

Café del Mar



CURRENT MENUS



CANAPÉS

STANDARD HOT

Fried zucchini blossoms, smoked chilli, cream cheese, coriander, roast red pepper sauce, garlic chips (V, GF)
Truffle goat cheese croquettes, romesco, honey orange glaze (V)
Arancini taleggio, mixed herbs, oven roasted tomato (V)
Zucchini and chickpea falafel, garlic yoghurt (GF, V)
Tempura prawn, mango & chilli dipping sauce
Croquetas de jamon sauce gribiche, roasted apple puree

STANDARD COLD

Salt-roasted beet, orange segments, chive oil, avocado (V, GF)
Watermelon, jamon, Persian feta, apple balsamic (GF)
Heirloom tomato bruschetta (V)
Sydney Rock oysters, red wine mignonette (GF)
Prawns ceviche, chilli, citrus salsa (GF)
Hand-cut steak tartar fillet, capers, quail egg, brioche
Tuna tataki, wasabi mayonnaise, croute

SUBSTANTIAL

Chef seasonal vegetarian risotto, aged parmesan (V, GF)
Crispy calamari, harissa spiced, lime, coriander, saffron aioli (GF)
Beef sliders, aged cheddar, chipotle mayonnaise
Penne arrabbiata, tomato, garlic, chilli, feta (V)
Homemade fish & chips, lemon tartare
Lamb kofta, tzatziki, apricot couscous

Minimum of 20 people

Please see Function's Pack for packages and pricing details

A 10% service charge is applied to the final bill on group bookings



SET MENUS

MEDITERRANEAN FEAST - \$65pp

House made focaccia to share

Zucchini and Chickpea falafel, garlic yoghurt (GF)

Spiced chicken Caesar, romaine lettuce, Parmigiano Reggiano, crisp jamon, white anchovy, garlic crouton

Truffle goat cheese croquettes, romesco, honey, orange glaze

Calamari, Harissa spiced, flash fried, lime, coriander, saffron aioli (GF)

Riverina lamb rump, charred pumpkin, spiced salsa verde, rosemary, red wine glaze

Pan seared broccolini, toasted almond, butter, za'atar (GF)

Roast chat potatoes, rosemary, confit garlic (GF)

Mini chocolate sunset - milk chocolate mousse, salted caramel, roasted almond powder

SET MENU ONE - \$60pp

House made focaccia to share

ENTREE

Spiced chicken Caesar, romaine lettuce, Parmigiano Reggiano, crisp jamon, white anchovy, garlic crouton

MAIN COURSE

Pan seared salmon, fennel, lemon cream mushroom, chorizo sauce (GF)

Riverina lamb rump, charred pumpkin, spiced salsa verde, rosemary, red wine glaze

Chefs selection of seasonal vegetables (GF)

DESSERT – Additional \$10 pp

Tiramisu, chocolate soil, coffee syrup



SET MENUS

SET MENU TWO - \$70pp

House made focaccia to share

ENTREE

Calamari, Harissa spiced, flash fried, lime, coriander, saffron aioli (GF)

Spiced chicken Caesar, romaine lettuce, Parmigiano Reggiano, crisp jamon, white anchovy, garlic crouton

MAIN COURSE

Oven roasted chicken breast, pancetta, lemon, thyme (GF)

Pan fried salmon, clams, pancetta, Spanish onion, asparagus, saffron (GF)

Chefs selection of seasonal vegetables & roast potatoes (GF)

DESSERT Additional \$12 pp

Passion fruit parfait - Mango mousse, passionfruit jelly, coconut jelly

White chocolate, lime mousse, raspberry, vanilla ganache, fresh berries

SET MENU THREE - \$80pp

Marinated olives and house made focaccia to share

ENTREE

Grilled baby octopus, chilli, tomato, Spanish onion (GF)

Caprese "Moderna", buffalo mozzarella, hot house vine heirloom tomatoes, basil dressing (GF, V)

Croquetas de jamon, sauce gribiche, roasted apple puree

MAIN COURSE

Whole oven roasted spatchcock, pancetta, lemon, thyme (GF)

Seared blue eye cod, fennel, lemon cream mushroom, chorizo sauce (GF)

Rump steak, café de Paris butter, green beans, hazelnuts (GF)

Chefs selection of seasonal vegetables & roast potatoes (GF)

DESSERT - Additional \$15 pp

Chocolate Sunset - milk chocolate mousse, salted caramel, roasted almond powder

De constructed Mille-Feuille- Puff pastry, vanilla cream, milk chocolate and hazelnut semifreddo

Chefs selection of Australian & International cheese with condiments

Groups up to 30 people - Choice menu / Groups over 30 people - Alternate drop menu

Dietary Requirements such as vegetarian / vegan will be catered for outside of the selected menus

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