

AUTUMN WINTER 2020



*Menu Pack*  
**BAY LEAF CATERING**

# cocktail menu

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## COLD

Kingfish crudo, cucumber, lemongrass, curry leaf <sup>GF, DF</sup>  
Smoked trout blini, nori mayonnaise, wild rice <sup>DF</sup>  
Lobster roll, bisque mayonnaise, chive  
Black olive and hazelnut biscotti, beetroot, feta, orange <sup>V</sup>  
Tom Yum rice paper roll <sup>GF, VG</sup>  
Cauliflower skordalia, flax seed cracker, almond <sup>GF, VG</sup>  
Smoked chicken, celeriac and black sesame tartlet  
Confit chicken tostada, corn, chilli ketchup <sup>GF, DF</sup>  
Hoisin duck crepe, spring onion <sup>DF</sup>  
Rueben on rye, peppered beef, pickle, kraut

## HOT

Miso prawn toast, yuzu sesame mayonnaise  
Hot smoked trout, English muffin, XO  
Okonomiyaki, confit mushroom, pink ginger, nori <sup>GF, V, DF</sup>  
Cauliflower and fennel croquette, smoked tomato <sup>V</sup>  
Mac 'n' Cheese, tonkatsu sauce <sup>V</sup>  
Lebanese pumpkin kibbeh, eggplant raita <sup>GF, DF, VG</sup>  
Marrakesh chicken, coriander labneh, pickled cabbage <sup>GF</sup>  
Lamb cigar, hemp and saltbush gremolata, goat's cheese  
Sticky soy beef cheek wonton, cucumber, ginger <sup>DF</sup>  
Beef pie, chimichurri sauce

## SUPPER

Prawn hot dog, avocado butter, Marie Rose  
Karaage chicken slider, butter lettuce, pickle  
Pork katsu sandwich, kaffir lime, pear slaw  
Beef cheek bao, carrot, spring onion, coriander slaw

## FORK & WALK

Seared tuna, sprouted bean salad, hemp seed cream <sup>GF, DF</sup>  
Smoked chicken and risoni salad, charred greens, mint pesto, goats curd, olive  
Braised lamb, honey baked roots, saltbush gremolata <sup>GF, DF</sup>  
Beef cheek, parsnip and celeriac puree, braised onion <sup>GF</sup>

## SWEET

Chocolate cake cannoli  
Apple and raspberry pie  
Lamington baby cake <sup>GF</sup>  
Malt chocolate fudge sweetie  
Cranberry margarita pannacotta <sup>GF, DF</sup>

# dining

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## ENTRÉE

Yellowfin tuna, kohlrabi, rhubarb, smoked olive oil <sup>GF, DF</sup>

Seared scallops, celeriac, apple, hazelnut, sage crisps <sup>GF</sup>

Winter bean salad, hemp seed cream, buckwheat snap, sherry vinegar, wild herbs <sup>VG, GF, DF</sup>

Confit mushrooms, polenta cake, goats curd, saltbush, orange oil <sup>GF, V</sup>

Smoked chicken terrine, pistachio puree, carrot salad, pomegranate <sup>GF</sup>

Wagyu beef bresoala, celeriac and pepper berry remoulade, parsnip, pickled pear, brandy <sup>GF, DF</sup>

## MAIN

BBQ snapper, red miso and lobster bisque, shimeji, legumes <sup>GF</sup>

Murray Cod, pink fir hash, pangrattato, soft herbs <sup>GF</sup>

Chicken breast, black garlic jus, celeriac gratin, charred brassica, verde sauce <sup>GF, DF</sup>

Roast duck, plum ginger, romanesco, sprouts, carrot, lemongrass <sup>GF, DF</sup>

Lamb rack, masala parsnip puree, Warrigal greens, cashew, curry leaf <sup>GF, DF</sup> + 5pp

Angus beef tenderloin, pumpkin fondant, confit tomato, mojo verde <sup>GF</sup>

Beef cheek, smoked potato, blackened leek, braised roots, Madeira jus <sup>GF</sup>

## SIDES

Broccoli, smoked creme fraiche, almond, orange oil <sup>GF</sup>

Steamed green beans, saltbush gremolata, macadamia <sup>GF, DF</sup>

Green leaves, snow peas, red wine vinaigrette <sup>GF, DF</sup>

Roast pink fir potatoes, parmesan salt <sup>GF</sup>

## DESSERT

Dark chocolate tart, espresso, whipped mascarpone

Lemon and honey tea cake, poached pear, ginger cream, whiskey <sup>GF</sup>

Warrnambool vintage cheddar, whipped goat's cheese, beetroot relish, candied walnuts, wholegrain crisp

Petit four selection

Includes bread rolls, coffee, tea and handmade chocolates.

