



CANAPE

JAMON PINCHO W SUN DRIED TOMATO & MT ZERO OLIVE GF

TARAGO BRIE & LAVOSH, GRAPE + CITRUS V GF VARIABLE

MARINATED EGGPLANT & MOZARELLA SKEWER GF

AVOCADO MOUSSE, LAVOSH & CAVALO NERO CRISP VEGAN GE VARIABLE

CHICKEN BAO W KIMCHI & SESAME

SMOKED SALMON SPOON W PICKLED CUCUMBER & FETTA GF

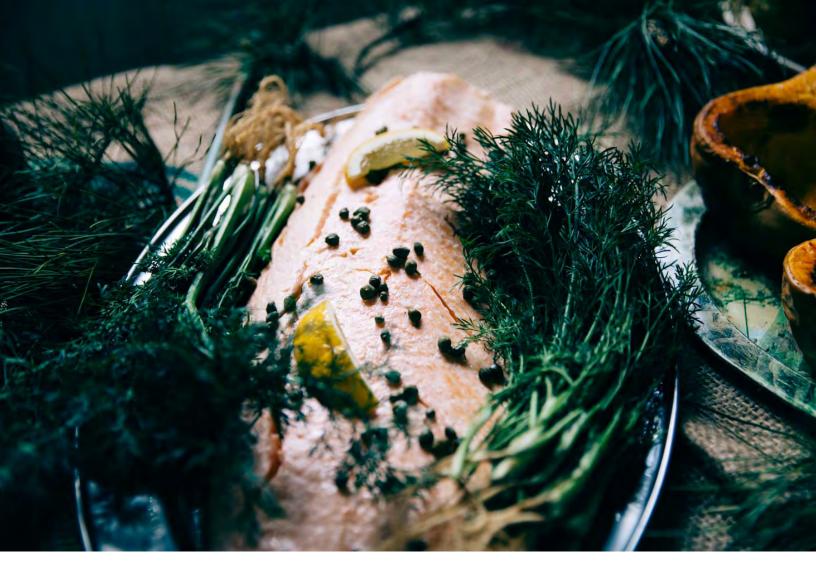
ENTREE

SARDE IN SAOR PICKLED & PAN FRIED SARDINES W PINENUT, FENNEL & ORANGE SLAW

TUMERIC CAULIFLOWER W BABY CARROT, GOAT CURD, OLIVE & CAPERS VEGAN GF

CITRUS CURED OCEAN TROUT W AVOCADO MOUSSE, CANDIED BEET & STONE FRUIT GF

ZUCCHINI FRITTER W SPICED LABNE + MT ZERO OLIVES



MAIN

12 HR SLOW COOKED GRASS FED LAMB W ROSEMARY & ROOFTOP HONEY GF
SOUS VIDE PORK BELLY W SCALLION BRAISED DAIKON & PICKLED SHALLOT GF
MISO GLAZED DENGAKU EGGPLANT W SANSHO & SCALLIONS GF VEGAN
VEAL OSSO BUCCO W HEIRLOOM CARROT, OLIVE & CAVALO NERO GF
WHOLE ROASTED SNAPPER, CHARRED LEMON, GARLIC BUTTER & CAPERS GF
ROASTED ARTICHOKE & ASPARGUS W PARSNIP & CELERIAC PUREE GF VEGAN

SIDES

ROASTED SEASONAL GARDEN VEGETABLES W GARLIC BULBS & LEMON GF VEGAN

THE RAD SALAD W RADDICCHIO, ROQUETTE, PEAR & WALNUT GF VEGAN

QUINOA + CARROT TOP PESTO W BEETROOT, EGGPLANT, PUMPKIN & PEPITAS GF VEGAN

THAI SALAD W WOMBOK, THAI BASIL, MINT, CORIANDER & CARROT GF VEGAN

HOT CHIPS TWICE BAKED KINFOLK POTATO WEDGES W GARLIC AIOLI GF VEGAN

BROCCOLINI & ALMOND SALAD WITH LEMON & PARMESAN GF

FEASTING FRUIT PIES

SUCH AS **PEAR LEMON & BLUEBERRY** OR **APPLE & BUTTERSCOTCH** W ST DAVID DAIRY CREAM

COMMUNAL CAKES

JIM JAM CAKE DARK CHOCOLATE SPONGE W RASPBERRY JAM, VANILLA MOUSSE & GANACHE GF VARABLE

HONEY YUM SPONGE W PASSION FRUIT & VANILLA MOUSSE W DARK CHOCOLATE GLAZE GF VARAIBLE

CARAMEL, CHOCOLATE & YAM CAKE W PECAN & SWEET POTATO MOUSSE GF VARAIBLE

PLATED SWEET

COCONUT CHIA PUDDING W MATCHA & STONEFRUITS VEGAN & GF



RUSTIC

H O U S E

P A C K A G E S

CHEESE AND ORGANIC SOURDOUGH
TABLE STARTERS FOLLOWED BY
YOUR CHOICE OF TWO SHARED MAINS
WITH TWO FEASTING SIDES

\$50 PER HEAD

ALL PACKAGES INCLUDE
3 HOURS OF SERVICE WITH
TEA & FILTER COFFEE TO FINISH.

RAW TRUFFLES OR CHEESE BOARDS ARE AVAILABLE FOR THE RUSTIC AND TRADITIONAL PACKAGES AT \$5 PER PERSON.

ENTREE, TWO SHARED MAINS & TWO FEASTING SIDES

TRADITIONAL

\$60 PER HEAD

PRICES EXCLUDE GST
MINIMUM SPEND OF \$1500
15% SURCHARGE APPLIES ON WEEKENDS

OUR TEAM IS ALWAYS HAPPY TO DISCUSS HOW WE CAN CUSTOMIZE OUR MENU TO ESPECIALLY SUIT YOUR OCCASION.

CATERING@KINFOLK.ORG.AU

 $\mathsf{F} \;\mathsf{U} \;\mathsf{L} \;\mathsf{L} \;\;\mathsf{E} \;\mathsf{V} \;\mathsf{E} \;\mathsf{N} \;\mathsf{I} \;\mathsf{N} \;\mathsf{G}$

CANAPE ON ARRIVAL, ENTREE,
TWO SHARED MAINS & TWO FEASTING
SIDES FOLLOWED BY DESSERT SERVED
COMMUNALLY.

\$75 PER HEAD

