



**OPTUS
STADIUM**

**Conference & Functions
Award 2022**
AHA WA Awards
for Excellence

**Venue Caterer of the
Year 2020, 2021, 2022**
Catering Institute WA
Gold Plate Awards

**Best Venue Caterer
Prix D'Honneur 2023**
Catering Institute
of Australia



— Meetings & Special Events Kit
2024

Our Story

Optus Stadium is one of three Australian venues, proudly operated by VenuesLive. Food is our passion and our purpose. We craft every event so that you and your guests leave both surprised and delighted. We have changed the game to deliver exceptional experiences every time a guest steps through our doors.

We are as local as the food we serve. We know our venues are the heart of the community and we work with and support local suppliers to bring their produce directly to the tables of our guests. From the growers who produce the vegetables we serve, to the farmers who raise the cattle, to the butchers who process it – we know our suppliers by their first names.

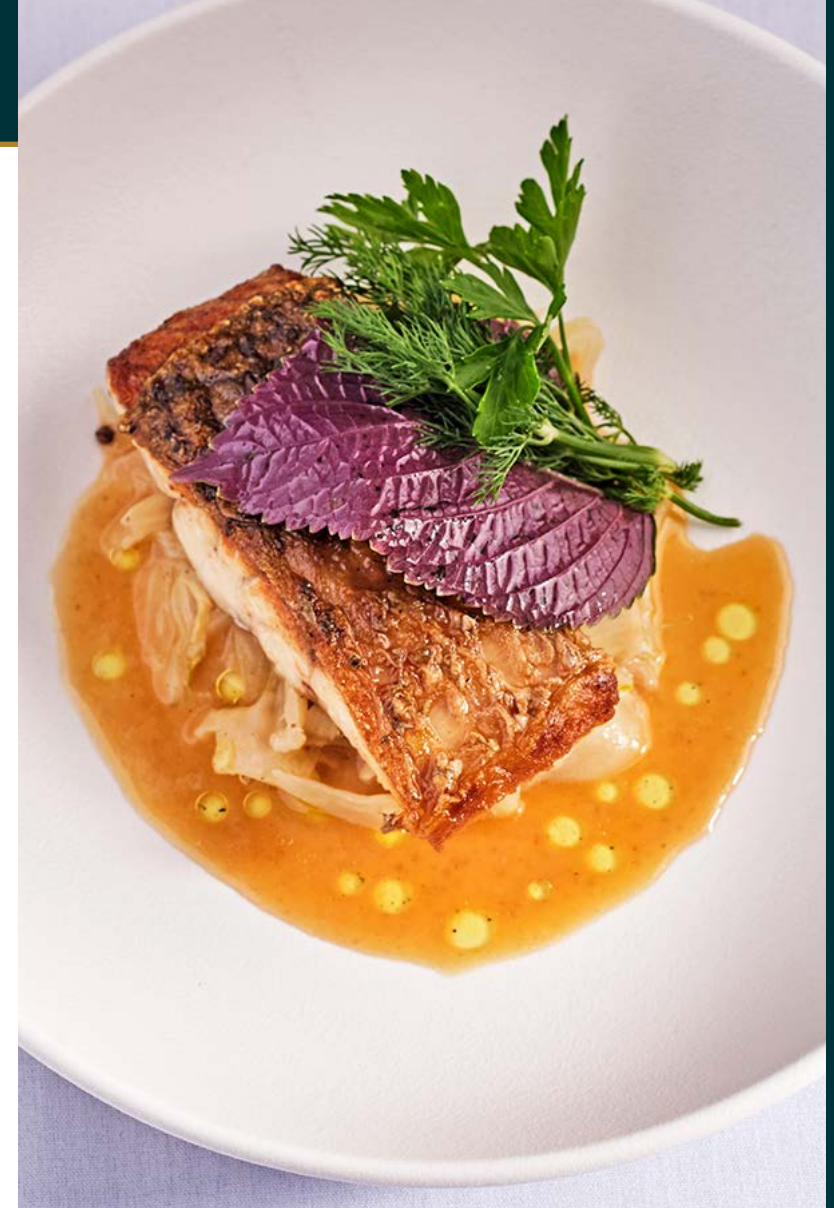
We believe in fresh food. It's our promise that, wherever we can, our products are produced in house, in our own kitchens, by our own chefs, using locally sourced produce. We know freshness is intrinsically linked to quality. And we've built relationships with local suppliers which means we can be at the forefront of purchasing the freshest and best produce to serve our customers. For our food to be fresh, we choose to embrace the seasonal produce. At the heart of our operation lies a passion to deliver innovative, delicious and Australian menus that focus on seasonal ingredients.

In addition to this, our in-house food and beverage teams give our guests a rich dining experience underpinned by our passionate chefs who come from some of the most well-known international venues.

Our chefs bring with them experience from across the globe to make our venues the best in Australia.

Drawing on this combined experience, our team design and adjust menus and new recipes to suit every client need. The team love creating a Meetings & Special Events kit that tastes as good as it reads.

As the operator of Optus Stadium, VenuesLive delivers more than 700 bespoke events annually - from private dinners to gala events, cocktail parties and conferences. We've been entrusted with every event imaginable – from weddings and engagements, to birthdays, national campaign launches and the 2021 Brownlow Medal.



Our Story

With the ability to accommodate two to 2,000 guests, every event is unique and specially curated through our coordination process – from menu development to customisation of our stunning function spaces. From the Field of Play to a rooftop terrace, or our ballroom overlooking the Derbarl Yerrigan (Swan River), the possibilities are truly endless.

Our award-winning culinary team, led by Executive Chef Jochen Beranek, have been here since inception and each year we build on our successes. Chef Jochen is supported by Chef de Cuisine Bryan Jimenez who is at the forefront of creating sophisticated and elegant dishes to exceed every clients expectations.

Since opening, the culinary team have demonstrated their ability to the industry too – taking home a range of awards including the Gold Plate Award three years running (2020, 2021 and 2022).

In every venue we operate, sustainability is woven into our operations.

At every step we aim to minimise the impact of our operations by making clean, smart, ethical and sustainable purchasing, planning and operational decisions.

From ensuring our locally sourced fresh produce decreases our carbon footprint, to community education and recycling campaigns for our staff and people visiting our venues – we know we can make a difference.

Everywhere we make and serve our food we respect the traditional owners of the land, including the Whadjuk Noongar people of the south west of Western Australia.

Acknowledgment of Country

Optus Stadium stands in Boorloo, the land of the Whadjuk people of the Noongar Nation.

In the spirit of reconciliation and as a demonstration of respect for the traditional laws, customs, cultures and country of the First Nations People, VenuesLive acknowledges the traditional custodians of Whadjuk Country and pays respect to elders past, present and emerging.





Culinary Ambassador Matt Moran

I am thrilled to be partnering with Optus Stadium and having the opportunity to collaborate with Executive Chef Jochen Beranek and his team to provide an exciting new culinary experience for visitors to the stadium.

At the heart of every one of my endeavours lies a passion for fresh, seasonal produce. This philosophy is showcased in many of my award-winning contemporary Australian menus that emphasise seasonal ingredients, balanced flavours and premium quality produce.

Together, our objective is to curate delicious, honest and uncomplicated food. Using a chef-led strategy, we add life and depth to every event and combine great food with Australia's passion for live sport and entertainment.

You can expect to see an amazing array of food offerings during your event with a focus on fresh, seasonal and local produce that will deliver a culinary experience like no other.

We can't wait to share with you some new inspirations and offerings we've worked on with the team.

Dietary Advice

The following known allergens may be present in our kitchens or are used as ingredients in some foods which have been prepared by our suppliers.





Almond	Lupin	Pistachio
Barley	Macadamia	Rye
Brazil nut	Milk	Sesame
Cashew	Mollusc	Soy, soya, soybean
Crustacean	Oats	Sulphites
Egg	Peanut	Walnut
Fish	Pecan	Wheat
Hazelnut	Pinenut	

Please notify us if you have an allergy to any of these ingredients.

We will endeavour to accommodate requests for customers with allergies. However, traces of allergens may be unintentionally present in food due to cross-contamination during normal kitchen operations.

We, therefore, cannot guarantee that our products or ingredients are completely allergen free.

Codes

-  Lactose friendly – suitable for lactose intolerance
-  Gluten friendly – suitable for gluten intolerance
-  Vegan
-  Vegetarian

Please be advised that **ALL** food at Optus Stadium may contain allergens due to potential contamination in the working environment.

