

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

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

Bekaa wings, kishk yoghurt, rose

Slow-roasted wagyu brisket with seasonal accompaniments

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

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

Pistachio, rose, barberry nougat

## SET MENU TWO / \$70PP

Organic house bread, smoked cultured butter

Roasted zucchini, whey, dill cream, shankleish, muntries, almonds

Bekaa wings, kishk yoghurt, rose

Steamed white fish, caramelised tahini sauce, spiced chilli, succulents, pinenuts

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

Blackmore wagyu flap, white turnip puree, raw turnip, coffee, sheep sorrel

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

Bahibe chocolate ganache, praline, white coffee ice cream, caramelised nuts

## SET MENU THREE / \$90PP

Organic house bread, smoked cultured butter

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

Roasted zucchini, whey, dill cream, shankleish, muntries, almond

Bekaa wings, kishk yoghurt, rose

Steamed white fish, caramelised tahini sauce, chilli, bitter melon tendrils, pinenut

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

Suckling pig, raisin, barberry, macadamia, burnt butter, mint

Slow roasted pumpkin, shio koji, ras el hanout, garlic yogurt, roasted kelp oil

Slow-roasted wagyu brisket with seasonal accompaniments

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

Rhubarb, hibiscus, rose, creme fraiche

Bahibe chocolate ganache, hazelnut praline, milk coffee ice cream

# 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 encroute

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

Bekaa wing lollypops, 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)



All dietary requirements can be catered for | Prices are listed per person inclusive of GST | Min. of 10 people | Price inclusive of menu only | Canapes selected are ordered on a 100% guest ratio, with a mixture of hot and cold items | Sample menus only, subject to change due to seasonal availability



# 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)

All dietary requirements can be catered for | Prices are listed per person inclusive of GST | Min. of 10 people | Price inclusive of menu only | Canapes selected are ordered on a 100% guest ratio, with a mixture of hot and cold items | Sample menus only, subject to change due to seasonal availability

# 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 | Canapés 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, homemade dips, fresh fruits, honeycomb, roasted pear puree, baguette, lavosh

