



Catering Menu



Catering & Canape Menu

Substantial *(All Served in bamboo boats)*

Tempura Fried Cauliflower, crispy Chickpeas with Mint, Parsley, hummus and Pomegranate Seeds. (VG) 6

Lemongrass Beef Sirloin Salad, with Vermicelli noodles, capsicum, bean sprouts, wombok, cucumber, coriander, mint. (GF) 7

Beer Battered Barramundi with Chips and lemon wedge. 7.5

Canapés

From The Garden

Beetroot Bhaji with Coconut Yogurt Raita. (GF, VG) 3

Jackfruit Ceviche with a mango Dressing. (GF,VG) 3

Spinach and Mozzarella Arancini Served with Country aioli & parsley. (V) 2.5

Caramelized Onion & mushroom Tart with Fresh Thyme. (GF, V) 3.5

Sri Lankan Seeni Sambol Goat cheese Tart. (GF, V) 3.5

Tomato, Basil & balsamic bruschetta on a Crouton. (V) 3.5

Legend

V (vegetarian) H (halal) N (contains Nuts)
VG (vegan) GF (gluten free) DF (dairy free)

From The Sea

Cured Salmon ceviche with a mango Dressing. (GF, DF) 4

Kingfish ceviche with finger limes, garlic chip, avocado and cucumber with a citrus dressing. (GF, DF) 4

Albacore Tuna tartare, Crispy rice and Avocado. (GF, DF) 4

From The Land

Sous vide Kangaroo served with fresh horseradish cream on a crouton. 6

Beef Tartare with Crispy Wonton & wasabi avocado puree. 7

Satay Beef Skewers with Satay Sauce. (GF, N) 7.5

Satay Chicken Skewers with Satay Sauce. (GF, N) 7.5

Sticky Bourbon Pork belly Skewers. (GF) 7.5

**Surcharges for waiters, min. order 40 Pieces of each item.*



Catering Menu

Mini Beef Sliders with Caramelized onion & cheese served with a milk bun.	6	Chickpea Falafel Served with Hummus.	2
Mini Chicken Sliders with Cheese & house sauce served on a milk Bun.	6	Chicken Skewers served with Satay Sauce, fried Shallot and sesame seeds. (H, GF, N)	5
Beef and red wine Mini Pies served with tomato ketchup.	5	Beef Skewers served with Satay Sauce, fried Shallot and sesame seeds. (H, GF, N)	5
Harissa Lamb and Feta Sausage Roll served with Tzatziki.	3	Zucchini Fritter with beetroot Hummus. (VG, GF)	5
Avocado Rice paper Roll served with sweet chilli sauce. (GF, VG)	3	Corn Fritters with Guacamole. (V)	5
Ricotta and spinach Scroll served with a beetroot relish. (V)	3	Chicken Schnitzel Bao with Wasabi mayo and radish, coriander, iceberg.	6
Samosa, Potato & green pea with a Tamarind mayo.	2.5	Crispy Tofu Bao with Korean hot sauce and cucumber, coriander. (V)	6
Mini vegetarian Spring Roll with Vietnamese dipping sauce.	2	Peking Duck Pancake with hoi sin and cucumber.	4.5



Shared Platters

Fruit Platter (15 serves) (V, VG, GF)
Array of Sliced and seasonal fruits.

90

Anti Pasto Platter (15 serves)
Sliced deli meat such as prosciutto, ham and salami, olives and pickled vegetables, served with rustic bread.

100

Cheese Platter (Small - 15 serves)
Selection of Australian and imported cheeses, served with grapes, nuts and crackers.

65

Cheese Platter (Large - 25 serves)
Selection of Australian and imported cheeses, served with grapes, nuts and crackers.

90

Vegetarian Mezze Platter (15 serves)
Falafel, hummus, cherry tomato, cucumber, pita bread, tzatziki, feta, marinated artichokes and roasted peppers.

90



BBQ Packages

(min 50 persons for all BBQ packages)

Premium BBQ Package *(\$16.95 pp)*

- Beef Sausage (H)
- Satay Chicken Skewers (H)
- Caramelised Onion
- House Garden Salad
- Fresh Bread Roll
- Vegetable skewers (V)
- Falafel (V)
- Condiments (Tomato & BBQ sauce)
- Bio Pak Cutlery Set with napkin and paper plates
- Soft drink can or bottled water

(ADD an extra salad for \$3pp. Enquire for seasonal options)

Deluxe BBQ *(\$55 pp)*

Choose from two main and two salads.

