



bayleaf

menu pack

spring summer 2018-19





cocktail menu

SERVE ME COLD

Smoked salmon and herb sandwich, crème fraiche, lemon pearls
Lime and tequila cured kingfish tostada (GF)
Beetroot confit ocean trout, beetroot ketchup, puffed wild rice, (GF)
Heirloom tomato tartare cone, whipped goat's cheese, basil, candied olive (V)
Parmesan custard, tapioca cracker, shaved celery, black mustard (GF) (V)
Mount Macedon duck parfait, brioche, mulled wine jelly, candied orange
Bannockburn chicken rilette, crostini, yolk gel, parmesan dust
Thai beef and cucumber salad (GF)

SERVE ME HOT

Mountain pepper crusted Lake Tyers prawn, garlic aioli
Prosciutto wrapped scallop mousseline, red pepper puree, baby parsley (GF)
Zucchini, pea and mint tart, fetta, lemon jam (V)
Tomato arancini, Mill lel parmesan and polenta crumb, basil pesto mayo (GF) (V)
Yarra Valley chicken and leek croquette, summer truffle mayonnaise
Chipotle chicken empanada, coriander guacamole
Middle eastern lamb skewer, cucumber, mint and cumin yoghurt (GF)
Braised Anakie beef vol au vent, duchess potato

AFTER DARK – \$5.9 per item

Pulled pork slider, Tuscan slaw, house smoked BBQ
Crispy beef bao, sriracha mayo, pickled Asian vegetables
Italian meatballs, basil sugo, parmesan and rocket
Beer battered rockling, hand cut chips, sauce gribiche

BOWL ME OVER – \$9.9 per item

Slow cooked lamb shoulder, hummus, cumin fried chickpeas, cous cous (GF)
Western District Berkshire pork belly, celeriac puree, glazed apples, red elk (GF)
Teriyaki chicken poke, sushi rice, kewpie mayonnaise, wombok, fried shallots
Confit salmon niçoise, charred kipfers, butter beans, semi dried tomatoes, olive crumble (GF)

NAUGHTY CORNER

Chocolate and hazelnut praline macaron (GF)
Raspberry and white chocolate gateau
Passionfruit meringue pie
Coconut and mango panna cotta (GF)
Lemon, elderflower and blackberry cake

P R I C E S	\$29.4 per head (6 items)	Min order - 30 pieces per selection
	\$39.2 per head (8 items)	Min of 6 selections (180 pieces)
	\$49 per head (10 items)	Pre-plattered menu also available
	\$58.8 per head (12 items)	- additional costs apply

GF Gluten Free

V Vegetarian





dining menu

ENTREE

Confit ocean trout, nori and puffed wild rice, apple rose and sesame scallop salsa, watermelon radish, wasabi cracker (GF)

Citrus cured kingfish, watermelon gazpacho, labneh, candied Mt Zero olive crumble, sea herbs, pressed lemon oil (GF)

Heirloom beetroot panna cotta, goats cheese fondant, compressed nashi pear and baby sorrel salad, caraway biscuit (V)

Leek and potato terrine, pickled shallots, charred baby leeks, piccalilli gel, cauliflower, quinoa and parsley salad (V) (GF) (DF)

Bannockburn chicken rilette, corn and spring onion fritter, sweetcorn puree, tarragon and chervil salad (GF)

Smoked ham hock pave, pea puree, candied apples, puffed crackling, sour apple gel, endive, currant and cornichon salad (GF)

Wild rice crusted beef Tataki, miso eggplant, wasabi, ponzu (GF) (DF)

PRICES \$ 66 per person (2 courses)
\$ 78 per person (3 courses)
Minimum numbers – 10 people

Side dishes to compliment main courses available. Includes bread rolls, coffee, tea and handmade chocolates.

GF Gluten Free

V Vegetarian

MAIN

Pan fried fillet of Gold Band snapper, summer artichokes, warm charred red peppers and butter bean salad, baby fennel, basil (GF) (DF)

Tasmanian salmon fillet, chickpea and wild rice salad, sumac yoghurt, lemon jam, parsley oil (GF)

Bannockburn free range chicken roulade, ajo blanco, confit shallots and garlic, crisp skin, salsa verde (GF)

Bannockburn free range chicken breast, charred kipflers, celery, broad beans, endive, gribiche, green olive tapenade (GF) (DF)

Herb and parmesan crusted Gippsland lamb backstrap, braised shoulder compression, crushed minted peas, potato skordalia, Dutch carrots

Anakie grain fed beef fillet, mushroom puree, potato fondant, baby kale summer truffle duxelle, watercress and preserved lemon (GF)

Anakie grain fed beef fillet, ox cheek, potato and truffle croquette, carrot puree, brown butter spinach, yellow beans, tarragon jus