Contents

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BREAKFAST

\$43 per person

Select six (6) options:

- Three (3) cold items
- Three (3) hot items

Stand up service includes:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Iced water

Additional hot and cold selections

\$7 pp

Price per item

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Networking Breakfast

Cold

Pot-set yoghurt, berry compote and coconut granola **GF V**

Homemade Swiss bircher muesli, oats, natural yoghurt, fruit and honey **V**

Açaí pot with strawberry, blueberry and puffed quinoa **GF V**

Goat's cheese and caramelised onion tartlets **V**

Scone with whipped cream and strawberry jam **V**

Seasonal fruit cups with Greek yoghurt and honey **GF V**

Chef's selection of Danish **V**

Chef's selection of gourmet sweet muffins **V**

Hot

Scrambled eggs and smoked salmon on sourdough

Smoked ham, parmesan béchamel and gruyère cheese toastie

Paprika-spiced omelette, homemade baked beans and chorizo **GF**

Breakfast slider - egg, bacon, cheese and tomato sauce on a brioche bun

Double smoked ham and cheese croissant

Tomato and cheese croissant **V**

Grilled halloumi, sweet potato hash and avocado bruschetta **V**

BREAKFAST

M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

\$45 per person

Select one (1) hot plated item

Pre-set shared items on the table include:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Iced water
- Chef's selection of Danish and croissant
- Preserves
- Sliced seasonal fruit

Alternating upgrade available

\$7 pp

**Max. 250 for soft poached egg. Choice of sunny side up fried eggs or scrambled eggs for over 250.*

Plated Breakfast

Ham and cheese omelette, chipolata, hash brown, grilled tomato, extra virgin olive oil and sea salt **GF**

Eggs benedict with English muffin, Prager ham, chives, poached egg, hollandaise sauce and blistered cherry tomatoes*

Scrambled egg, toasted sourdough, bacon rashers, sautéed thyme mushroom and grilled roma tomato

Scrambled egg, smoked salmon, dill hollandaise, New York bagel and charred asparagus

Buttermilk pancakes, macerated strawberries, bacon, maple syrup and chantilly cream

Smashed avocado, sunny side up egg, maple-glazed bacon, goat's fetta, tomato and toasted sourdough

Potato and onion rosti, grilled asparagus, mushroom, confit vine tomato, poached eggs and hollandaise sauce* **GF V**

BREAKFAST

M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

\$48 per person

Service buffet station includes:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Iced water

Buffet Breakfast

Cold

Bakery basket - chef's selection of Danish and croissant **V**

Preserves, butter, Vegemite **V**

Chef's selection of mini sweet muffins **V**

Chef's selection of flavoured yoghurt **V**

Sliced seasonal fruit **VG**

Homemade bircher muesli **V**

Hot

Grilled breakfast chipolatas **GF**

Hash browns **GF V**

Grilled tomatoes, extra virgin olive oil, sea salt and thyme **LF GF VG**

Crispy bacon rashers **LF GF**

Sautéed mushrooms, thyme and butter **GF V**

Scrambled eggs **GF V**

BREAKFAST

M&A TEA
LUNCH
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DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

LF LACTOSE FRIENDLY **GF** GLUTEN FRIENDLY **VG** VEGAN **V** VEGETARIAN

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MORNING & AFTERNOON TEA

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Available on request:

- Soy milk
- Almond milk
- Oat milk
- Decaf coffee

**All coffees charged on consumption (\$4.50 per coffee – one size).*

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

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Tea & Coffee Service

Tea & Coffee Station

45 minutes \$6 pp

Continuous Tea & Coffee

4 hours \$10.50 pp

6 hours \$13.70 pp

8 hours \$16.90 pp

Nespresso Service (max. 200 guests)

45 minutes \$11.15 pp

4 hours \$14.30 pp

6 hours \$17.50 pp

8 hours \$20.70 pp

Barista Coffee Cart* (includes barista)

Discuss the number of coffee carts required to accommodate the number of guests with your designated Event Coordinator.

4 hours \$450

8 hours \$800

Add on continuous tea & filter coffee station:

4 hours \$6.50 pp

8 hours \$10.60 pp

Additions

Selection of juices in jugs \$5.50 pp

Danishes \$4.50 pp

Cookies \$4.50 pp

Option 1 **\$7.50 pp**

Individual items

Option 2 **Prices as listed**

Platters

Option 3 **Prices as listed**

Food station

Morning & Afternoon Tea Items

Bakery

Chef's selection of Danish **V**

Chef's selection of gourmet sweet muffins **V**

Black Forest ham and Swiss cheese croissant

Smoked salmon and cream cheese bagel

Orange and almond cake **GF V**

Cream cheese stuffed garlic brioche bun **V**

Healthy

Seasonal fruit cups with Greek yoghurt and honey **GF V**

Açaí pots with strawberry, blueberry and puffed quinoa **GF V**

Chocolate, almond and walnut bliss ball **LF GF VG**

Dates, apricot and oat bliss ball **LF VG**

Coconut, vanilla and banana chia pudding with mixed fresh berries **LF GF V**

Savoury

Chef's selection of finger sandwiches

Spicy lamb filo parcel with mint yogurt

Mini beef pies served with tomato sauce

Roast vegetable pastizzi **V**

Roasted mushroom, feta, and spinach frittata with red capsicum pesto **GF V**

Mini sausage rolls with tomato sauce

Classic quiche lorraine with bacon jam

Sweet

Scone with whipped cream and strawberry jam **V**

Mini waffles with bacon bits, maple syrup and mascarpone cream

Salted caramel popcorn brownie **V**

Raspberry filled chocolate lamingtons **V**

Plant based cherry ripe slice **LF GF VG**

Portuguese custard tarts **V**

Assorted cookies

BREAKFAST

M&A TEA

LUNCH

PLATTERS

DINNER

DINNER BY

MATT MORAN

COCKTAIL

BEVERAGES

LF LACTOSE FRIENDLY **GF** GLUTEN FRIENDLY **VG** VEGAN **V** VEGETARIAN

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Option 1 **\$7.50 pp**
Individual items

Option 2 **Prices as listed**
Platters

Option 3 **Prices as listed**
Food station

Morning & Afternoon Tea Platters

Each platter serves 10 people

Sliced seasonal fruit VG	\$73
Steamed BBQ pork buns with sticky hoisin and chilli sauce	\$83
Satay chicken and beef skewers, coriander and fried shallots	\$83
Freshly baked focaccia with olives, pesto, balsamic and extra virgin olive oil V	\$83
Double cheeseburger stromboli	\$88
Antipasto – marinated grilled vegetables, bocconcini, tomato, basil, parma ham, grilled baby octopus and olives	\$98
Assorted gourmet mini pies and sausage rolls served with tomato sauce	\$98
Charcuterie - salami, coppa, prosciutto, chorizo and sliced stonebaked bread	\$98
Karaage chicken, salt and pepper squid, sweet and spicy chicken strips, fish goujons served with garlic aioli, tartare sauce and sweet chilli	\$103
Taco spiced chicken and chorizo mini slider, Mexican salsa and nacho cheese on brioche buns	\$103
Tex-mex pulled beef brisket and pork rib sliders with cheese sauce and coleslaw in charcoal brioche buns	\$103
Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes V	\$119
Chef's selection of assorted maki rolls, nigiri and gunkun served with wasabi, soy and pickled ginger	\$129

BREAKFAST
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Option 1 **\$7.50 pp**
Individual items

Option 2 **Prices as listed**
Platters

Option 3 **Prices as listed**
Food station

Morning & Afternoon Tea Stations

What's the scoop? **\$8 pp**

Chef's selection of ice cream and sorbet served in a cup or cone

Donut worry, be happy **\$16 pp**

Chef's selection of glazed donuts, mini chocolate-filled French donuts **V**

Assortment of lollies

All you can sweet **\$17 pp**

Chef's selection of three decadent dessert canapés, cookies, lolly jars and other delights **V**

Cheese the day **\$18 pp**

Salami, coppa, prosciutto, bresaola, chorizo and mortadella

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

Un-burger-lievable slider duo **\$21 pp**

Wagyu beef patty, bacon, cheese, tomato relish and pickle on a brioche bun

BBQ grilled chicken sliders with caramelised onion, chipotle coleslaw and liquid cheese on a brioche bun

Been thinking bao you **\$21 pp**

Sticky Asian pork, spring onion, cucumber, coriander and fried shallots **LF GF**

Korean-style fried chicken, pickled cabbage, daikon and kimchi aioli

BREAKFAST

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LUNCH

Option 1
\$32 per person

Select three (3) items:

- Two (2) from Sandwiches, Wraps & Focaccia
- One (1) from Hot Bites

Option 2
\$38 per person

Select four (4) items:

- Two (2) from Sandwiches, Wraps & Focaccia
- One (1) from Hot Bites
- One (1) from Salad Bowl

Grazing station includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Working & Networking Lunch ^{1/2}

Sandwiches

Reuben sandwich - corned beef, sauerkraut and Swiss cheese on rye bread

Roast chicken BLT sandwich - chicken, bacon aioli, lettuce and tomato on white bread

Cuban sandwich - smoked leg ham, pulled pork, Swiss cheese, pickle and mustard relish on ciabatta

Wraps

Spinach wrap with smoked salmon, caper cream cheese and red onion

Crumbed chicken with red cabbage, smoked cheddar cheese, sprouts and chipotle mayonnaise

Moroccan spiced pumpkin, pepitas, goat's fetta, spinach and hommus **V**

Shaved roast beef with rocket, tomato relish, cucumber and caramelised onion **LF**

