



bayleaf

menu pack





cocktail menu

SERVE ME COLD

Line caught tuna tostada, avocado, blackened corn, coriander (GF)
Humpty Doo barramundi skordalia, shaved potato, marinated wild fennel, lemon puree (GF)
Mosaic of Lakes Entrance seafood, Yarra Valley truffle tomato salsa, cauliflower cream (GF)
Mediterranean local vegetable roulade, basil gel, aged parmesan cracknel (V) (GF)
Whipped Sutton Grange goats cheese, fennel shortbread, compressed apple and celery (V)
Bannockburn chicken compression, herb mousse, parsnip puree, baby parsley (GF)
Mount Macedon confit duck and cherry pave, brioche, onion soubise, cherry powder
Anakie grain fed smoked beef fillet, beetroot, crostini, horseradish cream, hay ash

SERVE ME HOT

Char sui of Tasmanian ocean trout, toasted seaweed, miso and ginger butter (GF)
Sesame panko crusted Lake Tyers prawn, sweet soy and coriander sauce
Great Alpine butternut pumpkin and caramelised onion tart, mascarpone, crisp sage (V)
Pea and mint arancini, Mill lel parmesan and polenta crumb, preserved lemon aioli (V, GF)
Yarra Valley chicken, mushroom and leek filo, truffled goat's cheese
Korean popcorn chicken, crisp coconut rice cake, bulgogi kewpie, pickled kohlrabi
Braised Suffolk lamb, polenta cake, mojo picante (GF)
Anakie beef and roasted pepper skewer, sumac hummus (GF)

AFTER DARK – \$5.9 per item

Crispy soft-shell crab bao, sriracha mayonnaise, pickled Asian vegetables, coriander
Wagyu beef slider, red onion jam, butter lettuce, jack cheese, truffle mayonnaise
Slow cooked chicken and sweet potato croquettes, creamed leeks, parmesan wafer
Western District Berkshire pork belly, chilli jam, baby ginger greens, fried shallots (GF)

BOWL ME OVER – \$9.9 per item

Confit Great Southern ocean trout, candied Mt Zero olive crumble, beetroot and fennel (GF)
Bannockburn free range chicken, potato puree, charred leeks, broad beans, thyme jus
Slow cooked beef cheek, parmesan polenta, peas, Yarra Valley truffle oil (GF)
Gippsland glazed lamb shoulder, carrot puree, herbed pangratatta, mint gel

NAUGHTY CORNER

Jaffa macaron, Yarra Valley chocolate and orange ganache (GF)
Coconut and vanilla bean panna cotta, apple and rhubarb crumble (GF)
Peppermint and chocolate chip cookie sandwich
Banana toast, salted peanut buttercream, raspberry preserve
Retro marshmallow cone, popping candy

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

Coastal seafood terrine, prawn and corn veloute, sweet corn puree, brik pastry wafer, shaved celery, dill and radish salad

Asparagus and pumpkin salad, pencil asparagus, pumpkin gel, yoghurt dressing, fried kale, tapioca cracker (GF) (V)

Bannockburn chicken compression, herb mousse, leek puree, baby leeks, walnut praline, tarragon and chervil salad (GF)

Mount Macedon confit duck and Red Hill sour cherry pave, brioche, white onion soubise, endive, cherry powder

Berkshire pork belly, chilli jam, baby ginger greens, Sichuan pepper prawn, fried shallots and coriander (GF)

Anakie grain fed beef fillet tataki, sesame crust, Asian hot herb salad, ponzu gel (GF)

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

Tasmanian salmon fillet, shaved zucchini, crispy kale, braised fennel, squid ink cracker (GF)

Humpty Doo barramundi fillet, turtle bean and tomato cassoulet, lemon butter emulsion, snow pea and tarragon salad (GF)

Bannockburn Free Range chicken breast, leek puree, potato dauphinoise, charred leeks, broad beans, thyme jus (GF)

Bannockburn Free Range chicken breast, butternut pumpkin, ancient grains and seeds, brown butter spinach, asparagus, jus gras (GF)

Herb Gippsland lamb cutlet, glazed shoulder puck, carrot puree, potato fondant, Dutch carrots, mint gel

Anakie grain fed beef fillet, potato truffle hash, celeriac puree, butter beans and turnips, onion jam

Slow cooked Wodonga grass fed beef cheek, parmesan polenta, shallots, baby peas, Yarra Valley truffle oil

DESSERT

Poached Red Hill pear, spiced butter cake, vanilla crème anglaise, mixed fruit

Chocolate and chestnut mousse, fallen leaf tuille, chocolate soil (GF)

Orange and almond cake, Grand Marnier caramel, white chocolate, fennel

Green tea panna cotta, chocolate ganache, sesame and yuzu caviar (GF)

Banana torte, whipped coconut cream, peanut crunch





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



Gluten Free



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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