**DF** Dairy Free   **GF** Gluten Free   **V** Vegetarian   **VG** Vegan

# feasting

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## COLD

Salmon gravlax, lemon and dill, mixed beans <sup>GF, DF</sup>

Hot smoked tandoori ocean trout, Bombay salad, herb raita <sup>GF</sup>

Goat's cheese and herb tart, beetroot, creme fraiche, pecans <sup>GF, V</sup>

Poached chicken, lemongrass sambal, raw slaw, pickled ginger <sup>GF, DF</sup>

Roast chicken, pistachio dukkha, ancient grains, green harissa verde <sup>GF, DF</sup>

Peppered beef fillet, pickle aioli, rye crumb <sup>DF</sup>

## HOT


Lemon roast chicken, pepper berry mustard, BBQ carrots <sup>GF, DF</sup>

Moroccan roast lamb shoulder, hummus, mint, pickled cauliflower <sup>GF, DF</sup>

Slow braised beef cheek, sesame pak choy, pickled ginger, spring onion <sup>GF, DF</sup>

Burrata with chargrilled eggplant, saltbush pangrattato, gremolata <sup>V, GF</sup>

## SIDES

Honey baked roots, cardamom yoghurt <sup>V, GF</sup> 

Baked kipfler potatoes, chive salt <sup>VG, GF</sup> 

Lentil and wild rice pilaf, cauliflower, kale, zaatar <sup>GF, VG</sup>

Asian slaw, fennel, daikon, spring onions, coriander, tamari seeds <sup>GF, DF, VG</sup>

Broccoli, beans, hazelnut vinaigrette <sup>GF, VG</sup>

Bitter leaf salad, pumpkin seed granola, fennel, orange

Broccoli, kale, green beans, avocado, snow peas, pumpkin seeds, watercress verde <sup>GF, DF</sup>

## SWEET

Dark chocolate cake, mulled wine ganache

Apple crumble tart, pouring custard

Petit four selection

Includes bread rolls and butter

 Hot dishes require chefs on site



Dairy Free



Gluten Free



Vegetarian



Vegan

# grazing

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## HEALTHY LIVING BREAKFAST

Breakfast wraps and pots, banana bread, fruit, protein balls and fritatta. For happy healthy glowing teams.

## DELUXE BREAKFAST

Egg and bacon sliders, Danishes, frittatas, breakfast pots, banana bread and fresh fruit platters. Next level breakfast.

## HEALTHY LIVING LUNCH

Tri-colour wraps, fresh salads, frittatas, hummus and crudité pots, fresh fruit platters and protein balls. A styled array of healthy lunch options.

## DELUXE LUNCH

Gourmet rolls, wraps and sandwiches. Savoury tarts, sweet slices and fruit platters. An elevated classic lunch for your team.

## HIGH TEA

A deluxe high tea spread fit for royalty. Finger sandwiches, frittatas, savoury tarts, Peking duck crepes, cheeseplatters. A sweet array of house made scones, baby cakes and slices

## GRAZING FEAST

Treat the team to a three course buffet, shared meats, large healthy salads, arancini, savoury tarts, sweet tarts, baby cakes and fresh fruit platters. Cured meats and cheese and all the trimmings

## CLASSIC GRAZING

The perfect grazing table, with all the trimmings. The finest cured meats and cheeses, fruit and berries, breads and lavosh. Perfect for drinks and nibbles

MORE GRAZING

## Boxed or Setup?

**Setup** Impressive, styled and tiered grazing tables, carefully setup by Bay Leaf staff on site with luscious greenery included.

