



menu pack
Spring Summer 2020



cocktail menu



SERVE ME COLD

Soy glazed tuna, radish, wasabi cream, salmon pearls (GF)

Snapper ceviche, corn tostada, lime, jalapeno (GF)

Avocado, freekeh crisp, pomegranate,
wattleseed and myrtle dukkha (GF) (DF) (Vegan)

Cumin crisp, zaalouk, feta, olive (GF) (V)

Tapioca cracker, papaya, mango, sesame,
mint (GF) (DF) (Vegan)

Confit chicken, parmesan tuile, caesar aioli,
bacon crumb (GF)

Smoked chicken, sesame tuile,
avocado and yuzu cream

Char siu duck and kohlrabi pancake,
spring onion (GF) (DF)

Korean pepper beef, cucumber, mango, mint (GF) (DF)

SERVE ME HOT

Gin cured salmon, rosemary, tonka bean (GF) (DF)

Crispy prawn wonton, furikake mayo, fingerlime

Sesame crusted haloumi, mint, lemon puree (GF) (V)

Fried mac and cheese, soy ketchup, pickled chilli (V)

Chicken okonomiyaki, shiitake, puffed rice, kewpie

Sticky pork, pineapple, peanut, spring onion (GF)

Korean fried chicken, miso, kombucha BBQ sauce (GF)

Braised lamb and pea croquette, mint aioli, pea shoot

Seared beef, polenta, chimichurri, dried corn (GF)

BOWL ME OVER

Seared tuna, raw slaw, ponzu, wild rice, shiso (GF) (DF)

Barramundi, white bean, spinach, lemon, herbs (GF) (DF)

Confit chicken, haloumi salad, dried kalamata,
cucumber, preserved lemon (GF) (DF)

Cardamom roasted lamb shoulder, yoghurt,
chickpeas, mango salsa (GF)

AFTER DARK

Crispy fish bocadillo, herb aioli, pickled chillies

Fried chicken bao, miso ranch dressing,
minted cucumber

Cochinita pork quesadilla, smoked cheddar,
green pepper salsa (GF)

Korean BBQ brisket bun, gochujang,
kim chi cucumbers

NAUGHTY CORNER

Yuzu curd tart, raspberry meringue

Chocolate and hazelnut gâteau (GF)

Pina colada panna cotta (GF)

Lemon and thyme baby cake (GF)

Goat's curd, grilled stone fruit, walnut crisp

dining menu



ENTREE

- Yellowfin tuna, avocado and yuzu cream, ponzu, nashi, puffed rice, nori (GF)
- Gin and lemon myrtle salmon, golden beetroot, smoked mayonnaise, salmon pearls (GF)
- Heirloom tomato, asparagus, olive, basil, goat's cheese crème fraiche (G) (V)
- Kingfish ceviche, coconut and finger lime dressing, avocado, rice cracker (GF) (DF)
- Smoked chicken and roast fig salad, tahini, cumin, pine nut, pomegranate (GF) (DF)
- Wagyu bresaola, wasabi mayonnaise, crispy spiced kale

MAIN

- Barramundi fillet, coconut, lime, sesame pak choy, wild rice (GF) (DF)
- Roast golden snapper, charred fennel, petit herb and grapefruit salad (GF) (DF)
- Bannockburn chicken, pickled daikon, shiitake, miso carrot, furikake (GF) (DF)
- Bannockburn chicken, pine nut romesco, charred broccolini, asparagus (GF)
- Braised pork belly, sticky rice, miso, apple, wakame (GF)
- Angus beef fillet, shortrib terrine, young peas, kipfler fondant (GF)
- Angus beef fillet, grilled summer salad, sweet tomato, baby basil (GF) (DF)

DESSERT

- Dark chocolate tart, popped corn, blueberry
- Black cherry layer cake, gingerbread, brandy custard
- Yuzu curd, vanilla cream, raspberry meringue, oat crumble
- Whipped honey and thyme Meredith goat's cheese, grilled stone fruit, vintage cheddar, walnut crisp

elegant & individually plated

feasting



SMALL PLATES

Snapper ceviche, coriander oil, grapefruit, shiso (GF) (DF)

White bean and avocado, pomegranate pearls, walnut dukkha, toasted flatbread (DF) (V)

Smoked duck breast, pickled cherries, mizuna (GF) (DF)

Rare roast Angus beef, Summer radish, crème fraiche, salmon pearls, onion ash (GF)

LARGE PLATES

Smoked salmon, rosemary, fennel, tonka bean (GF) (DF)

Cured trout, grapefruit marmalade, pickled witlof, mint (GF) (DF)

Hickory smoked chicken, roast fig, tahini (GF)

Roast chicken, heirloom tomato, asparagus, basil, parmesan (GF)