Focaccia

Hungarian salami, provoletta cheese and mesculin with spicy 'nduja mayonnaise

Roast chicken and pesto with caramelised onion relish **LF**

Caprese - tomato, buffalo mozzarella, rocket and vegan pesto **V**

Mortadella, truffled aioli, tomato and stracciatella

Option 1
\$32 per person

Select three (3) items:

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\$38 per person

Select four (4) items:

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Grazing station includes:

- Selection of premium Elmstock teas
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- Premium hot chocolate
- Iced water

**Option to add a protein for \$4.50 per person*

- *Grilled chicken*
- *Beef*
- *Smoked salmon*

Working & Networking Lunch ^{2/2}

Hot Bites

Bite-sized braised beef wellingtons with honey dijon aioli

Smoked Bratwurst sausage, sauerkraut, pickles and mustard on a pretzel roll **LF**

Chicken satay skewers with fresh coriander and fried shallots

Grilled lemongrass pork belly, chilli and aniseed glaze, pickled vegetables, crispy onions and coriander **LF GF**

Spicy prawn po' boy, shredded lettuce, tomato, onion and sriracha aioli

Mac and cheese bites with spicy aioli **V**

Smoked chicken empanada with tomatillo salsa and coriander

Roast vegetable pastizzi **V**

Salad Bowls*

Cajun sweet potato, charred corn, red onion, roast capsicum, coriander and buttermilk dressing **GF V**

Caesar salad with toasted croutons, egg, crispy bacon, lettuce, mayonnaise and parmesan

Smoked salmon and risoni salad, coriander, dill and peas with light citrus dressing **LF**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing **LF GF VG**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons

Rocket, spiced beetroot, cherry tomato, goat's cheese, walnuts, extra virgin olive oil and chardonnay vinegar **GF V**

Mediterranean chickpea and cous cous salad, onions, capsicum, cucumber, semi-dried tomato and cranberries with lemon herb dressing **LF V**

\$51 per person

Select five (5) items:

- One (1) from Small Bites
- One (1) from Salads & Vegetables
- Two (2) from Seafood & Meat
- One (1) from Sweet Treats

Grazing station includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water
- Selection of breads

Conference Lunch ^{1/2}

Small Bites

Taco spiced chicken and chorizo mini slider, Mexican salsa and nacho cheese on brioche buns Chicken satay skewers with fresh coriander and fried shallots

Spicy maple brisket, kimchi slaw, caramelised onion on soft baguette

Spicy Korean chicken bao bun, pickled vegetables, coriander and kimchi aioli

Mac and cheese bites with spicy aioli **V**

Loaded potato skins, liquid cheese, bacon, sour cream, chives

Peking duck spring rolls with plum and hoisin sauce **LF**

Salad & Vegetables

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing **LF GF VG**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons

Rocket, spiced beetroot, cherry tomato, goat's cheese, walnuts, extra virgin olive oil and chardonnay vinegar **GF V**

Masala chana chaat salad, chickpeas, red onion, tomato, coriander, tahini and yoghurt dressing **V**

Superfood salad with brown rice, kale, quinoa, goji berries, corn, capsicum, soy beans and sesame miso dressing **GF VG LF**

Cajun sweet potato, charred corn, red onion, roast capsicum, coriander and buttermilk dressing **GF V**

Truffled mushroom pasta, parmesan cream and chives **V**

Vegetable korma with potato, cauliflower, carrots and peas **V**

Vegetable rice pilaf with onion, green peas, sweet potato, beans and fragrant basmati rice **LF GF VG**

\$51 per person

Select five (5) items:

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Grazing station includes:

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- Premium hot chocolate
- Iced water
- Selection of breads

Conference Lunch ^{2/2}

Seafood & Meat

Cashew butter chicken with basmati rice, yoghurt and coriander **GF**

Roast pork belly with pineapple jus, cheesy roast potatoes and mustard spring beans **GF**

Slow-cooked lamb ragù with tomato, rosemary and confit garlic, served with pearl and black barley and mint **LF**

Oven-baked salmon, fennel, orange and caper vinaigrette **LF GF**

Banana leaf wrapped barramundi fillet, coconut, galangal, ginger marinade and steamed jasmine rice **LF GF**

Slow-cooked beef cheek in red wine sauce with creamy mashed potato **GF**

Sweet Treats

Mini chocolate-filled French donuts **V**

Assorted macarons and éclairs **V**

Finger lime and yuzu posset, sandalwood praline, toasted milk clusters and lemon balm **V**

Cookies and cream cheesecake **V**

Seasonal fruit cups with Greek yoghurt and honey **GF V**

Dark chocolate brownie **V**

Portuguese egg tart **V**

BREAKFAST
M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

LF LACTOSE FRIENDLY **GF** GLUTEN FRIENDLY **VG** VEGAN **V** VEGETARIAN

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

Two-Course **\$70 pp**

Entrée & Main / Main & Dessert

Three-Course **\$81 pp**

Entrée, Main & Dessert

Four-Course **\$92 pp**

Platter, Entrée, Main & Dessert

BY **MATT MORAN**

Entrée **+\$4 pp**

Main **+\$6 pp**

Dessert **+\$4 pp**

Add a salad or platter **\$12 pp**

Shared per table, price per course

Alternate service charge **\$7 pp**

Price per course

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

Plated Luncheon ^{1/4}

Shared Platters

Charcuterie - salami, coppa, prosciutto, chorizo and cornichons

Stracciatella, tomato, onion, basil, extra virgin olive oil and balsamic with stone baked bread **V**

Assorted sushi - maki rolls, nigiri and sashimi **LF GF**

Mezze - grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato and tzatziki **GF V**

Mexican - corn chips, guacamole, tomato salsa and nacho cheese dip **V GF**

Shared Salads to the Table

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **LF GF V**

Caprese salad with vine-ripened tomatoes, burrata, basil and extra virgin olive oil **GF V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing **LF GF VG**

Rocket, parmesan, extra virgin olive oil and chardonnay vinegar **GF V**

- BREAKFAST
- M&A TEA
- LUNCH**
- PLATTERS
- DINNER
- DINNER BY MATT MORAN
- COCKTAIL
- BEVERAGES

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- Premium hot chocolate
- Iced water
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- Selection of assorted chocolates

Plated Luncheon ^{2/4}

Cold Entrée

Jamon Iberico, braised figs, stracciatella, melons, caperberries and croutons

Sous vide Mount Barker chicken, textures of corn, smoked tomato jam, puffed rice and burnt butter **GF**

Maple infused salmon gravlax, finger lime, dill, crème fraîche, warrigal moss and mustard

Mushroom parfait, grilled local mushrooms, black garlic, salsa verde, shallot jam and wattleseed cracker **V**

Heart of palm ceviche, watermelon, sweet yellow peppers, puffed rice **LF GF VG**

Lemon myrtle infused Shark Bay scallops, pickled fennel, quince, botarga and samphire **GF LF**

Kombu cured ocean trout, edamame purée, enoki mushroom, white balsamic pearls with yuzu sake emulsion **GF LF**

BY **MATT MORAN**

Kingfish crudo, nashi, radish and lime dressing **GF LF**

Labneh, heirloom tomatoes, peach and shiso **GF V**

Wagyu bresaola, caper berries, parmesan and grissini

Hot Entrée

Sous-vide Wagyu beef, chestnut crème, oyster mushroom, warrigal oil and mushroom jus **GF**

Pork belly agrodolce, baby leeks, green apple gel and mustard seed **LF GF**

Balsamic glazed pumpkin, parmesan sugo, puffed quinoa and sprouts **V**

Sous vide Mt. Barker chicken breast, cauliflower purée, pickled grilled onions, mushrooms, chicken jus **GF**

BY **MATT MORAN**

Shark Bay scallops, cauliflower and dashi burnt butter **GF**

Two-Course **\$70 pp**

Entrée & Main / Main & Dessert

Three-Course **\$81 pp**

Entrée, Main & Dessert

Four-Course **\$92 pp**

Platter, Entrée, Main & Dessert

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- Iced water
- Selection of breads
- Selection of assorted chocolates

Plated Luncheon ^{3/4}

Main

Pan seared barramundi, roasted garlic skordalia, wilted spinach, stuffed zucchini flower, dill and lemon cream sauce

Margaret River wagyu beef sirloin, potato dauphinos, salsa verde, leek, saffron and capsicum rouille with red wine jus

Mint glazed lamb shank, Jerusalem artichokes, baba ganoush, braised red cabbage, tabbouleh, rosemary lamb jus **GF**

Slow-cooked beef cheeks, smoked parsnip purée, rendang infused jus, watercress purée and nasturtiums **GF**

Mount Barker chicken breast, cauliflower purée, harissa spiced sweet potato, torched baby leeks with chicken jus **GF**

Lemongrass and ginger braised pulled Linley Valley pork, braised aubergine, palm fruit veloute and kale crisps **LF GF**

Shiro miso roasted mushroom, turnip, eggplant cream, enoki, edamame purée and umami jus **GF V**

Linley Valley pork, celery root, chipotle romesco, pickled grapes and cider jus **GF**