Served with Fresh baked roll fruit platter and soft drink or water

Mains (Pick two)

Atlantic Salmon Grilled Served with a White wine Lemon Butter Sauce and Fresh Dill (GF)

Rump Steak Grilled Served with a Salsa Verde (GF)

Harissa Chicken Grilled served with Lemon and Fresh Parsley (GF)

Char Siu Pork Grilled served with Chinese Barbeque Sauce (GF)

Vegetarian Options/ Vegan Options

Dukkha Cauliflower served with Hummus and Lemons (GF, VG)

Harissa Roasted Eggplant with coconut yogurt and pomegranate (GF, V, VG)

Crispy Coconut Tofu with Chilli and lime (VG)

Salads (pick 2)

Potato Salad (GF, V)

Greek Salad (GF, V)

Fattoush Salad (V)

Roasted Potatoes with Thyme (GF, V, VG)

Persian Rice salad with Almonds Cranberries (GF, V, VG)

Green Goddess Salad (GF, V)

Charred Corn, Feta and mint Salad (GF)

Chili and Garlic Broccolini (GF, VG)

Sautéed Green Beans with Almonds (GF, VG)



BBQ Packages

(min 50 persons for all BBQ packages)

Indigenous inspired Lunch

Menu option 1 *(\$45 pp)*

Wattle seed Damper with Lemon myrtle butter

Mains

Kangaroo fillet with red wine, rosella and star anise sauce (GF)

Butterflied Salt bush Chicken with lemon (GF)

Vegetarian Option

Saltbush Cauliflower Steaks with lemon myrtle macadamia hummus

Salads

Karkalla Garden Salad with lemon myrtle Vinaigrette

Potato Salad with Native spices

Both options come with your choice of water, soft drink, juices or can add on a alcohol package.

Both options are based off buffet service.

Indigenous inspired Lunch

Menu option 2 *(\$35 pp)*

Wattle seed Damper with Lemon myrtle butter

Mains

Macadamia and Citrus Crusted Barramundi (GF)

Pumpkin Gnocchi with Roasted Hazelnuts, warragal greens, sage and feta (V)

Salads

Wild rice Salad with Rainforest lime Dressing (GF, VG)

Sautéed Broccolini with wild garlic (GF, VG)

Both options come with your choice of water, soft drink, juices or can add on a alcohol package.

Both options are based off buffet service.



Sit Down Menu

2 Courses *\$55 (incl gst)*

3 Courses *\$70 (incl gst)*

Entrée

Crispy Pork belly with crunchy salad and caramel sauce (GF)

Burrata with ox heart heirloom tomato, aged balsamic, watercress (GF, VG)

Fig and Goat Cheese tart (V)

Kingfish Tostada with Yuzu dressing (GF)

Roasted Pumpkin Tostada with Yuzu dressing (GF, VG)

Mains

Braised Lamb Shoulder pressed with cauliflower puree, heirloom carrots and bearnaise sauce (GF, Contains Dairy)

Roasted Market Fish of the day with kale, fennel, broccoli slaw, roasted potato with salsa verdi (GF)

Chicken Supreme with sweet potato, crispy kale, cherry tomato and tarragon sauce (GF)

Sirloin Beef with pommes anna, green beans, charred onion and beef jus (GF)

Vegetarian/Vegan Options

Charred Masala roasted pumpkin with labneh, crispy kale, slow roasted cherry tomato, sumac, heirloom carrots (Can sub labneh for coconut Yoghurt for Vegans) (GF, V, VG)

Quinoa with Beetroot, heirloom carrots, roasted fennel with pesto sauce (GF, VG)

Harissa Roasted Eggplant, charred corn salsa, crispy kale, dukkha and caper salsa verdi. (GF, VG)

Dessert

Chocolate Brownie (gateau au chocolat) with raspberry, mint, chocolate ganache, vanilla ice cream and honeycomb

Citrus Tart with passionfruit cream and meringue crumb

Local & international cheese selection, assorted crackers, quince paste, fresh & dried fruit (V)



Beverage Packages

Classic Package

(Please choose TWO White Wine & TWO Red Wine, package includes Sparkling, Rosé, Beer & Soft drinks)

Sparkling

King Valley Prosecco, Yarra Valley VIC

Pale with green hues. Fruit-driven with hints of green apple and wisteria. It tastes of apple and pear with fresh pithy lemon, gentle creaminess, complete with the very fine bubbles that we call 'bead'.

White Wines

La Boheme Pinot Gris, Yarra Valley, VIC

Vibrant straw colour. Gently fragrant with exotic Pinot Gris characters of pear, orange blossom and stone fruit. Textural, flavours of apple and mandarin, classic perfumed 'Gris' style.

Regional Reserve Sauvignon Blanc, King Valley, VIC

Light refreshing palate with typical Sauvignon Blanc gooseberry and grassy notes. The palate shows delicacy and freshness.