Beef fillet tataki, chimichurri, mint, roast corn (GF) (DF)

Antipasti board, Serrano, salami, bresaola, olives, marinated tomato, walnut, feta, served with focaccia

SIDES

Mixed green beans, ginger and sesame, thai basil (GF) (DF) (V)

Chargrilled zucchini, lemon ricotta, mint, peas (GF) (V)

Roast broccolini, sweet soy, pickled chilli, coriander (DF) (V)

Buckwheat, quinoa and spinach salad, molasses, lemon, toasted seeds (GF) (DF) (V)

Hot and sour Asian greens (GF) (DF) (V)

Crispy sweet potatoes, sour cream, toasted coriander, honey (GF) (V)

Crushed Kipfler potatoes, horseradish crème fraiche, baby herbs (GF) (V)

Includes artisan dinner rolls, sea salt and butter

a delicious array to share

SHARED DESSERT

Stone fruit and almond tart, mascarpone

Chocolate and ginger cake, whipped ganache (GF)

Spiced carrot and walnut cake, cream cheese frosting

hot feasting



SMALL PLATES

Louisiana fried King prawns, celeriac remoulade, shredded cos (GF)

Seared haloumi, sesame crunch, mint yoghurt, preserved lemon (GF) (V)

Smoked chicken, maple glaze, corn puree, pea shoots (GF)

Soy braised pork, anise and apple puree, puffed rice, sesame, seaweed (GF) (DF)

LARGE PLATES

Baked salmon fillet, dill slaw, beetroot labneh (GF)

Ginger and soy barramundi, kohlrabi salad, ponzu dressing (GF) (DF)

Roast chicken, pine nut romesco, asparagus, zucchini (DF) (GF)

Adobo chicken, chorizo and pineapple relish, coriander (GF) (DF)

Angus beef fillet, miso, broccolini, pickled ginger, sesame (GF) (DF)

Angus beef brisket, gochujang, coriander, kimchi cucumber, mizuna (GF)

Cardamom roast lamb shoulder, pomegranate crème fraiche, toasted chickpeas, mint oil (GF)

SIDES

Mixed green beans, ginger and sesame, thai basil (GF) (DF) (V)

Chargrilled zucchini, lemon ricotta, mint, peas (GF) (V)

Roast broccolini, sweet soy, pickled chillies, coriander (DF) (V)

Buckwheat, quinoa and spinach salad, molasses, lemon, toasted seeds (GF) (DF) (V)

Hot and sour Asian greens (GF) (DF) (V)

Crispy sweet potatoes, sour cream, toasted coriander, honey (GF) (V)

Crushed Kipfler potatoes, horseradish crème fraiche, baby herbs (GF) (V)

Includes artisan dinner rolls, sea salt and butter

SHARED DESSERT

Stone fruit and almond tart, mascarpone

Chocolate and ginger cake, whipped ganache (GF)

Spiced carrot and walnut cake, cream cheese frosting

generous plates shared with friends

Staff required for hot feasting

Side dishes to compliment main courses available.

Includes bread rolls, coffee, tea and handmade chocolates.

GF Gluten Free

V Vegetarian



GRAZING TABLES

A Light Graze
Artisan cured meats
House made dips
Mt Zero olives
Marinated zucchini and tomatoes
A selection of 3 Australian cheeses with
Bay Leaf fruit paste
Artisan crackers, grissini and lavosh
Seasonal fresh fruit
Dried fruit & Bay Leaf roasted nuts

FORAGE & GRAZE

Artisan cured meats
Housemade dips
Mt Zero Olives
A selection of Australian cheeses with
Bay Leaf fruit paste
Artisan sourdough, grissini, crisp bread & lavosh
Flatbread chips, hummus, dukkha (V)
Beef fillet tataki, chimichurri, mint, roast corn (GF) (DF)
Charred broccolini, spinach, pickled chilli, lemon, roast
almonds (GF) (DF) (V)
Sumac roast pumpkin, quinoa, fig,
balsamic (GF) (DF) (V)

the perfect
addition to your
next affair



FROM THE GRILL

Teriyaki salmon skewers, yuzu dressing,
spring onion (GF) (DF)

BBQ King prawns, sweet chilli and pineapple (GF) (DF)

Sriracha tofu skewers, sesame kewpie (GF) (V)

Haloumi and capsicum kebabs,
preserved lemon aioli (GF) (V)

Chicken slider, swiss cheese, miso ranch dressing,
dill pickle

Pork belly, miso apple sauce (GF)

Pork chipolatas, burnt tomato ketchup (DF)

Lamb kofta, zaalouk dip (DF)

Angus beef slider, cheddar, korean chilli mayo,
kimchi cucumbers

SALAD PAILS

Asian slaw, ponzu, puffed rice, peanuts (GF) (DF) (V)