DESSERT

Tropical Eton mess, whipped coconut, pineapple textures, summer fruits (GF)

Dark chocolate and honeycomb mousse, candied violet, chocolate soil (GF)

White chocolate and raspberry gâteau, rose macaron, pistachio, champagne gel

Strawberries and cream, vanilla panna cotta, aerated sponge, strawberry sheet

Salted chocolate tart, marshmallow, graham cracker crumb





shared platters

COLD

Confit Great Southern ocean trout, candied Mt Zero olive crumble, peninsula spinach, beetroot and fennel salad (GF)

Char grilled chicken breast, thyme roasted baby heirloom carrots, green beans, butter beans, charred baby potatoes, smoked tomato wafers, black olives (GF)

Poached Yarra Valley chicken breast, celery, apple and walnut salad, Brussel sprout leaves, target beetroot, white radish, flowering sprouts (GF)

Fillet of high country beef fillet, char grilled potato salad with cherry, grape and charred roma tomatoes, green beans, yellow butter beans, dragoncella dressing (GF)

HOT

Crispy skinned barramundi, charred cauliflower, cauliflower puree, green olive, raisins, fried capers, sumac dressing (GF)

Poached Bannockburn free range chicken, shaved asparagus, broccolini, mint, orange yuzu dressing (GF)

Slow cooked Gippsland lamb shoulder, warm salad of Israeli cous cous, pomegranate, currants, smoked almonds, cumin labne, flatbread chips

Fillet of Gippsland beef fillet, roasted kipflers, scorched heirloom carrots, carrot puree, salsa verde, pinot jus (GF)

PRICES

\$55 per person

10 - 20 people (select 2 mains)

20+ people (select 3 mains)

Minimum numbers - 10 people

Chef's garden salad, bread rolls

and butter will be served

with your selected menu.



Gluten Free



Vegetarian





CHECK OUT THE [GENERAL STORE](#) FOR MORE GREAT 9-5 CATERING OPTIONS

lunch break

SELECT YOUR OWN

Sandwich points	\$8.4 per round
Wraps	\$8.4 per wrap
Gourmet rolls	\$5.9 per roll
Gourmet salad	\$9.9 per person (shared or individual pails)
Vegetarian tart	\$9.9 per person
Seasonal fruit platter	\$5.9 per person
Sweet treat	\$4.9 per person

ON THE GO - \$19 per person

Sandwich points or wraps (1.5 rounds per person)
Premium seasonal fruit platter

HEALTH KICK - \$24 per person

Sandwich points or wraps (1.5 rounds per person)
Shared gourmet salad
Premium seasonal fruit platter

REFUEL - \$26 per person

Seasonal vegetarian tart or frittata (V)
Shared gourmet salad
Premium seasonal fruit platter

BRAIN FOOD SUPER SALADS - \$9.9 per person

Seasonal salads - Contact us for weekly specials
Choose from shared platters or individual pails

Minimum 10 people

GF Gluten Free

V Vegetarian





CHECK OUT THE [GENERAL STORE](#) FOR MORE GREAT 9-5 CATERING OPTIONS

morning + afternoon

SWEET TOOTH - \$4.9 per item

- Muffin
- Mini French pastry
- Baby cakes (GF Available)
- Gourmet slice
- Healthy slice (GF Available)
- Superfood ball (GF)

SAVOURY SNACKS - \$4.9 per item

- Mini filled croissant
- Maple bacon, egg and chive tart
- Vegetarian tart (V)
- Breakfast frittata (GF)
- Beef and Burgundy pie
- Wagyu beef sausage roll

OH SO HUNGRY - \$6.5 per item

- Seasonal housemade bircher muesli
- Healthy granola, yoghurt and fruit compote
- Egg and bacon roll
- Seasonal fruit salad (GF)

Hot plated breakfast available on request
Minimum 10 people

GF Gluten Free

V Vegetarian





more information

TAILORED MENUS

We can create a fully customised menu for your event. From hot plated breakfast, gourmet BBQ, spring racing / picnic boxes, Christmas menus, themed menus, private dinners, cocktail parties and weddings.

SURCHARGES

There is an additional cost for alternate drop of \$5 per person, per course and a minimum of 10 of each dish. Additional chefs may be required.
Any deliveries prior to 8am will incur a \$55 surcharge to the delivery fee.

BEVERAGES

We offer beverage packages and beverages on consumption.

DIETARY REQUIREMENTS

We are able to cater for specific dietary requirements additional costs may apply and a minimum of 48 hours notice is required.

HIRE & ENTERTAINMENT

We are able to provide a wide variety of services including equipment hire, entertainment, décor, design and flowers.