Teriyaki-glazed salmon, seaweed potato cake, soy bean puree, radish slaw and enoki mushroom **GF**

Lemon and herb roasted chicken breast, polenta galette, wilted garlic kale, pickled onions, tomato and capsicum hogao sauce **GF**

BY **MATT MORAN**

Steamed Cone Bay barramundi, soy bean and ginger broth **LF GF**

Roasted lamb rump with roasted peppers and a rustic mint salsa **GF**

- BREAKFAST
- M&A TEA
- LUNCH**
- PLATTERS
- DINNER
- DINNER BY MATT MORAN
- COCKTAIL
- BEVERAGES

Two-Course **\$70 pp**

Entrée & Main / Main & Dessert

Three-Course **\$81 pp**

Entrée, Main & Dessert

Four-Course **\$92 pp**

Platter, Entrée, Main & Dessert

BY **MATT MORAN**

Entrée **+\$4 pp**

Main **+\$6 pp**

Dessert **+\$4 pp**

Add a salad or platter **\$12 pp**

Shared per table, price per course

Alternate service charge **\$7 pp**

Price per course

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

Plated Luncheon ^{4/4}

Dessert

Finger lime and yuzu posset, sandalwood praline, toasted milk clusters and lemon balm **V**

Thai milk tea mousse, corn crackles, salted coconut caramel and lychee **GF V**

Dark chocolate tart, fleur de sel caramel, textures of hazelnut, candied, praline, ice cream **V**

Nutella cheesecake, strawberry, coffee crumb, sour cream and cacao nibs **V**

Spiced hibiscus pear, black sesame cremeaux tart, balsamic and Pedro Ximenes Sherry ice cream, saffron floss and rosella **V**

Pineapple, lime and basil white chocolate panna cotta, basil glaze, grilled pineapple, lemon aspen dust and flowers **V**

Coconut mille feuille, coconut caramel, mango, toasted coconut and cream cheese **V**

BY **MATT MORAN**

Treacle tart, poached seasonal fruit and vanilla ice cream **V**

Coconut panna cotta, pineapple and lemongrass **V**

Whiskey chocolate torte with berry mascarpone **V**

Shared Dessert Platter

with your choice of three (3) dessert canapés

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Dark chocolate brownie **V**

Assorted mini cheesecakes **V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Raspberry mousse cake **V**

Assorted macarons **V**

- BREAKFAST
- M&A TEA
- LUNCH**
- PLATTERS
- DINNER
- DINNER BY MATT MORAN
- COCKTAIL
- BEVERAGES

\$63 per person

Select seven (7) items:

- One (1) from Salads
- Three (3) from Mains
- Two (2) from Sides
- One (1) from Desserts

BY **MATT MORAN**

Grazing station includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Buffet Lunch Service ^{1/3}

Salads

Cajun sweet potato, charred corn, red onion, roast capsicum, coriander and buttermilk dressing **GF V**

Masala chana chaat salad, chickpeas, red onion, tomato, coriander, tahini and yoghurt dressing **V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint coriander and nam jim dressing **LF GF VG**

Rocket, spiced beetroot, cherry tomato, goat's cheese, walnuts, extra virgin olive oil and chardonnay vinegar **GF V**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **LF GF V**

Quinoa salad with dried cranberries, pine nuts, rocket, pumpkin and fetta **GF V**

BY **MATT MORAN**

Zucchini salad, preserved lemon, raisin and pine nuts **LF GF V**

Heirloom tomato, peach, mozzarella and cabernet vinaigrette **GF V**

Butterleaf, sweet peas, goat's curd and hazelnut **GF V**

BREAKFAST
M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

LF LACTOSE FRIENDLY **GF** GLUTEN FRIENDLY **VG** VEGAN **V** VEGETARIAN

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

\$63 per person

Select seven (7) items:

- One (1) from Salads
- Three (3) from Mains
- Two (2) from Sides
- One (1) from Desserts

BY **MATT MORAN**

Grazing station includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Buffet Lunch Service ^{2/3}

Mains

Slow-cooked beef cheeks in red wine sauce **LF GF**

Cashew butter chicken with yoghurt and coriander **GF**

Roast pork belly with a red cabbage and honey gastrique **LF GF**

Seared barramundi fillet with tomato and tarragon emulsion **LF GF**

Chicken massaman curry, coconut, potato and kaffir lime **LF GF**

Slow-cooked braised beef stroganoff, smoked paprika, champignon mushrooms and crème fraîche **GF**

Lamb rogan josh, raita, crispy shallots and coriander **GF**

BY **MATT MORAN**

Chermoula slow-roasted lamb shoulder with mint raitas

Miso and marmalade glazed salmon, Asian greens and shallot dressing **LF**

Whole roasted cauliflower, burnt butter, sage and almond **GF V**

BREAKFAST
M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

LF LACTOSE FRIENDLY **GF** GLUTEN FRIENDLY **VG** VEGAN **V** VEGETARIAN

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

\$63 per person

Select seven (7) items:

- One (1) from Salads
- Three (3) from Mains
- Two (2) from Sides
- One (1) from Desserts

BY **MATT MORAN**

Grazing station includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Buffet Lunch Service ^{3/3}

Sides

Creamy mashed potatoes **GF V**

Spring onion and egg fried rice **LF GF V**

Steamed basmati rice **LF GF VG**

Steamed mixed greens, broccoli, beans, kale, peas **LF GF VG**

String beans and pancetta **LF GF**

Honey-glazed carrots and roasted beetroots **LF GF V**

Sweet potato with thyme and condensed milk **GF V**

Coconut jasmine rice **GF V**

BY **MATT MORAN**

Roasted kipfler potatoes, capers, lemon and parsley **LF GF VG**

Roasted beetroot, aged balsamic and mint **LF GF VG**

Slow-roasted carrots, pastrami spice and rocket **LF VG**

Desserts

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Dark chocolate brownie **V**

Mini chocolate-filled French donuts **V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Raspberry mousse cake **V**

Assorted macarons **V**

Assorted mini cheesecake **V**

Sliced seasonal fruit **VG**

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

BREAKFAST
M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

LF LACTOSE FRIENDLY **GF** GLUTEN FRIENDLY **VG** VEGAN **V** VEGETARIAN

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

'Lite' Lunch Bag **\$25 pp**

'Deluxe' Lunch Bag **\$35 pp**

Each bag is designed to serve one person for a breakout or working 'On the Go' lunch.

Each bag includes:

- 600ml water; or
- 600ml soft drink

'On the Go' Lunch Bags

'Lite' Lunch Bag

Sandwich or wrap

Whole fruit **VG LFGF**

Cake slice **V**

Cheese, crackers and Vegemite **V**

'Deluxe' Lunch Bag

Gourmet sweet muffin **V**

Sandwich or wrap

Seasonal fruit cup **VG**

Cake slice **V**

Flavoured fruit yoghurt **V**

Selection of artisan cheese and crackers **V**



PLATTERS

Each platter is designed to serve ten (10) people.

Platters

Sliced seasonal fruit VG	\$73
Steamed BBQ pork buns with sticky hoisin and chilli sauce	\$83
Satay chicken and beef skewers, coriander and fried shallots	\$83
Freshly baked focaccia with olives, pesto, balsamic and extra virgin olive oil V	\$83
Mezze platter – grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato and tzatziki GF V	\$83
Double cheeseburger stromboli	\$88
Antipasto - marinated grilled vegetables, bocconcini, tomato, basil, parma ham, grilled baby octopus and olives	\$98
Assorted gourmet mini pies and sausage rolls served with tomato sauce	\$98
Charcuterie - salami, coppa, prosciutto, chorizo and sliced stonebaked bread	\$98
Karaage chicken, salt and pepper squid, sweet and spicy chicken strips, fish goujons served with garlic aioli, tartare sauce and sweet chilli	\$103
Taco spiced chicken and chorizo mini slider, Mexican salsa and nacho cheese on brioche buns	\$103
Tex-mex pulled beef brisket and pork rib slider, cheese sauce, coleslaw, charcoal brioche buns	\$103
Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes V	\$119
Chef's selection of assorted maki rolls, nigiri and gunkan served with wasabi, soy and pickled ginger	\$129



DINNER

Premium Option

\$83 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Three (3) from Mains
- Two (2) from Sides
- Four (4) from Desserts

Deluxe Option

\$92 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Four (4) from Mains
- Three (3) from Sides
- Four (4) from Desserts

BY **MATT MORAN**

Additional mains

\$11 pp

Price per item

Additional dishes (other)

\$8 pp

Price per item

Dinner buffet service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Buffet Dinner ^{1/3}

Platters

Charcuterie - salami, coppa, prosciutto, chorizo and cornichons

Stracciatella, tomato, onion, basil, extra virgin olive oil and balsamic with stone baked bread **V**

Smoked salmon, capers, onion and horseradish **GF**

Chef's selection of assorted maki rolls, nigiri and gunkan served with wasabi, soy and pickled ginger

Mezze - grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato and tzatziki **GF V**

