiches + sweets

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DRINKS PACKAGES

CLASSIC BEVERAGE PACKAGE

\$30 PER PERSON / 3 hours

\$40 PER PERSON / 4 hours

\$50 PER PERSON / 5 hours

Choose 3x standard beers

Prosecco included

Choose 2x white wines

Choose 2x red wines

PREMIUM BEVERAGE PACKAGE

\$50 PER PERSON / 3 hours

\$60 PER PERSON / 4 hours

\$70 PER PERSON / 5 hours

Prosecco included

Bellini on arrival

Choose 2x standard beers

Choose 2x premium beers

Sommelier selection of 6x wines based on individual / event needs

CHAMPAGNE

Charged per bottle / POA

Dependant on tastes / choice

BAR TAB STYLE EVENTS AVAILABLE

Custom beverage menus can be discussed

STANDARD BEERS

- XXXX
- VB
- Tooheys New
- Crown Lager
- Peroni
- Corona
- Asahi
- Coopers Pale Ale
- Cascade Light

PREMIUM BEERS

- Pirate Life Throwback Session Ipa Tinnie 3.8%
- Rogers Amber Ale 3.5%
- Punk Ipa Tinnie
- Sample Brewery ¾ Ipa Tinnie
- Pirate Life Pale Ale Tinnie
- Mornington Peninsula Brewery Lager Tinnie
- Gage Roads Sleeping Giant Ipa
- Hawthorn Brewing Co. Pilsner
- Little Creatures Pale Ale
- Prickly Moses Red Ale
- Young Henry's Newtowner
- Sierra Nevada Pale Ale

CIDER

- 5 Seeds Crisp Apple Cider
- Young Henry's Cloudy Apple Cider

WINES

SPARKLING / ROSE

- Champagne
- Glere / Prosecco
- Rose

WHITES

- Sauvignon Blanc
- Reisling
- Pinot Gris
- Pinot Grigio
- Chardonnay
- Semillon
- Gruner Veltliner
- White Blend

ORANGE

(NATURAL) – PREMIUM SELECTION ONLY

- Light Skin Contact
- Longer Skin Contact

RED

- Pinot Noir
- Merlot
- Grenache
- Malbec
- Montepulciano
- Syrah
- Shiraz
- Nebiollo
- Cab Sav
- Red Blend
- Field Blend (Natural) – Premium Selection Only

NEED TO KNOW INFORMATION

Please feel free to contact us with any questions queries or concerns.

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CROCKERY, CUTLERY, GLASSWARE & LINEN HIRE

Crockery & cutlery hire is not included in our catering prices – but rest assured we can organise this for you at an additional cost.

STAFFING COSTS

Our food and beverage staff can come along and take care of everything for you. Staffing costs may be applicable in some cases. Our catering prices do not include staffing costs. Staffing costs can be discussed on an individual basis, dependant on the type of function you are having and the number of guests attending.

MONDAY - FRIDAY	WAIT STAFF \$35 PER HOUR	CHEF \$45 PER HOUR
SATURDAY	WAIT STAFF \$40 PER HOUR	CHEF \$50 PER HOUR
SUNDAY	WAIT STAFF \$45 PER HOUR	CHEF \$55 PER HOUR

**Minimum 5 hour hire applies

***Public holiday prices will be charged accordingly

TRAVEL FEES

If your function is more than 40km away from the Wollongong CBD, you will incur a small travel cost – please be aware this will be discussed with you at the time of booking!