**Boxed** All the delicious things, delivered in our sustainable boxes, labelled for dietaries and ready to enjoy.

Min 30 people

DF Dairy Free GF Gluten Free V Vegetarian VG Vegan



# bbq

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## FROM THE GRILL

Teriyaki salmon skewers, yuzu dressing,  
spring onion <sup>GF, DF</sup>

BBQ King prawns, sweet chilli and pineapple <sup>GF, DF</sup>

Sriracha tofu skewers, sesame kewpie <sup>GF, V</sup>

Haloumi and capsicum kebabs,  
preserved lemon aioli <sup>GF, V</sup>

Chicken slider, swiss cheese, miso ranch dressing

Pork belly, miso apple sauce <sup>GF</sup>

Pork chipolatas, burnt tomato ketchup <sup>DF</sup>

Lamb kofta, zaalouk dip <sup>DF</sup>

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

## SALAD PAILS

Crunchy Asian slaw <sup>GF, DF, VG</sup>

Supergreen vegetable <sup>GF, DF, VG</sup>

Persian cauliflower and quinoa <sup>GF, DF, VG</sup>

Japanese miso soba noodle <sup>DF, VG</sup>

## SWEET TREAT

Chocolate cake cannoli

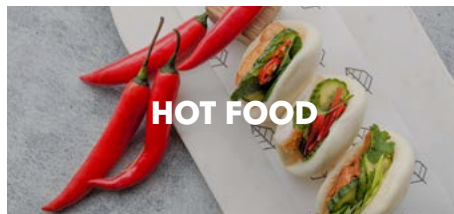
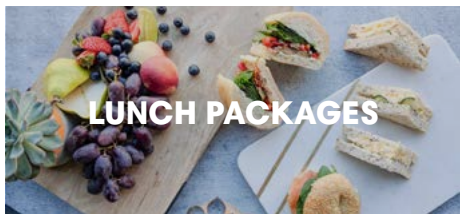
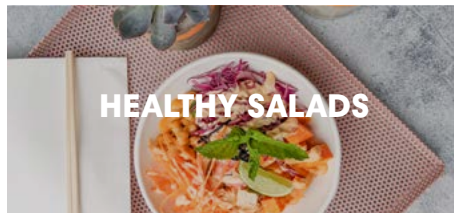
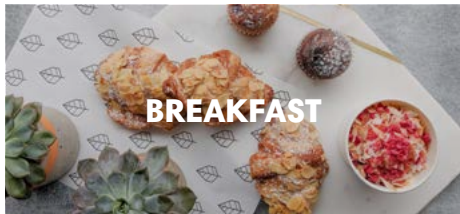
Apple and raspberry pie

Lamington baby cake <sup>GF</sup>

Malt chocolate fudge sweetie

Cranberry margarita pannacotta <sup>GF, DF</sup>





## office catering

For every day office catering Bay Leaf also offers boxed office catering 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](#)

# wine list

## FIZZ

The Hill Brut NV, Bellarine Peninsula, Vic	27
Swan Bay Vintage Cuvee Brut, Bellarine Peninsula, Vic	32
Paul Louis Sparkling Blanc de Blancs, Loire Valley, Fra	35
Pizzini Prosecco, King Valley, Vic	38
Moet & Chandon Brut NV, Champagne, Fra	82
Pol Roger Brut Reserve NV, Champagne, Fra	93

## WHITE

'The Hill' Pinot Gris, Bellarine Peninsula, Vic	26
'The Hill' Chardonnay, Bellarine Peninsula, Vic	26
Tanwood Sauvignon Blanc, Pyrenees, Vic	30
Swan Bay Pinot Grigio, Bellarine Peninsula, Vic	32
Swan Bay Chardonnay, Bellarine Peninsula, Vic	32
Ferryman Pinot Gris, Mornington Peninsula, Vic	42
Ferryman Chardonnay, Mornington Peninsula, Vic	42
Pyren, Earthscape Sauvignon, Pyrenees, Vic	38

## ROSE

Tanwood Rose, Pyrenees, Vic	30
Bertaine et Fils Rose, Aude Valley, Fra	32
Mahi Marlborough Rose, Marlborough, NZ	45