Mexican - corn chips, guacamole, tomato salsa and nacho cheese dip **V GF**

Salads

Cajun sweet potato, charred corn, red onion, roast capsicum, coriander and buttermilk dressing **GF V**

Masala chana chaat salad, chickpeas, red onion, tomato, coriander, tahini and yoghurt dressing **V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint coriander and nam jim dressing **LF GF VG**

Rocket, spiced beetroot, cherry tomato, goat's cheese, walnuts, extra virgin olive oil and chardonnay vinegar **GF V**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **LF GF V**

Quinoa salad with dried cranberries, pine nuts, rocket, pumpkin and fetta **GF V**

BY **MATT MORAN**

Zucchini salad, preserved lemon, raisin and pine nuts **LF GF V**

Heirloom tomato, peach, mozzarella and cabernet vinaigrette **GF V**

Butterleaf, sweet peas, goat's curd and hazelnut **GF V**

BREAKFAST
M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

Premium Option

\$83 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Three (3) from Mains
- Two (2) from Sides
- Four (4) from Desserts

Deluxe Option

\$92 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Four (4) from Mains
- Three (3) from Sides
- Four (4) from Desserts

BY **MATT MORAN**

Additional mains

\$11 pp

Price per item

Additional dishes (other)

\$8 pp

Price per item

Dinner buffet service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Buffet Dinner ^{2/3}

Mains

Slow-cooked beef cheeks in red wine sauce **LF GF**

Cashew butter chicken with yoghurt and coriander **GF**

Roast pork belly with a red cabbage and honey gastrique **LF GF**

Seared barramundi fillet with tomato and tarragon emulsion **LF GF**

Chicken massaman curry, coconut, potato and kaffir limes **LF GF**

Slow-cooked braised beef stroganoff, smoked paprika, champignon mushrooms and crème fraîche **GF**

Lamb rogan josh, raita, crispy shallots and coriander **GF**

BY **MATT MORAN**

Chermoula slow-roasted lamb shoulder with mint raita

Miso and marmalade glazed salmon, Asian greens and shallot dressing **LF**

Whole roasted cauliflower, burnt butter, sage and almond **GF V**

Premium Option

\$83 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Three (3) from Mains
- Two (2) from Sides
- Four (4) from Desserts

Deluxe Option

\$92 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Four (4) from Mains
- Three (3) from Sides
- Four (4) from Desserts

BY **MATT MORAN**

Additional mains

\$11 pp

Price per item

Additional dishes (other)

\$8 pp

Price per item

Dinner buffet service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Buffet Dinner ^{3/3}

Sides

Creamy mashed potatoes **GF V**

Spring onion and egg fried rice **LF GF V**

Steamed basmati rice **LF GF VG**

Steamed mixed greens, broccoli, beans, kale, peas **LF GF VG**

String beans and pancetta **LF GF**

Honey-glazed carrots and roasted beetroots **LF GF V**

Sweet potato with thyme and condensed milk **GF V**

Coconut jasmine rice **GF V**

BY **MATT MORAN**

Roasted kipfler potatoes, capers, lemon and parsley **LF GF VG**

Roasted beetroot, aged balsamic and mint **LF GF VG**

Slow-roasted carrots, pastrami spice and rocket **LF VG**

Desserts

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Dark chocolate brownie **V**

Mini chocolate-filled French donuts **V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Raspberry mousse cake **V**

Assorted macarons **V**

Assorted mini cheesecake **V**

Sliced seasonal fruit **VG**

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

Two-Course **\$84 pp**

Entrée & Main / Main & Dessert

Three-Course **\$96 pp**

Entrée, Main & Dessert

Four-Course **\$105 pp**

Platter, Entrée, Main, Dessert

BY **MATT MORAN**

Entrée **+\$4 pp**

Main **+\$6 pp**

Dessert **+\$4 pp**

Add a salad or platter **\$12 pp**

Shared per table, price per course

Alternate service charge **\$8 pp**

Price per course

Pre-Dinner Canapés **\$19 pp**

30 minutes

Chef's selection of three (3) items

(two cold & one hot)

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

Plated Dinner ^{1/4}

Shared Platters

Charcuterie - salami, coppa, prosciutto, chorizo and cornichons

Stracciatella, tomato, onion, basil, extra virgin olive oil and balsamic with stone baked bread **V**

Smoked salmon, capers, onion and horseradish **GF**

Chef's selection of assorted maki rolls, nigiri and gunkan served with wasabi, soy and pickled ginger

Mezze - grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato and tzatziki **GF V**

Mexican - corn chips, guacamole, tomato salsa and nacho cheese dip **V GF**

Shared Salads to the Table

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **LF GF V**

Caprese salad with vine-ripened tomatoes, burrata, basil and extra virgin olive oil **GF V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry

tomato, red onion, mint, coriander and nam jim dressing **LF GF VG**

Rocket, parmesan, extra virgin olive oil and chardonnay vinegar **GF V**

BREAKFAST
M&A TEA
LUNCH
PLATTERS
DINNER
DINNER BY
MATT MORAN
COCKTAIL
BEVERAGES

Two-Course **\$84 pp**

Entrée & Main / Main & Dessert

Three-Course **\$96 pp**

Entrée, Main & Dessert

Four-Course **\$105 pp**

Platter, Entrée, Main, Dessert

BY **MATT MORAN**

Entrée **+\$4 pp**

Main **+\$6 pp**

Dessert **+\$4 pp**

Add a salad or platter **\$12 pp**

Shared per table, price per course

Alternate service charge **\$8 pp**

Price per course

Pre-Dinner Canapés **\$19 pp**

30 minutes

Chef's selection of three (3) items

(two cold & one hot)

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

Plated Dinner ^{2/4}

Cold Entrée

Jamon Iberico, braised figs, stracciatella, melons, caperberries and croutons

Sous vide Mount Barker chicken, textures of corn, smoked tomato jam, puffed rice and burnt butter **GF**

Maple infused salmon gravlax, finger lime, dill, crème fraîche, warrigal moss and mustard

Mushroom parfait, grilled local mushrooms, black garlic, salsa verde, shallot jam and wattleseed cracker **V**

Heart of palm ceviche, watermelon, sweet yellow peppers, puffed rice **LF GF VG**

Lemon myrtle infused Shark Bay scallops, pickled fennel, quince, bottarga and samphire **GF LF**

Kombu cured ocean trout, edamame purée, enoki mushroom, white balsamic pearls with yuzu sake emulsion **GF**

BY **MATT MORAN**

Kingfish crudo, nashi, radish and lime dressing **GF**

Labneh, heirloom tomatoes, peach and shiso **GF V**

Wagyu bresaola, caper berries, parmesan and grissini

Hot Entrée

Sous-vide Wagyu beef, chestnut crème, oyster mushroom, warrigal oil and mushroom jus **GF**

Pork belly agrodolce, baby leeks, green apple gel and mustard seed **LF GF**

Balsamic glazed pumpkin, parmesan sugo, puffed quinoa and sprouts **V**

Sous vide Mt. Barker chicken breast, cauliflower purée, pickled grilled onions, mushrooms, chicken jus **GF**

BY **MATT MORAN**

Shark Bay scallops, cauliflower and dashi burnt butter **GF**

- BREAKFAST
- M&A TEA
- LUNCH
- PLATTERS
- DINNER**
- DINNER BY MATT MORAN
- COCKTAIL
- BEVERAGES

Two-Course **\$84 pp**

Entrée & Main / Main & Dessert

Three-Course **\$96 pp**

Entrée, Main & Dessert

Four-Course **\$105 pp**

Platter, Entrée, Main, Dessert

BY **MATT MORAN**

Entrée **+\$4 pp**

Main **+\$6 pp**

Dessert **+\$4 pp**

Add a salad or platter **\$12 pp**

Shared per table, price per course

Alternate service charge **\$8 pp**

Price per course

Pre-Dinner Canapés **\$19 pp**

30 minutes

Chef's selection of three (3) items

(two cold & one hot)

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

Plated Dinner ^{3/4}

Main

Pan seared barramundi, roasted garlic skordalia, wilted spinach, stuffed zucchini flower, dill and lemon cream sauce

Margaret River wagyu beef sirloin, potato dauphinos, salsa verde, leek, saffron and capsicum rouille with red wine jus **GF**

Mint glazed lamb shank , Jerusalem artichokes, baba ganoush, braised red cabbage, tabbouleh, rosemary lamb jus **GF**

Slow-cooked beef cheeks, smoked parsnip purée, rendang infused jus, watercress purée and nasturtiums **GF**

Mount Barker chicken breast, cauliflower purée, harissa spiced sweet potato, torched baby leeks with chicken jus **GF**

Lemongrass and ginger braised pulled Linley Valley pork, braised aubergine, palm fruit veloute and kale crispi **LF GF**

Shiro miso roasted mushroom, turnip, eggplant cream, enoki, edamame purée and umami jus **GF V**

Linley Valley pork, celery root, chipotle romesco, pickled grapes and cider jus **GF**

Teriyaki-glazed salmon, seaweed potato cake, soy bean puree, radish slaw and enoki mushroom **GF**