Pesto tubetti pasta, baby bocconcini,
dried tomatoes, basil (V)

Mixed grains, seeds, pomegranate, feta (GF) (V)

Greek haloumi salad, dried kalamata,
preserved lemon (GF) (V)

SWEET TREAT

Yuzu curd tart, raspberry meringue

Chocolate and hazelnut gateau (GF)

Pina colada panna cotta (GF)

Lemon and thyme baby cake (GF)

Goat's curd, grilled stone fruit, walnut crisp

our chef's on
the grill at your
place...

bbq feast



FROM THE GRILL

BBQ King prawn, Marie Rose, charred lemon cheeks (GF)
Grilled Tasmanian salmon fillet, tonkatsu mayo,
pickled kohlrabi (GF) (V)
Bulgogi tofu, miso aioli, spring onion,
pickled ginger (GF) (V)
Maple chicken, buffalo sauce, furikake and fresh herbs (GF)
Tandoori chicken, mango salsa, pistachio,
rose yoghurt (GF)
Pork and fennel sausages, burnt tomato ketchup (DF)
5 spice pork ribs, hoisin, coriander,
pickled pineapple (GF) (DF)
Lamb kofta, beetroot labneh, pomegranate (NF)
Angus beef, chimichurri, roast corn (GF) (DF)
48 hour Angus beef brisket, Carolina mop sauce (GF) (DF)

SALADS

Asian slaw, ponzu, puffed rice, peanuts (GF) (DF) (V)
Charred broccolini, spinach, pickled chilli, lemon, roast
almonds (GF) (DF) (V)
Sumac roast pumpkin, quinoa, fig, balsamic (GF) (DF) (V)
Grilled Summer vegetables, lemon ricotta, mint (GF) (V)
Mixed grains, seeds, pomegranate, feta (GF) (V)
Pesto tubetti pasta, baby bocconcini,
semi dried tomatoes, basil (V)
Kipfler potato salad, chipotle aioli, roast corn,
chives (GF) (V)
Greek haloumi salad, dried kalamata,
preserved lemon (GF) (V)

SIDES

Grilled corn on the cob, miso and chilli butter,
parmesan (GF) (V)
Pickled lebanese cucumbers, toasted coriander seeds,
honey (GF) (DF) (V)
Chargrilled flatbread, hummus, dukkha (DF) (V)
Grilled polenta, olive, pine nut, tomato relish (GF) (V)
Foil baked Kipfler potatoes, sour cream, chives (GF) (V)
Foil baked sweet potatoes, crème fraiche and dill (GF) (V)
Garlic butter and mozzarella sharing bread (V)

a bbq like no other

drop & go



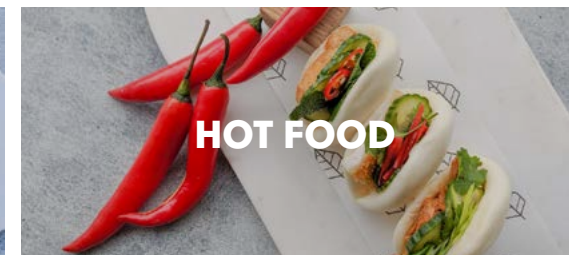
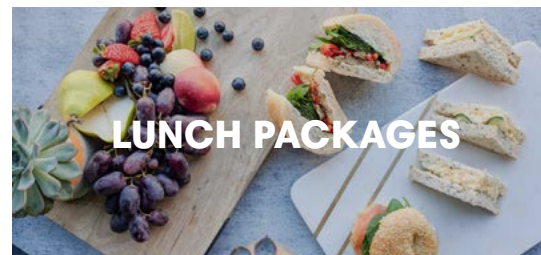
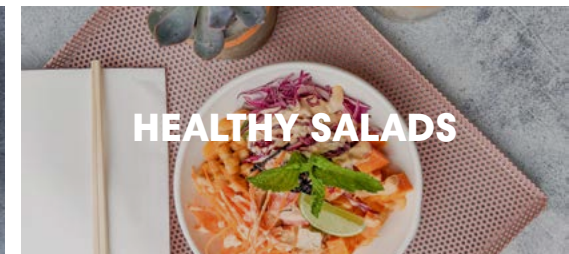
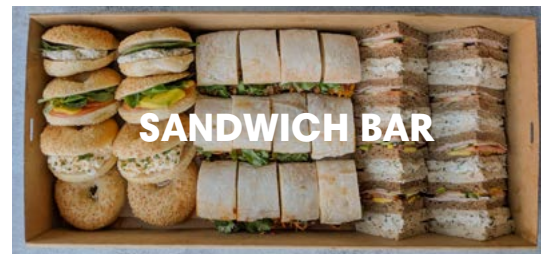
Office Catering

For every day office catering Bay Leaf also offers boxed drop & go solutions delivered to your door.

