



Edge Hospitality

Melbourne, Australia

// CATERING PACKAGES

SARA 0414 866 448

EVENTS@EDGEHOSPITALITY.COM.AU



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 handmake 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.

SEATED MENU

// ENTREE

Cured & poached salmon, potato, horseradish, preserved lemon, dill
Warm chicken salad, walnuts, celery, apple, buttermilk dressing
Slow cooked pork belly, almond crumb, crackling, apple puree
Seared scallops, avocado, cucumber dressing, lime, yarra valley salmon roe
Heirloom beetroot, parmesan, walnut, rosemary & honey dressing
Country style pork terrine, prune & tea chutney, petit herb salad, toast
Asparagus 'en papillote', egg yolk, capers, lemon herb 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, cherry tomatoes, chickpea, salsa verde
Chargrilled chicken breast, braised mushroom, bacon & onion ragu
Smoked & braised cauliflower 'steak', macadamia crumb, raisins dressing
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

Milk chocolate torte, salted caramel, macadamia, white chocolate mousse
Pear & almond frangipane, nougat, passionfruit curd
VB tira misu
Lemon myrtle panna cotta, strawberry champagne consommé, lemon curd
Apple & rhubarb crumble, vanilla ice cream

****Two dishes per course are served alternately**



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FEASTING MENU

// SHARED ENTREES *(two selections)*

Grilled asparagus, beetroot vinegar, sunflower, salted egg yolk

Cured yellowtail kingfish, cucumber, fennel, salmon roe

Molasses & malt glazed pork belly, garlic, corn, pickled mushroom

Hand made mushroom & parmesan arancini, tomato sugo

Poached Australian prawns, rockmelon, herb, pickled radish, spiced macadamia



// SHARED MAINS *(two selections)*

Confit tasmanian salmon, green beans, salsa verde, apple puree, olive

Braised lamb shoulder, eggplant, mushrooms, pear puree

Black angus beef, semolina romagna, miso onion, red wine sauce

Twice cooked pork scotch, herbed polenta, radish, orange caramel

Coal grilled chicken, smoked almond pesto, salad of fennel & grilled radicchio

// PASTA *(one selection)*

Pan fried gnocchi, king brown mushroom, spinach, parmigiano reggiano

Orecchiette, lamb ragout, pangrattato

Tagliatelle, with prawns, zucchini, parsley, capers & lemon

Rigatoni, wagyu bolognese & parmesan

// SALADS & VEGETABLES *(two selections)*

Olive oil poached beetroot, rocket, walnut & shallot crumb

Cos lettuce with garden herbs, pickled cucumber, buttermilk dressing

Crispy local potatoes, salsa verde

Roasted zucchini, smoked chilli, chimmi churri

Charred broccoli, spicy tomato & mustard seed relish

// DESSERT *(two selections)*

Milk chocolate tart, salted caramel, poached pear

Pear & almond tart, lemon curd, vanilla ice cream

Apple & hazelnut caramel terrine, lemon verbena mousse

Stone & cow cheese board, pear chutney, fruit & nut bread

****Dishes are served on platters for shared feasting**

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