Lemon and herb roasted chicken breast, polenta galette, wilted garlic kale, pickled onions, tomato and capsicum hogao sauce **GF**

BY **MATT MORAN**

Steamed Cone Bay barramundi, soy bean and ginger broth **LF GF**

Roasted lamb rump with roasted peppers and a rustic mint salsa **GF**

- BREAKFAST
- M&A TEA
- LUNCH
- PLATTERS
- DINNER**
- DINNER BY MATT MORAN
- COCKTAIL
- BEVERAGES

Two-Course **\$84 pp**

Entrée & Main / Main & Dessert

Three-Course **\$96 pp**

Entrée, Main & Dessert

Four-Course **\$105 pp**

Platter, Entrée, Main, Dessert

BY **MATT MORAN**

Entrée **+\$4 pp**

Main **+\$6 pp**

Dessert **+\$4 pp**

Add a salad or platter **\$12 pp**

Shared per table, price per course

Alternate service charge **\$8 pp**

Price per course

Pre-Dinner Canapés **\$19 pp**

30 minutes

Chef's selection of three (3) items

(two cold & one hot)

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

Plated Dinner 4/4

Dessert

Finger lime and yuzu posset, sandalwood praline, toasted milk clusters and lemon balm **V**

Thai milk tea mousse, corn crackles, salted coconut caramel and lychee **GF V**

Dark chocolate tart, fleur de sel caramel, textures of hazelnut, candied, praline, ice cream **V**

Nutella cheesecake, strawberry, coffee crumb, sour cream and cacao nibs **V**

Spiced hibiscus pear, black sesame cremeaux tart, balsamic and Pedro Ximenes Sherry ice cream, saffron floss and rosella **V**

Pineapple, lime and basil white chocolate panna cotta, basil glaze, grilled pineapple, lemon aspen dust and flowers **V**

Coconut mille feuille, coconut caramel, mango, toasted coconut and cream cheese **V**

BY **MATT MORAN**

Treacle tart, poached seasonal fruit and vanilla ice cream **V**

Coconut panna cotta, pineapple and lemongrass **V**

Whiskey chocolate torte with berry mascarpone **V**

Shared Dessert Platter

with your choice of three (3) dessert canapés

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Dark chocolate brownie **V**

Assorted mini cheesecakes **V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Raspberry mousse cake **V**

Assorted macarons **V**

- BREAKFAST
- M&A TEA
- LUNCH
- PLATTERS
- DINNER**
- DINNER BY MATT MORAN
- COCKTAIL
- BEVERAGES



DINNER BY MATT MORAN

Shared Dining ^{1/2}

BY **MATT MORAN**

\$115 pp*

Starter

Sourdough, extra virgin olive oil and aged balsamic **LF VG**

Alto olives and pickles **LF GF VG**

Barra-masalata and vegetable crisps **LF GF**

Entrée

Choose two (2)

Citrus-cured Ora king salmon, lemon cream and gribiche **GF**

Freshly shucked oysters with chardonnay mignonette **LF GF**

Wagyu bresaola, bell peppers, smoked almonds and oregano **LF**

Serrano, celeriac, candied walnuts and mustard **GF**

Main

Choose two (2)

Pan-roasted Cone Bay barramundi, fennel, soft herbs and burnt citrus **LF GF**

Miso and marmalade-glazed salmon, Asian greens with shallot dressing **LF**

Slow-roasted lamb shoulder, beetroot, rocket and rustic mint salsa **LF**

**Maximum 200 guests*



Shared Dining ^{2/2}

BY **MATT MORAN**

Sides

Choose one (1)

Whole-roasted cauliflower, burnt butter, sage, verjus and raisins **GF V**

Green beans, lemon and caper **LF GF VG**

Salads

Choose one (1)

Butter leaf salad with house vinaigrette **LF GF VG**

Heirloom tomato, peach, mozzarella with cabernet vinaigrette **GF V**

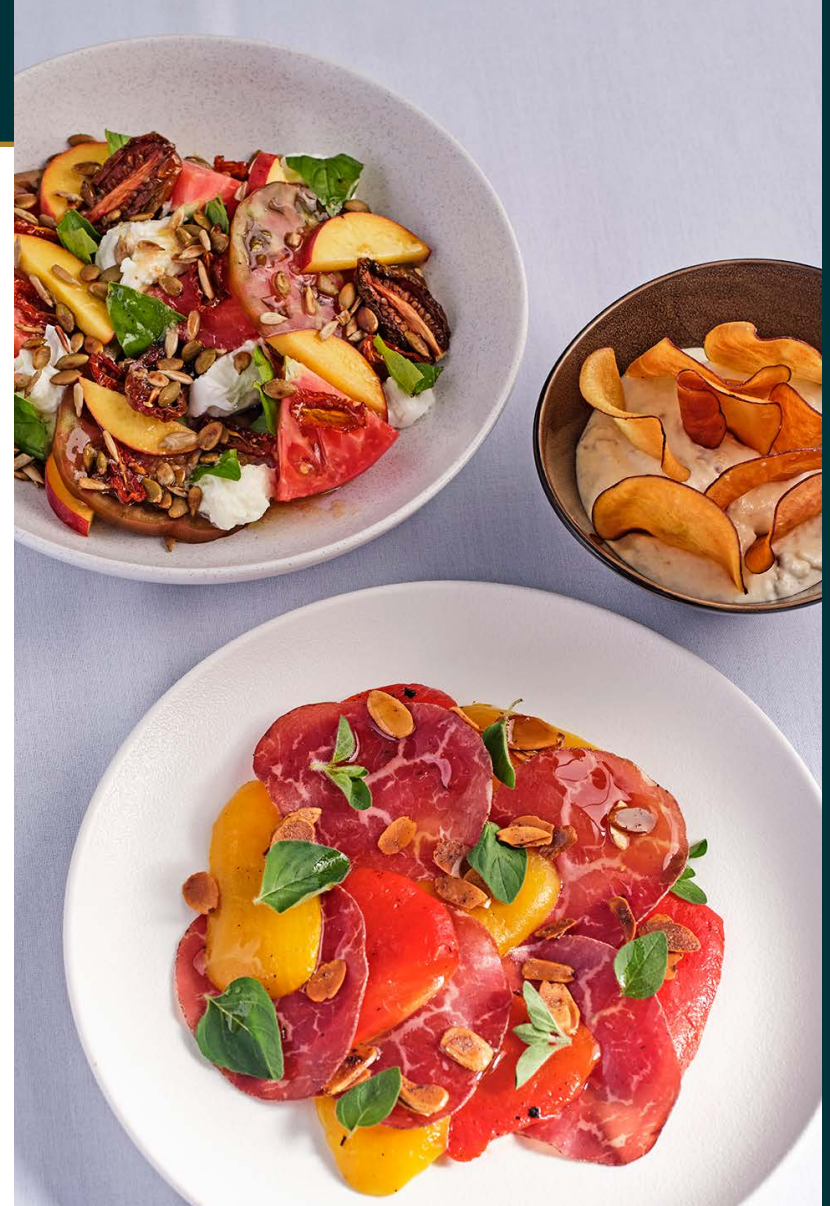
Dessert

Choose one (1)

Poached seasonal fruit, pavlova, wattle seed cream and honey **GF V**

Whiskey chocolate torte with berry mascarpone **V**

Treacle tart, poached seasonal stone fruit and vanilla ice cream **V**





COCKTAIL

One Hour Package **\$32 pp**

Choice of two (2) cold and three (3) hot canapés

Two Hour Package **\$47 pp**

Choice of two (2) cold, four (4) hot canapés and one (1) substantial item

Three Hour Package **\$63 pp**

Choice of three (3) cold, four (4) hot canapés and two (2) substantial items

Four Hour Package **\$78 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) substantial item and one (1) dessert

Five Hour Package **\$94 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) food stations (not including Oyster, Pizza or Seafood station) and one (1) dessert

BY MATT MORAN

All items are one piece per person unless otherwise noted.