- Easy online ordering
- Perfect for team meetings
- Handmade seasonal products
- Simple dietary solutions
- Free delivery to Melbourne CBD
- Disposable environmental packaging
- Last minute orders
- Dedicated support team

[ONLINE STORE](#)

[EMAIL US](#)



packages



CLASSIC

The Hill Brut NV, Bellarine Peninsula, Vic
'The Hill' Pinot Gris, Bellarine Peninsula, Vic
'The Hill' Cabernet Shiraz, Bellarine Peninsula, Vic
Premium Imported Beers & Cascade light
Selection of flavoured and natural Capi mineral waters

PREMIUM

Swan Bay Vintage Cuvee Brut, Bellarine Peninsula, Vic
Tanwood Sauvignon Blanc, Pyrenees, Vic
Tanwood Merlot, Pyrenees, Vic
Premium Imported Beers & Cascade light
Selection of flavoured and natural Capi mineral waters

UNIQUE

Something a little interesting and natural.
A pet nat and a pink. A talking point.
Little Rara Petillant Naturelle, Pyrenees, Vic
Little Rara Rose, Pyrenees, Vic
Pyren, Earthscape Shiraz, Bellarine Peninsula, Vic
Colonial Draught
Selection of flavoured and natural Capi mineral waters

COCKTAILS

Mimosas & Bellinis

Let us boost up your bubbles with some sweets & make it peachy

Jugs of Pimms

All the trimmings, fruit and mixers
Perfect with our Summer feasting

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.

wine list



FIZZ

The Hill Brut NV, Bellarine Peninsula, Vic
Swan Bay Vintage Cuvee Brut, Bellarine Peninsula, Vic
Paul Louis Sparkling Blanc de Blancs, Loire Valley, Fra
Pizzini Prosecco, King Valley, Vic 38
Moet & Chandon Brut NV, Champagne, Fra
Pol Roger Brut Reserve NV, Champagne, Fra

WHITE

'The Hill' Pinot Gris, Bellarine Peninsula, Vic
'The Hill' Chardonnay, Bellarine Peninsula, Vic
Tanwood Sauvignon Blanc, Pyrenees, Vic
Swan Bay Pinot Grigio, Bellarine Peninsula, Vic
Swan Bay Chardonnay, Bellarine Peninsula, Vic
Ferryman Pinot Gris, Mornington Peninsula, Vic
Ferryman Chardonnay, Mornington Peninsula, Vic
Pyren, Earthscape Sauvignon, Pyrenees, Vic

ROSE

Tanwood Rose, Pyrenees, Vic
Bertaine et Fils Rose, Aude Valley, Fra
Mahi Marlborough Rose, Marlborough, NZ

RED

'The Hill' Cabernet Shiraz, Bellarine Peninsula, Vic
'The Hill' Cabernet Sauvignon, Bellarine Peninsula, Vic
Tanwood Merlot, Pyrenees, Vic
Swan Bay Pinot Noir, Bellarine Peninsula, Vic
Swan Bay Shiraz, Bellarine Peninsula, Vic
Ferryman Pinot Noir, Mornington Peninsula, Vic
Pyren, Earthscape Shiraz, Bellarine Peninsula, Vic

MINIMAL INTERVENTION

A Victorian winemaker, using thoughtful winemaking techniques including wild yeast fermentation, carbonic maceration and the avoidance of unnecessary additives.

Something a little interesting and natural.
A talking point.

Little Rara Petillant Naturele, Pyrenees, Vic
Little Rara Gris, Pyrenees, Vic
Little Rara Rose, Pyrenees, Vic
Little Rara Noir, Pyrenees, Vic

beverage



LOCAL BREW

Cascade Premium Light
Carlton Draught
Crown Lager
James Boags Premium
Colonial Draught
Colonial Pale Ale
Colonial Bertie Cider

IMPORTED BEER

Peroni
Corona
Asahi
Heineken

JUICE & SOFT DRINK

Orange Juice, Apple Juice 2 litre
Mineral water 600ml
Individual Emma & Tom's Juices
Capi - Mineral Water 750ml
Capi - Flavoured Mineral Water
Capi - Natural Mineral Water

SPIRITS

A selection of spirits are available on request

ON CONSUMPTION

Sale or return for full and unbroken cases only
For wines not held in stock orders will be by the case only

COCKTAILS

Mimosas & Bellinis

Let us boost up your bubbles with some sweets & make it peachy

Jugs of Pimms

All the trimmings, fruit and mixers
Perfect with our Summer feasting

more info



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

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)



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 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 the client. 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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