VENUES

Please enquire about our extensive list of venues for your next external event or to view them on our website - [click here](#)

STAFF

Monday - Friday

Wait staff - \$48 per hour

Chef / supervisor - \$55 per hour

Head chef (large functions) - \$60 per hour

Saturday

Wait staff - \$50 per hour

Chef / supervisor - \$60 per hour

Head chef (large functions) - \$65 per hour

Sunday

Wait staff - \$55 per hour

Chef/supervisor \$65 per hour

Head chef (large functions) \$70 per hour

Minimum 4 hours for all staff

DELIVERY

From \$55 (CBD)





beverage packages

PREMIUM PACKAGE

The Hill Brut Cuvee - Bellarine Peninsula
The Hill Sauvignon Blanc - Bellarine Peninsula
The Hill Cabernet Shiraz - Bellarine Peninsula
James Boags Premium & Cascade Light
Selection of flavoured Capi mineral water & ice

2 hrs @ \$22 per guest
3 hrs @ \$26 per guest
4 hours @ \$30 per guest
5 hours @ \$34 per guest
6 hours @ \$38 per guest

DELUXE PACKAGE

Mt Duneed Sparkling - Bellarine Peninsula
Mt Duneed Pinot Grigio - Bellarine Peninsula
Mt Duneed Shiraz - Bellarine Peninsula
Premium Imported Beers & Cascade Light
Selection of flavoured Capi mineral water & ice

2 hrs @ \$26 per guest
3 hrs @ \$30 per guest
4 hrs @ \$34 per guest
5 hrs @ \$38 per guest
6 hrs @ \$44 per guest

PLATINUM PACKAGE

Domain Chandon NV - Yarra Valley
Chandon Sauvignon Blanc - Yarra Valley
Chandon Shiraz - Yarra Valley
Premium Imported Beers & Cascade Light
Selection of flavoured Capi mineral water & ice

2 hrs @ \$30 per guest
3 hrs @ \$34 per guest
4 hrs @ \$38 per guest
5 hrs @ \$42 per guest
6 hrs @ \$46 per guest

COCKTAILS - \$9.5 per cocktail

Spiced Pear Daiquiri - White Rum, Pear, Fig, Lemon
Rosie Fields - Gin, Lime, Elderflower, Pressed Apple, Pear, Soda
Vanilla Rose - Vanilla vodka, Rosewater, Ruby Red Grapefruit
Bramble - Gin, Cointreau, Lemon, Crème de Mure
Classic Mojito - Havana Club Rum, Lime, Mint, Soda

WINE LIST

An extensive wine list can be provided for you to select from and charged on consumption.
Tailored beverage packages can also be arranged upon request.

TERMS

ON CONSUMPTION
Sale/return basis for full
and unbroken cases only.

BEVERAGE PACKAGES
Any beverages left over after an
event remain the property
of Bay Leaf Catering.





terms & conditions

FINAL NUMBERS

We require final guest numbers within a minimum of 48 hours prior to the commencement of an event. In the event of last minute changes to numbers, every attempt will be made to accommodate your request.

CANCELLATIONS

Cancellation, or decrease in numbers, of an event confirmed verbally or in writing by the client, within 48 hours of the commencement of function, will incur a 100% charge of food costs. Cancellation of an event confirmed verbally or in writing by the client, within 24 hours of the commencement of the event set up, will incur a 100% charge of the total event costs.

Bay Leaf Catering takes no responsibility for acts of nature, such as weather, which may result in the cancellation or disruption of an event and all cancellation charges apply.

BALANCE

A 50% deposit is required upon confirmation of a booking.

Full payment in advance is required for any events that do not require staff. For staffed functions, a final invoice will be sent after function. The balance is due and payable 14 days from the invoice date.

Bay Leaf Catering accepts cash, cheque, EFT and credit card, Visa and MasterCard (1% surcharge), AMEX (2.5% surcharge).

DAMAGED / LOST PLATTERS & EQUIPMENT

Lost or damaged platters and equipment will be charged at their replacement value. Each of our platters are clearly identified on the base, please ensure they are left in a safe location for easy retrieval.

FOOD SAFETY

Bay Leaf Catering has a food safety plan that extends to catering venues.

We ask that for the functions without staff in attendance, that the food delivered to you is to be refrigerated below 5C on delivery and displayed at room temperature for a period of no longer than 2 hours.

Once the food is no longer under our supervision, we hand over all responsibility in regards to food safety to you. If required, we are able to recommend refrigeration hire suppliers for your event. We also provide storage instructions for non-staffed events.

VERSION

As we keep our menu seasonal and updated regularly prices are subject to change. Please speak to a Bay Leaf Catering team member to confirm this package is the latest version.





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