Additional canapés **\$6.50 pp**

Price per item

Additional substantial canapés **\$11.50 pp**

Price per item

Add a food station **Prices as listed**

Cocktail Reception ^{1/6}

Cold

Laksa chicken on charcoal cone, lime, coriander, ginger, laksa foam

Fresh cucumber, pickled vegetable rice paper roll with mint and coriander **LF GF VG**

Lemon and herb king prawns, cucumber ketchup, caper crème on a charcoal brioche

Aburi prawn nigiri with spiced mayonnaise, soy, wasabi and pickled ginger **LF GF**

Beetroot and whipped goat's cheese tartlet with honey rosemary syrup **V**

Wagyu beef, horseradish, cornichon and chive cream on onion toast

Watermelon, goat's cheese, Cabacerra, basil and mint gel **GF**

Smoked ham, maple bacon, triple cream brie tartlet with cranberry jam

Oysters with shallot and chive dressing **LF GF**

BY MATT MORAN

Barra-masalata and vegetable crisp **LF GF**

Yellowfin tuna tartare, nashi, shiro shyu and prawn cracker **LF**

Freshly shucked oyster with chardonnay mignonette **LF GF**

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Price per item

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Cocktail Reception ^{2/6}

Hot

Korean-fried popcorn cauliflower with gochujang sauce and sesame seed **V**

Soft Italian meatballs with arrabbiata sauce **GF**

Shark Bay scallops, macerated apple, truffle aioli and prosciutto crumb **LF GF**

Mac and cheese bites with spicy aioli **V**

Caramelised pork belly, chilli caramel, pea purée and sprouts **GF**

Tandoori spiced chicken with cucumber raita and mint chutney **GF**

Sweetcorn fritters, caramelised onion, crème fraîche, avocado and salsa **V**

Karaage chicken, wasabi lime aioli and furikake **LF**

Potato spun prawn tails with maple chipotle mayo

Crispy squid tentacles with harissa lime aioli

Bite-sized braised beef wellingtons with honey dijon aioli

BY **MATT MORAN**

Prawn toast with plum sauce

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Three Hour Package **\$63 pp**

Choice of three (3) cold, four (4) hot canapés and two (2) substantial items

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Price per item

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Price per item

Add a food station **Prices as listed**

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

Cocktail Reception ^{3/6}

Substantial

Lemongrass and anatto marinated chicken inasal, garlic rice, pickled vegetables **LF GF**
Wagyu beef slider, caramelised balsamic onion, tomato relish, cheddar cheese and pickles on a brioche bun

Roasted cashew butter chicken with basmati rice and garlic naan

Smoked Bratwurst sausage, sauerkraut, pickles and mustard on a pretzel roll **LF**

Baked ricotta, sundried tomato and caramelised onion tortellini **V**

Mexican bowl of chilli beef, corn chips, sour cream, guacamole, and Mexican cheese **GF**

Pulled merguez spiced lamb roll, pickled red cabbage, dill cucumbers, cumin, herb and preserved lemon mayonnaise

Yorkshire pudding, roast beef, crème fraîche, mustard, gravy and chives

Taco spiced chicken and chorizo mini slider, Mexican salsa and nacho cheese on brioche buns

Plant-base grilled sausage, caramelised onion, sauerkraut, honey mustard, tomato sauce on a brioche bun **V**

BY **MATT MORAN**

Chicken karaage slider, iceberg, and kewpie

Tempura prawn taco, pickled cabbage, pineapple salsa

Dessert

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Raspberry mousse cake **V**

Assorted mini cheesecakes **V**

Dark chocolate brownie **V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Assorted macarons **V**

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Choice of four (4) cold, five (5) hot canapés, two (2) substantial item and one (1) dessert

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Price per item

Additional substantial canapés **\$11.50 pp**

Price per item

Add a food station **Prices as listed**

Cocktail Reception ^{4/6}

Food Stations ^{1/3}

Cheese the day **\$18 pp**

Salami, coppa, prosciutto, bresaola, chorizo and mortadella

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

Un-burger-lievable slider duo **\$21 pp**

Wagyu beef patty, bacon, cheese, tomato relish and pickle on a brioche bun

BBQ grilled chicken sliders with caramelised onion, chipotle coleslaw and liquid cheese on a brioche bun

Nacho average feast **\$22 pp**

Nachos – tortilla chips, chilli con carne, sour cream, guacamole and Mexican cheese **GF**

Soft tortilla, taco spiced lamb shoulder and cumin yoghurt with pickled red cabbage

Black cobia and prawn ceviche with lime, fresh tomato, red onion, cucumber and chilli **LF GF**

You're second to Naan **\$28 pp**

Cashew butter chicken **GF**

Chickpea and lentil dhal **V**

Naan bread and pappadums **V**

Raita **GF V**

One Hour Package **\$32 pp**

Choice of two (2) cold and three (3) hot canapés

Two Hour Package **\$47 pp**

Choice of two (2) cold, four (4) hot canapés and one (1) substantial item

Three Hour Package **\$63 pp**

Choice of three (3) cold, four (4) hot canapés and two (2) substantial items

Four Hour Package **\$78 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) substantial item and one (1) dessert

Five Hour Package **\$94 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) food stations (not including Oyster, Pizza or Seafood station) and one (1) dessert

BY **MATT MORAN**

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Additional canapés **\$6.50 pp**

Price per item

Additional substantial canapés **\$11.50 pp**

Price per item

Add a food station **Prices as listed**

Cocktail Reception ^{5/6}

Food Stations ^{2/3}

You wanna pizza me? **\$28 pp**

Chef included with station. Station only available in Locker Room & Numbat Lawn

Truffled mushroom pizza – thyme-roasted mushrooms, confit garlic, goat's fetta, truffle oil and rocket

Charcuterie pizza – jamon serrano, Spanish chorizo and salami on herbed napolitana sauce

Margherita pizza – fresh roma tomatoes, semi-dried tomato, basil pesto, bocconcini and buffalo mozzarella

Pasta la vista, baby **\$21 pp**

Fusili pasta, meatballs, passata arrabbiata, basil and ricotta

Penne aglio olio, roasted garlic, extra virgin olive oil, sun-dried tomato, pecorino **V**

Italian breads with balsamic vinegar and extra virgin olive oil

Been thinking bao you **\$21 pp**

Sticky Asian pork, spring onion, cucumber, coriander and fried shallots **LF GF**

Korean-style fried chicken, pickled cabbage, daikon and kimchi aioli

One Hour Package **\$32 pp**

Choice of two (2) cold and three (3) hot canapés

Two Hour Package **\$47 pp**

Choice of two (2) cold, four (4) hot canapés and one (1) substantial item

Three Hour Package **\$63 pp**

Choice of three (3) cold, four (4) hot canapés and two (2) substantial items

Four Hour Package **\$78 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) substantial item and one (1) dessert

Five Hour Package **\$94 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) food stations (not including Oyster, Pizza or Seafood station) and one (1) dessert

BY **MATT MORAN**

All items are one piece per person unless otherwise noted.

Additional canapés **\$6.50 pp**

Price per item

Additional substantial canapés **\$11.50 pp**

Price per item

Add a food station **Prices as listed**

Cocktail Reception ^{6/6}

Food Stations ^{3/3}

The world is your oyster **\$28 pp**

4 oysters per person, chef included with station

Freshly shucked oysters, lemon, lime, red wine and shallots, tabasco, bloody mary, ponzu and wasabi **LF GF**

Shrimply irresistible **\$37 pp**

Chef included with station

Freshly shucked oysters, lemon, lime, red wine and shallots, tabasco, bloody mary and ponzu

Poached Exmouth bugs

Smoked ocean trout

Shark Bay cooked king prawns

Dessert Stations

What's the scoop? **\$8 pp**

Chef's selection of ice cream and sorbet served in a cup or cone

Donut worry, be happy **\$16 pp**

Chef's selection of glazed donuts, mini chocolate-filled French donuts **V**
Assortment of lollies

All you can sweet **\$17 pp**

Chef's selection of three decadent desserts canapés, cookies, lolly jars and other delights **V**



BEVERAGES

One Hour Package	\$30 pp
Two Hour Package	\$38 pp
Three Hour Package	\$43 pp
Four Hour Package	\$47 pp
Five Hour Package	\$50 pp

Spirit Upgrade **+\$17 pp**

Maximum three (3) hours, mixers included

- Gordon's London Dry
- Smirnoff No. 21
- Johnnie Walker Red Label
- Bulleit Bourbon
- Captain Morgan Spiced Gold

Champagne Upgrade **+\$40 pp**

Maximum four (4) hour service

- Veuve Clicquot Champagne

Non-alcoholic beverages available on request.

Wattle Beverage Package

Sparkling & Wine

- Houghton Stripe Sparkling
- Houghton Stripe Sauvignon Blanc Semillon
- Houghton Stripe Shiraz

- Margaret River, WA
- Margaret River, WA
- Margaret River, WA

Beer & Cider

- Single Fin Summer Ale **4.5%**
- Air Time Low Carb Lager **4.0%**
- Hazy As Hazy Pale Ale **5.0%**
- ALBY Crisp Lager **3.5%**
- Side Track XPA **3.5%**
- Hello Sunshine Cider **5.0%**

- Gage Roads Brewery
- Gage Roads Brewery
- Gage Roads Brewery
- Gage Roads Brewery
- Gage Roads Brewery
- Gage Roads Brewery

Soft Drink

- Pepsi
- Pepsi Max
- Schweppes Lemonade
- Solo
- Cool Ridge Still Water
- Cool Ridge Sparkling Water
- Spring Valley Orange Juice
- Lemon, Lime and Bitters

One Hour Package	\$34 pp
Two Hour Package	\$42 pp
Three Hour Package	\$47 pp
Four Hour Package	\$51 pp
Five Hour Package	\$54 pp

Spirit Upgrade	+\$17 pp
<i>Maximum three (3) hours, mixers included</i>	
<ul style="list-style-type: none"> • Gordon's London Dry • Smirnoff No. 21 • Johnnie Walker Red Label • Bulleit Bourbon • Captain Morgan Spiced Gold 	

Champagne Upgrade	+\$40 pp
<i>Maximum four (4) hour service</i>	
<ul style="list-style-type: none"> • Veuve Clicquot Champagne 	

Non-alcoholic beverages available on request.

