



GERARD'S
CATERING

GERARD'S EVENTS AND CATERING
MENUS

BANQUET STYLE

Shared dining is at the heart of our culinary philosophy, our menu is designed to be paired and shared, encouraging interaction and conversation. Led by Ben Williamson, our chefs reimagine the flavours of the Middle East to create contemporary dishes that engage all of the senses. Be inspired by our menus below, or ask us about creating a bespoke menu for your next event.

SET MENU ONE / \$50PP

Organic house bread, smoked cultured butter

Aged carrots, carotene, red yuzu kosho, carrot advieh, labne

Bekaa wings, kishk yoghurt, rose

Slow-roasted brisket with seasonal accompaniments

Coal grilled broccolini, kale, shallot oil, lemon, roasted yeast

Fried cauliflower, tahini, ras el hanout, pomegranate, almond

Pistachio, rose, barberry nougat

SET MENU TWO / \$70PP

Organic house bread, smoked cultured butter

Aged carrots, carotene, red yuzu kosho, carrot advieh, labne

Bekaa wings, kishk yoghurt, rose

White fish, caramelized tahini, Aleppo chilli condiment, pinenuts, karkalla

Coal grilled broccolini, kale, shallot oil, lemon, roasted yeast

Blackmore wagyu flap, white turnip puree, coffee crisp, baby turnip

Morasa polow, jeweled rice with Iranian fruit, nuts, saffron and orange

Pistachio, rose, barberry nougat

Mandarin granita, lime curd, roasted white chocolate

SET MENU THREE / \$90PP

Organic house bread, smoked cultured butter

Laham nayyeh, harissa, preserved lime, shallot, pickled cucumber, egg yolk

Noosa red tomatoes, almond tarator, green peach, salted barberry, riberry

Bekaa wings, kishk yoghurt, rose

White fish, caramelized tahini, Aleppo chilli condiment, pinenuts, karkalla

Coal grilled broccolini, kale, shallot oil, lemon, roasted yeast

Pumpkin roasted in shio koji, spiced pepitas, garlic yoghurt, toasted kelp oil

Slow-roasted brisket with seasonal accompaniments

Morasa polow, jeweled rice with Iranian fruit, nuts, saffron and orange

Whole smoked eggplant, turmeric, mint, kishk yoghurt, blackened onion

Mandarin granita, lime curd, roasted white chocolate

Jivara chocolate, hazelnut butter, pickled beetroot

All dietary requirements can be catered for | Prices are listed per person inclusive of GST | Min. of 10 people
Pricing based on menu only, staff and hire charged additionally | Sample menus only, subject to change due to seasonal availability

CANAPÉS

Let your guests experience exotic flavours in bite sized moments.
We will work with you to tailor a selection that will impress and satisfy your guests.

CLASSICS / \$5 EACH

Cold

Moonlight flat oysters, sumac mignonette

Laham nayyeh, preserved lime, harissa, pickles, confit yolk, crisp bread

Roasted zucchini, whey, dill cream, shankleish, muntries and almonds (v)

Pickled market fish, buttermilk, succulents, aleppo pepper, green tomato

Duck liver parfait, apple and rose en crouete

Air dried beef, smoked labne, pickled peppers, mint on rye

Chewy carrot marrows, carrot advieh, carotene and red yuzu kosho (v)

Dukkah crusted quail eggs, onion cream, fried leek and chilli

Kohlrabi basturma, labne and mushroom on rice cracker (v)

Confit chicken terrine, pistachio cream, pickled turnip

Compressed lettuce hearts, cured egg yolk, whipped fish roe, chive

Hot

Potato, tomato and sujuk bombas, labne

Slow cooked lamb on turkish bread, pickled chilli, blackened onions, mint, rose

Jamon croquettes, spring pea veloute

Merguez and fetta sausage rolls, preserved lime cream

Boneless Bekaa, kishk yoghurt, rose

Salted fish brandade, smoked bone marrow, blackened bread

Crisp chicken skins, fermented aleppo pepper custard

Lambs tongue toasts, lentil puree, smoked raisins, pinenut, fermented cabbage

Smoked potato and manchego bombas (v)

Baby onions stuffed with eggplant and epoisse cheese, onion ash, lemon balm (v)

Fried cheese cigars, orange blossom syrup, pistachio (v)

Falafel sliders, pickled onion, tahini yoghurt, herbs (v)



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CANAPÉS



PREMIUM / \$7 EACH

Cold

Burghul cracker, kangaroo, charcoal hummus, pickled fungus, scampi caviar

Spanner crab, compressed watermelon, chilli and lime

Hot

Grilled oysters, buttermilk, aleppo pepper, avruga, seaweeds

Grilled red claw crayfish, pickled kohlrabi, fermented pumpkin, barberry salt

Crisp fried quail, lavender and rose, salt, aerated goat's yoghurt

SUBSTANTIALS / \$14 EACH

Corn-fed chicken breast, hay cream, liquorice, sweet onions, yeast

Slow cooked wagyu brisket, garlic yoghurt, pickles, herbs, on flatbread

White fish with caramelized tahini, braised greens, pinenut, fermented chilli

Braised lamb, dates, carrots, olives, saffron rice

Whole smoked eggplant, kishk yoghurt, blackened onion, mint, saffron rice (v)

Fried cauliflower, ras el hanout, currant grapes, smoked almond (v)

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RECOMMENDATIONS

2 HOUR CANAPÉ PARTY

Light bites perfectly paired with drinks, keep it short and sweet. We recommend 6 to 8 items.

3 HOUR CANAPÉ PARTY

For a lovely cocktail party but not designed to replace dinner, we recommend at least 10 items.

4 HOUR CANAPÉ PARTY

For a wonderful light dinner, we recommend at least 12 items, including 1 substantial menu item.

5 HOUR CANAPÉ PARTY

A roaming canapé feast that will leave your guests satisfied. We recommend at least 15 items including 2 substantial menu items.

This is a recommended selection only | All dietary requirements can be catered for | Canapes selected are ordered on a 100% guest ratio, with a mixture of hot and cold items



A LITTLE MORE

Looking for something that will bring a special element to your event? We can create unique food creations that will surely be remembered by your guests.

SOMETHING SWEET / \$4 EACH

Pistachio, rose, barberry nougat

Homemade Turkish delight

Mini ice-cream sandwich

GRAZING STATION / \$18PP

The wow factor at your next event, a platter full of the best of Gerard's Bar.

Charcuterie, cheese, Gerard's pickled vegetables, fresh fruits, honeycomb, roasted pear puree, baguette, lavosh