Rutherglen Estate Arneis, Rutherglen, VIC

Pale straw with green hues. This wine has lovely fresh acidity, generous rich fruit weight on the mid-palate with a delicate citrus note and textural finish. Spice and pears with hints of almonds.

Rosé

Rose Rosé, King Valley VIC

Delicate fragrance of strawberry, watermelon with a hint of spice. A delicately structured wine with a textural savoury dry finish.

Red Wines

Regional Reserve Shiraz, Heathcote, VIC

Deep red with purple edge. Ripe dark fruit aromas of chocolate and plum. Ripe dark fruits, dense, gentle tannins, cedarwood, supple tannins, delicious.

Regional Reserve Pinot Noir, Yarra Valley, VIC

Medium red with bright edge. Alluring Pinot aromas of strawberry and red cherry. Soft, plump, textural, spice, gentle acidity, soft tannins.

Rutherglen Estate 'Burgoyne's Block' Grenache Mourvedre Shiraz, Rutherglen, VIC

Alluring aromas and flavours of spice, cherry and red berry fruits. This full flavoured, medium bodied, well balanced blend finishes smoothly and is further enhanced by hints of French oak.

Full Strength Beers

Stone & Wood Pacific Ale, Kirin Ichi Ban Lager.

Non-Alcoholic Drinks

Heineken 0.0% & Heaps Normal XPA.

Soft Drinks, Mt Franklin Sparkling Water & Juices.



Beverage Packages

Premium Package

(Please choose TWO White Wine & TWO Red Wine, package includes Sparkling, Rosé, Beer & Soft drinks)

Sparkling

Divici Prosecco DOC Organic NV, Treviso, ITALY

Divici Prosecco DOC Organic NV, Treviso, ITALY
Fine bright perlage and delicate creamy foam. Pale light yellow colour, delicate and complex bouquet with fruity notes that remind of peach, green apple with second notes of lemon.

White Wines

The Estate Pinot Blanc 2018, Yarra Valley, VIC

Pale straw with a green edge. Delicate, creamy, nutty and fine. Gentle aromatics, minerally, drying phenolics, hazelnut, textural.

DeBortoli Single Vineyard A7 Riesling 2017, Yarra Valley, VIC

Light straw with vibrant green edges. Fine, orange blossom notes with lots of floral characters. Tight, minerally flavours, textural, brioche, balance and soft acidity on the palate.

Riorrett Lusatia Park Chardonnay, Yarra Valley, VIC

Light to medium colour with green edge. Minerally, delicate, florals, fine. Tightly structured, brioche, hazelnut, classic briny finish.

Rosé

Vinoque Nebbiolo Rosato, Yarra Valley, VIC

Very pale colour. Chalky notes, lifted red cherry like aromas. Textural, gentle acidity, some earthen characteristics, mouth watering flavours.

Red Wines

PHI Gamay Noir, Yarra Valley, VIC

Vivid colour. Violets, blackberry, expressive, rich but gentle flavours, fine tannin, spice, texture.

The Estate Vineyard Shiraz, Yarra Valley, VIC

Similar to French style Syrah, Bright, dark fruited, aromatic, graphite. Supple flavours, violets, ripe tannin, textural, delicious.

Melba Reserve Cabernet Sauvignon, Yarra Valley, VIC

Dark red with purple hue. Deeply scented notes of blackberry, leaf and cedar wood. Sweet dark fruits, fine tannins, textural, long, smooth and polished.

Full Strength Beers

Stone & Wood Pacific Ale, Kirin Ichi Ban Lager.

Non-Alcoholic Drinks

Heineken 0.0% & Heaps Normal XPA
Soft Drinks, Juices & Sparkling Mineral Water



Beverage Packages

Deluxe Package

Ask our staff for deluxe wine packages specifically tailored for your event.

	CLASSIC	PREMIUM
1 HOUR	17.00	24.00
2 HOURS	25.00	31.50
3 HOURS	32.00	41.50
4 HOURS	38.00	47.50

Bar Tabs

Bar Tabs are available upon request. Simply outline the beverages you would like and your budget when making your booking.

Please Note

External beverages cannot be brought into the Roundhouse
Beverage orders must be made at least 5 working days in advance
All prices include GST

Disclaimer

The Roundhouse supports the Responsible Service of Alcohol. Valid identification will be required for all events where alcohol is served. All alcohol MUST be supplied by the Roundhouse. Security and venue staff will be required at Venue Management discretion.





Terms and Conditions

1. To ensure your event runs smoothly Roundhouse Catering requires your menu 10-14 days prior to your event. Final numbers 3-4 days prior.
2. For all dietaries including Vegetarian, Vegan, Pescetarian, Gluten Free, Dairy Free and any other special dietaries please inform your Events Coordinator who liaise with our Kitchen Team. Menu options for all dietaries are available.



ROUNDHOUSE