Banksia Beverage Package

Sparkling & Wine

Grant Burge Petite Pinot Noir Chardonnay
 Brookland Valley Verse 1 Semillon Sauvignon Blanc
 Brookland Valley Verse 1 Semillon Cabernet Merlot

Multi-Regional, SA
 South Western, WA
 South Western, WA

Beer & Cider

Single Fin Summer Ale **4.5%**
 Air Time Low Carb Lager **4.0%**
 Hazy As Hazy Pale Ale **5.0%**
 ALBY Crisp Lager **3.5%**
 Side Track XPA **3.5%**
 Hello Sunshine Cider **5.0%**
 Matso's Ginger Beer **3.5%**

Gage Roads Brewery
 Gage Roads Brewery
 Gage Roads Brewery
 Gage Roads Brewery
 Gage Roads Brewery
 Gage Roads Brewery
 Matso's Brewery

Soft Drink

Per Wattle beverage package

One Hour Package	\$39 pp
Two Hour Package	\$47 pp
Three Hour Package	\$52 pp
Four Hour Package	\$56 pp
Five Hour Package	\$60 pp

Spirit Upgrade **+\$17 pp**

Maximum three (3) hours, mixers included

- Gordon's London Dry
- Smirnoff No. 21
- Johnnie Walker Red Label
- Bulleit Bourbon
- Captain Morgan Spiced Gold

Champagne Upgrade **+\$40 pp**

Maximum four (4) hour service

- Veuve Clicquot Champagne

Non-alcoholic beverages available on request.

Grevillea Beverage Package

Sparkling & Wine

Yarra Burn Vintage Sparkling

Petaluma Adelaide Hills Sauvignon Blanc

Brookland Valley Discovery Range Chardonnay

Houghton Premium Release Cabernet Sauvignon

Grant Burge Miamba Shiraz

Murray Basin, Australia

Adelaide Hills, SA

Margaret River, WA

Margaret River, WA

Barossa Valley, SA

Beer & Cider

Single Fin Summer Ale **4.5%**

Air Time Low Carb Lager **4.0%**

Hazy As Hazy Pale Ale **5.0%**

ALBY Crisp Lager **3.5%**

Side Track XPA **3.5%**

Hello Sunshine Cider **5.0%**

Matso's Ginger Beer **3.5%**

Gage Roads Brewery

Gage Roads Brewery

Gage Roads Brewery

Gage Roads Brewery

Gage Roads Brewery

Gage Roads Brewery

Matso's Brewery

Soft Drink

Per Wattle beverage package

One Hour Package	\$16 pp
Two Hour Package	\$19 pp
Three Hour Package	\$22 pp
Four Hour Package	\$25 pp
Five Hour Package	\$28 pp

Tea & Coffee Station Add On **+\$6 pp**
45 minute service

Soft Drink Beverage Package

Soft Drink

- Pepsi
- Pepsi Max
- Schweppes Lemonade
- Solo
- Cool Ridge Still Water
- Cool Ridge Sparkling Water
- Spring Valley Orange Juice
- Lemon, Lime and Bitters

Wine List

Champagne

Veuve Clicquot NV

Reims, FRA \$139

Sparkling

Da Luca Prosecco

Veneto, IT \$56

Crittenden Geppetto Brut NV

South Eastern, VIC \$69

Grant Burge Petite Pinot Noir Chardonnay

Multi-Regional, SA \$56

Leeuwin Estate Vintage Brut Pinot Noir Chardonnay

Margaret River, WA \$81

White

Brookland Valley Discovery Range Chardonnay

Margaret River, WA \$59

Philip Shaw The Architect Chardonnay

Orange, NSW \$69

Bremerton 'Battonage' Chardonnay

Langhorne Creek, SA \$84

Leeuwin Estate Siblings Sauvignon Blanc

Margaret River, WA \$61

Ashbrook Estate Sauvignon Blanc

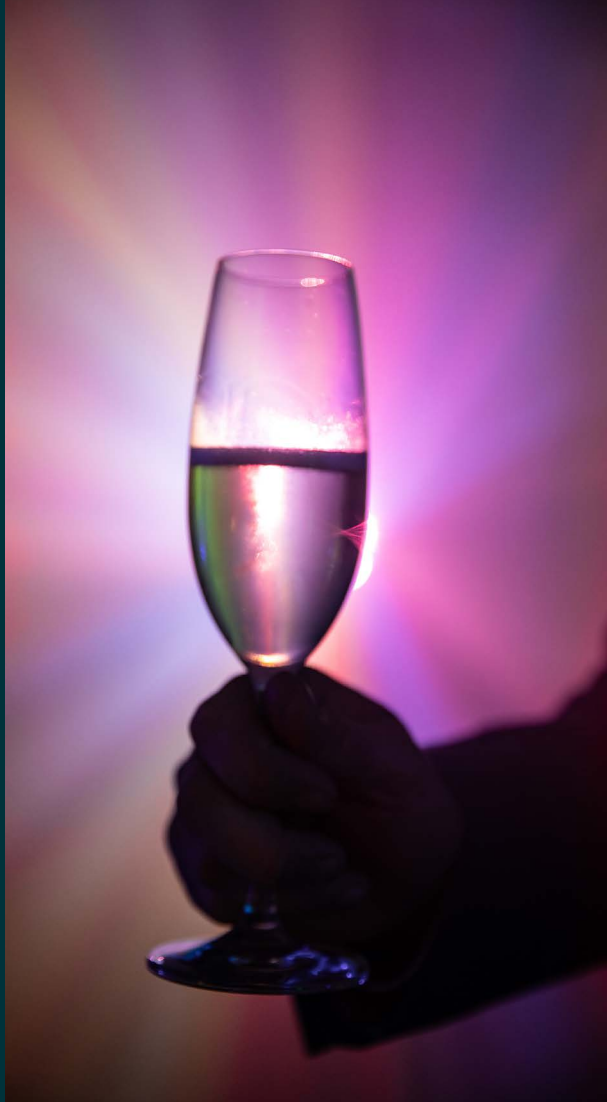
Margaret River, WA \$69

Peirro LTC Semillon Sauvignon Blanc

Margaret River, WA \$90

Castle Rock Riesling

Porongurup, WA \$63





Wine List

Rosé

Leeuwin Estate Rosé

Margaret River, WA \$61

Red

Bellarmino Pinot Noir

Pemberton, WA \$65

Singlefile Pinot Noir

Denmark, WA \$85

Castle Rock Estate Pinot Noir

Porongurup, WA \$90

Leeuwin Estate Siblings Shiraz

Margaret River, WA \$61

Bowen Estate Shiraz

Coonawarra, SA \$79

Singlefile Franklin River Shiraz

Denmark, WA \$95

St Hallet Garden of Eden Shiraz

Barossa Valley, SA \$61

Leeuwin Estate Art Series Shiraz

Margaret River, WA \$82

Moss Wood Amys Cabernet Sauvignon

Margaret River, WA \$95

Faber Vineyard Malbec

Frankland River, WA \$69



Beer & Cider List

- Alby Crisp Lager **3.5%**
- Side Track XPA **3.5%**
- Air Time Low Carb Lager **4.0%**
- Single Fin Summer Ale **4.5%**
- Hazy As **5.0%**
- Matso's Ginger Beer **3.5%**
- Matso's Lower Sugar Ginger Beer **4.0%**
- Hello Sunshine Cider **5.0%**
- San Miguel Pale Pilsen **5.0%**
- Yeah Buoy Non-Alcoholic XPA **0.5%**

- Gage Roads Brewery \$10.50
- Gage Roads Brewery \$11.50
- Gage Roads Brewery \$12.50
- Gage Roads Brewery \$12.50
- Gage Roads Brewery \$12.90
- Matso's Brewery \$13.50
- Matso's Brewery \$13.50
- Gage Roads Brewery \$11.50
- San Miguel Brewery \$12.50
- Gage Roads Brewery \$8.10



Pre-Mixed Spirits

Bulleit Bourbon & Cola 4.5%	\$14.90
Johnnie Walker Red Scotch & Cola 4.8%	\$14.90
Gordon's Gin & Tonic 4.5%	\$14.90
Smirnoff Pure Vodka, Lime & Soda 4.5%	\$14.90
Captain Morgan Rum & Cola 4.5%	\$14.90



Soft Drinks List

Pepsi	\$6.70
Pepsi Max	\$6.70
Schweppes Lemonade	\$6.70
Solo	\$6.70
Coolridge Still Water	\$5.40
Coolridge Sparkling Water	\$5.70
Spring Valley Orange Juice	\$6.40

OPTUS STADIUM

MEETINGS & SPECIAL EVENTS

☎ 08 6247 4946 ✉ MASEENQUIRY@WA.VENUESLIVE.COM.AU

FIND OUT MORE ABOUT VENUE HIRE