



ELMSWOOD
ESTATE



YARRA VALLEY CATERING



Menu Selection Guide

We offer three different types of menus with Yarra Valley Catering:

Canapé

(cocktail style)

Celebration

(shared platters)

Signature

(fine dining)

Our menus comes with three or four courses. Our package price of \$180 is for a three-course meal.

For an additional fourth course, a surcharge of \$15 applies per person.



Canapé Menu

\$190 per person

8 HOT + COLD CANAPÉS, TWO SMALL PLATED MEALS OR A FOOD STATION, AND FOUR ROAMING DESSERT CANAPÉS

Cold canapé list

- Watermelon topped with whipped fetta and walnut dukkah
- Seared tuna with lime leaf and peanuts on cucumber disks
- Crab with lemon, parsley & chilli mayo atop little toasts
- Rare roast beef atop melba toast with bush tomato chutney
- Creamed goats' cheese, pear, walnut & fig crisp, walnut crumbs
- Smoked salmon cone filled with native river mint cream cheese
- Smoked salmon & dill savoury tart
- Prawn and wasabi guacamole
- Cucumber, sundried tomato & fetta rollups
- Bruschetta - Tomato, olive, spanish onion, basil & parmesan
- Crudits (vegetable sticks) & dips
- Barilla bay oysters served with chilli, lime & gin dressing
- Fresh asparagus wrapped in prosciutto & béarnaise sauce (seasonal only)
- Peking duck pancake with spring onion, cucumber & hoisin sauce



- San choy bau (chinese lettuce cups)
- Grilled Thai beef salad garnished with coriander
- Caramelised onion, Yarra Valley goats' gherm on bread crisp
- Vegetarian Vietnamese rice paper rolls
- Mixed sushi

Hot canapé list

- Baby cheeseburger; baby bun with beef patty, rocket, cheese and chutney
- J-Crumb green olives filled with fetta & parsley lightly fried
- Seared scallops with lime and coconut
- Fresh calamari rings rolled in a lemon myrtle crumb
- Spicy beef chilli on corn chip with sour cream
- Lamb kofta with mint yoghurt
- Mac and cheese croquettes
- Beef croquettes
- Cheesy roasted peppers pinwheels
- Tempura battered flathead tails
- Spicy buffalo wings
- Thai crab cakes
- Moroccan lamb meatballs
- Filo prawn twisters
- Prawn wrapped with potato strands
- Vegetable samosa
- Woodfire bocconcini, semi sundried tomato and basil pizzette
- Caramelised onion and blue cheese calzone
- Thai satay chicken skewer
- Moroccan lamb skewer
- Teriyaki beef skewer
- Roasted vegetable gourmet quiche
- Mini beef wellington
- Peppered angus beef wrapped in bacon mini mignon
- Spinach and ricotta mini filo
- Peppered beef mini pie
- Mushroom and gruyere cheese mini pie
- Lamb and rosemary mini pie
- Arancini filled with mozzarella served with aioli
- Vegetarian dim sum
- Prawn and ginger dumpling
- Vegetable dumpling
- Spice roasted pumpkin and Persian fetta savoury tart
- Beef spring roll
- Vegetable spring roll
- Chicken and corn vol-au-vent
- Thai chicken vol-au-vent

Small plated meals

Mini Steak Sandwich ~ served between a crusty roll with lettuce, sliced tomato, cheese and bush tomato chutney

Slow braised pulled pork slider roll ~ served with apple, raddish cabbage slaw in a slider roll

Slow cooked lamb shoulder ~ served on ancient grain salad, garlic sauce, and pomegranate

Pumpkin gnocchi ~ served with roasted pumpkin, sundried tomatoes, baby spinach, toasted pinenuts, with basil parmesan cream sauce with pasta

Mushroom, bacon and chicken risotto ~ cooked in a vegetable stock with mushrooms, bacon, chicken, wine, cream, spinach and parmesan cheese

Beef ragu pasta ~ slow cooked beef in a meaty tomato sauce with pasta

Southern fried chicken ~ served with kale slaw

Singapore noodles ~ rice noodles, prawns, bbq'd pork with seasonal vegetables and a hint of chilli and spices

Satay Chicken and vegetables ~ marinated in satay sauce served with a rice pilaf

Chicken caesar salad ~ chicken served atop caesar salad

Fish and chips ~ battered flathead tail and chips served with tartare sauce and a lemon wedge