## RED

'The Hill' Cabernet Shiraz, Bellarine Peninsula, Vic	26
'The Hill' Cabernet Sauvignon, Bellarine Peninsula, Vic	26
Tanwood Merlot, Pyrenees, Vic	30
Swan Bay Pinot Noir, Bellarine Peninsula, Vic	32
Swan Bay Shiraz, Bellarine Peninsula, Vic	32
Ferryman Pinot Noir, Mornington Peninsula, Vic	37
Pyren, Earthscape Shiraz, Bellarine Peninsula, Vic	38

## 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	55
Little Rara Gris, Pyrenees, Vic	52
Little Rara Rose, Pyrenees, Vic	52
Little Rara Noir, Pyrenees, Vic	52



# packages

## CLASSIC

The Hill Brut NV, Bellarine Peninsula, Vic	2 hrs @ 25 per guest
'The Hill' Pinot Gris, Bellarine Peninsula, Vic	3 hrs @ 30 per guest
'The Hill' Cabernet Shiraz, Bellarine Peninsula, Vic	4 hours @ 40 per guest
Premium Imported Beers & Cascade light	5 hours @ 50 per guest
Selection of flavoured and natural Capi mineral waters	

## PREMIUM

Swan Bay Vintage Cuvee Brut, Bellarine Peninsula, Vic	2 hrs @ 28 per guest
Tanwood Sauvignon Blanc, Pyrenees, Vic	3 hrs @ 32 per guest
Tanwood Merlot, Pyrenees, Vic	4 hrs @ 42 per guest
Premium Imported Beers & Cascade light	5 hrs @ 55 per guest
Selection of flavoured and natural Capi mineral waters	

## UNIQUE

Something a little interesting and natural.	
A pet nat and a pink. A talking point.	2 hrs @ 32 per guest
Little Rara Petillant Naturele, Pyrenees, Vic	3 hrs @ 37 per guest
Little Rara Rose, Pyrenees, Vic	4 hrs @ 45 per guest
Pyren, Earthscape Shiraz, Bellarine Peninsula, Vic	5 hrs @ 57 per guest
Colonial Draught	
Selection of flavoured and natural Capi mineral waters	

## COCKTAILS

<b>Negroni</b> Vermouth, Campari, Gin, Orange	9.5
<b>Ginger Jerry</b> Sailor Jerry's, Lime, Ginger, Mint	9.5
<b>Spiced Pear Daiquiri</b> White Rum, Pear, Fig, Lemon	9.5
<b>Rosie Fields</b> Gin, Lime, Elderflower, Pressed Apple, Pear, Soda	9.5
<b>Bramble</b> Gin, Cointreau, Lemon, Crème de Mure	9.5

## 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.

Prices exclude GST



Dairy Free



Gluten Free



Vegetarian



Vegan

# beverages

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## LOCAL BREW

Cascade Premium Light	7.5
Carlton Draught	8.5
Crown Lager	8.5
James Boags Premium	8.5
Colonial Draught	9
Colonial Pale Ale	9
Colonial Bertie Cider	9

## IMPORTED BEER

Peroni	8.5
Corona	8.5
Asahi	8.5
Heineken	8.5

## JUICE & SOFT DRINK

Orange Juice, Apple Juice 2 litre	8.5
Mineral water 600ml	4
Individual Emma & Tom's Juices	4
Capi - Mineral Water 750ml	8.5
Capi - Flavoured Mineral Water	4
Capi - Natural Mineral Water	4

## 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

<b>Negroni</b> Vermouth, Campari, Gin, Orange	9.5
<b>Ginger Jerry</b> Sailor Jerry's, Lime, Ginger, Mint	9.5
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Prices exclude GST

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# terms & conditions

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## FINAL NUMBERS

We require final guest numbers within a minimum of 2 working days 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.

## 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.

## 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).

All prices are excluding GST.

## 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.

# more info

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## 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

### Saturday

Wait staff - 50 per hour

Chef / supervisor - 60 per hour

### Sunday

Wait staff - 55 per hour

Chef/supervisor - 65 per hour

Minimum 4 hours for all staff

## DELIVERY

From 55 (CBD)





*Autumn Winter*

**BAY LEAF CATERING**

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[www.urbanfoodies.com.au](http://www.urbanfoodies.com.au)