



// CATERING PACKAGES

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FINE FOOD ANYWHERE

// THE FOOD

There has never been a truer phrase than 'food unites people.' When you choose Edge Hospitality as your catering partner, you choose excellent, local, sustainable food that is fresh, fun and full of flavour.

We handmade everything in-house and have a committed highly skilled team in the kitchen who love working with top quality ingredients. Our desire is to build Edge Hospitality into the premiere caterer in the country, so you know partnering with Edge Hospitality will be an exceptional experience.

We aim to please, and so we're always excited to create a bespoke menu to help you deliver your vision for the perfect event.

// THE BEVERAGE

Packages available for all types of events and include a range of carefully chosen local wines, beers, ciders & spirits.

// THE SERVICE

Both our kitchen and front of house teams are discrete, efficient and professional. You can relax, as Edge Hospitality looks after all your function needs.

Trained by our service expert at one of our venues in the Yarra Valley, our staff work seamlessly to ensure your event runs smoothly, so that you can relax and enjoy.

Start with freshly baked sourdough & cultured butter

// ENTREE

Seared scallop, avocado, cucumber dressing, lime, yarra valley salmon roe
Slow cooked pork belly, macadamia crumb, crackling, apple, corn, pickled radish
Warm cured salmon, potato, horseradish, preserved lemon, dill
Heirloom beetroot, parmesan, walnut, rosemary & honey dressing
Chargrilled lakes entrance octopus, romesco, golden raisins, watercress
Country style terrine, prune, petit herb salad, toast
Twice cooked quail, oyster mushroom, pumpkin, salted honey vinaigrette
Warm chicken salad, walnuts, celery, apple, buttermilk dressing

// MAIN

Cape grim black angus, semolina romagna, english spinach & house mustard
Charred red snapper, pumpkin & miso puree, chorizo, shiitake vinaigrette
Slow roasted victorian lamb, white bean & tomato ragout, thyme & burnt honey glaze
Pan fried lakes entrance king dory, mussels, cauliflower, caper and tomato salsa
Chargrilled chicken breast, celeriac, 'coq au vin' flavours
Smoked & braised cauliflower 'steak', macadamia curry crumb, raisins
Pan fried house made gnocchi, king brown mushroom, broad beans, Parmigiano

// SIDE DISHES

Potatoes & garlic, cooked in duck fat
Cabbage, tarragon, pickled onion, parmesan
Roasted cauliflower, raisins, curry dressing, smoked almonds

// DESSERT

Apple tarte tatin, vanilla ice cream
Milk chocolate torte, salted caramel, macadamia, stout ice cream
Peach & almond frangipane, nougat, passionfruit curd
Edge 'tira misu' cheesecake
Lemon myrtle panna cotta, strawberry champagne consommé, lemon curd

// SHARED ENTREES

Poached beetroot salad, cultured cream, hazelnuts, burnt honey dressing
 Pork belly, roasted apple, celeriac & radish remoulade
 Gin cured atlantic salmon, cucumber, tonic jelly, lemon
 Wood grilled calamari, filled with prawns & herbs, native herbs, lemon chutney
 Kangaroo tartare, mustard, kakadu plums
 Wood grilled mackerel, toasted brioche, salsa verde, crispy capers

// SHARED MAINS

Roasted gold band snapper, chili, lemon capers, garlic & spinach
 Black angus beef, cooked over coals, mushroom, spinach, & onion ragout
 Roasted pork scotch, caramelised apple puree, apple cider jus, walnut & crackling
 Chargrilled chicken, almond pesto, leek & lentil ragout
 Salt baked & wood grilled celeriac 'steak', house korean style mustard
 Slow cooked beef short rib, carrot fondant, shallot & bacon crumb
 Indonesian style fried chicken, sweet spices, sriracha

// OPTIONAL PASTA COURSE

Pan fried gnocchi, spinach, peas, blue cheese sauce
 Tagliatelle, fennel and pork ragout, pangratatto
 Osso bucco & red wine ragout, orecchiette, fresh herbs
 Duck & herb tortellini, carrot, onion, spinach, balsamic

// SALADS & VEGETABLES

Butter leaf salad, with tarragon, mustard, honey & walnuts
 Wood roasted carrots, hazelnut & currant dressing
 Roasted broccoli, caper & lemon, chili
 Crispy potatoes, roasted in duck fat, with rosemary & garlic
 Cos lettuce, fennel, pear & parmesan

// SHARED DESSERTS

White chocolate panna cotta, strawberry, macadamia shortbread
 Milk chocolate torte, poached pear, praline cream
 Poached peach & almond tart, lemon curd, passionfruit sorbet