Lemon pepper calamari ~ served with cucumber fennel salad and herbed yoghurt



Dessert canapé package (please select one box)

a roaming canapé of four desserts

Box A - The Favourites

- Lemon Meringue
- White Chocolate & Caramel Tart
- Rich Chocolate Tart
- Red Velvet Square

Box B - The Classics

- Lemon Meringue
- New York Baked Cheesecake
- Opera Slice
- Orange & Almond Cake



Celebration Menu

\$190 per person

CHEF'S SELECTION OF FOUR CANAPÉS, BREADS, TWO SHARED GRAZING PLATTERS, SALADS & VEGETABLES, AND ALTERNATE DESSERTS OR FOUR ROAMING DESSERT CANAPÉS

Shared Grazing Platters (please select two)

- Whole roasted scotch fillet with salsa verde
- Slow cooked beef short ribs
- Slow cooked pulled lamb shoulders
- Lamb shanks double braise in a rich red wine sauce
- Whole salmon fillet baked with citrus, herbs and butter
- Whole barramundi fillet baked with lemon, caperberry and herbs
- Slow cooked roast pork belly with apple cider jus
- Peri Peri chicken
- Honey sriracha braised roast chicken thighs

Salads & Vegetables (please select 2 salads and 1 vegetable dish)

- Roasted vegetables with chimichurri
- Roast pumpkin, capsicum, fetta, avocado, red onion, carrot, cucumber salad
- Green beans, sundried tomatoes, cashews, avocado, spinach, cos and honey mustard dressing



- Snow peas, grilled zucchini, broccoli, almond flakes, mint, parsley and honey mustard dressing
- Fennel, apple, baby rocket, celery, walnut, red onion, pomegranate
- Cypriot grain salad, yoghurt dressing, pomegranate seeds
- Carrot, kale, spiced chickpeas, quinoa, red pepper, baby spinach, olives, herbs salad with hummus, dukkah and harissa dressing
- Sumac watermelon, fetta, cucumber, rocket salad and honey mustard vinaigrette
- Spiced roasted cauliflower, spiced chickpeas, green beans, herbs, pine nut and turmeric dressing
- Baby beets, mandarin, crushed walnut, rocket and Persian fetta salad
- Roast pumpkin, fetta, caramelised onion, pine nuts, pepitas, mesclun and balsamic dressing
- Baby cos lettuce, mango, parmesan cheese and prosciutto salad
- Roasted rosemary and garlic chat potatoes
- Hasselback potatoes
- Roast sweet potato medallions

Alternate Desserts (please select two OR select one dessert canapé package)

- Lemon & lime citrus tart
- Baked cheesecake
- Wildberry cheesecake
- Chocolate mousse
- Raspberry pavlova roulade
- Mississippi mud cake
- Flourless orange & almond cake
- Blueberry & almond cream tart
- Sticky date pudding
- Pavlova topped with fresh fruit



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Signature Menu

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CHEF'S SELECTION OF FOUR CANAPÉS,
BREADS, ALTERNATE MAINS,
ALTERNATE DESSERTS OR FOUR
ROAMING CANAPÉS

Alternate Mains (please select two)

- Barramundi, spinach and broccoli potato mash medallions, seasonal vegetables and lemon caperberry sauce
- Grilled Atlantic salmon with lemon mustard caper sauce, Asian greens and roast potato
- Chicken saltimbocca with potato fondant, snow peas, zucchini and asparagus
- Chicken wellington; breast of chicken filled with roast chat potatoes and greens wrapped in pastry served with a cream mushroom sauce
- Filet mignon with Bordelaise sauce, duchess potatoes, broccolini and beans
- Dukkah spiced kangaroo fillet (medium rare), sweet potato mash, grain salad, crispy onion rings and chocolate jus
- Rack of lamb with native Australian flavours, garlic and spinach potato mash, roast baby rainbow carrots, baked parmesan zucchini and balsamic jus



Alternate Mains (cont'd)

- Slow cooked cider pork belly, braised red cabbage, carrot, broccolini and apple cider jus

Desserts (please select two OR select one dessert canapé package)

- Individual chocolate mousse towers
- Lemon meringue
- Raspberry mousse pavlova roulade
- Mixed berry baked cheesecake
- Rich chocolate decadence mud cake
- Chocolate profiteroles filled with Gran Marnier
crème patisserie with crushed nuts
- Vanilla panna cotta and passionfruit



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