

Dungula

MENU

Canapes

HOT

Crispy taco, smoked beer pulled pork, slaw
Crispy taco, mushrooms, charred corn, guac
Moroccan lamb cigars, mint yoghurt
Homemade sausage rolls, homemade sauce
Arancini – slow cooked beef ragu
Arancini - roast pumpkin, parmesan
Vietnamese spring rolls (chicken), nuoc charm
Pork, ginger, chive pan fried dumplings
Mini filet mignons ,béarnaise sauce
Chicken ribs, chipotle mayo
Chicken satay sticks
Salt and pepperprawn skewers
Tempura prawns, wasabi mayo
Okonomiyaki, jap soy, jap mayo, bonito
Charred leek, persian feta and pea croquette, herb dressing
Mac n cheese croquettes
Homemade vegetablesamosa, cucumber riata

COLD

Prawn, fennel, wasabi mayo, crispy wonton cup
King prawn, bloody mary mayo
Crispy chicken sushi, sweet chilli mayo
Hoi sin chicken, vietnamese salad, rice paper rolls
Duck, pickled carrot & cucumber, lettuce, rice paper rolls
Little chicken, celery, pine nut sandwiches
Roast beef, caramelised onion, horseradish crème en crouete
Sautéed mushrooms, cream fraiche, verjuice on ciabatta
Smoked salmon on blinis with chive crème fraiche
Bruschetta, tomato, basil, red onion, olive oil
Bruschetta, burrata, smoked red pepper relish
Thai chicken, crispy wonton cup

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Canapes MENU

FORK OPTIONS

Pork belly bao, pickled veg, hoi sin

Popcorn chicken, slaw, paprika mayo

Shredded beef burrito bowls, beans, guac

Gnocchi, mushrooms, pumpkin, semi dried

Tomato, spinach, cream sauce, parmesan

Butter chicken, basmati rice, roti, riata

Beer battered fish and chips, tartare sauce

Salt n pepper calamari, rocket, red onion, fennel salad, lime aioli

Beef sliders, caramelised onion, aioli, homemade tomato sauce

Chicken katsu sliders

Prawn dumplings, sake butter, ponzu

Pork dumplings, red sauce

Vegetable samosa, cucumber riata

Create your own canape menu with a combination of 3 cold canapés, 3 hot canapés & 3 fork items, served over three hours - 30 guests minimum

Wandering desserts are optional extra (additional costs apply)

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Menu

ENTREE

Pork belly, celeriac puree, pickled fennel
Baked cauliflower, feta, miso and almond crème, green goddess sauce
Moroccan lamb cigars, mint yoghurt, rocket pesto, micro herbs
Slow cooked beef burrito bowls, black bean, guacamole
Salt and pepper calamari, rocket, red onion, fennel salad, lime aioli
Roasted pumpkin arancini, chilli capsicum sauce, parmesan
Beef ragu, pappardelle, parmesan
Spinach, pumpkin, ricotta cannelloni, napoli sauce, parmesan

MAINS

Braised beef cheek, creamy mash, roasted carrots, pan juices
Honey mustard pork, dijon mashed potatoes, garlic bacon beans
Slow cooked rosemary garlic lamb, potato mash, minted pea puree, pan juices
Whole roasted scotch fillet, smashed potato, greens, shallot sauce
Chicken breast filled with spinach and brie, scallop potatoes, carrot puree, creamy pesto sauce
Za'atar spiced chicken, roasted pumpkin, micro salad,
Eye fillet sous vide, hasselback potato, greens, horseradish cream, crispy fried onions

DESSERT

Sticky date pudding, butterscotch sauce, double cream
Apple and pear spice cake, caramelsauce, double cream
Lemon tart, double cream, blueberries
Chocolate marquis, raspberry coulis, double cream

Two or three courses– served alternate (canapés available instead of entrée or dessert)

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MENU

Budget

Roast peppered beef

Slow cooked garlic and rosemary lamb

Chicken breast, thyme and bacon stuffing

With vegetables

Rosemary and garlic roasted potatoes

Medley of roast vegetables

Steamed vegetables

Gravy, mint sauce

French stick, butter

OR with Salads

Duo of sweet potato and potato salad

Tossed green salad with balsamic vinegar

Hokkien noodle salad with Asian vegetables

Homemade coleslaw

Gravy, mint gravy

French stick, butter



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MENU

Desserts

BUFFET

Mini lemon curd tartlets
Little raspberry cheesecakes
Sticky date pudding
Chocolate marquis cups
Cherry walnut brownies
Mini pavlova with cream and berries

Choose 3 items - served with fresh fruit salad & double cream

MINI WANDERING

Mini sticky date puddings, caramel sauce
Lemon curd tartlets, fresh blueberry
Little raspberry cheesecakes
Lemon and passionfruit cheesecakes
Chocolate marquis cups, raspberry coulis
Wattleseed panna cotta, macerated berries
Cherry walnut brownie, double cream



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Additional Items

LITTLE PEOPLE

Kids Meals (under 12) one course or two courses - includes soft drink
Teenager Meals (over 12) one course or two courses - includes soft drink

Nuggets (homemade) and chips
Chicken schnitzel and chips
Penne with bolognese sauce

SALADS

Traditional coleslaw
Rocket, fennel and red onion salad
Spiral pasta salad with bacon, olive oil and fresh herbs
Tossed green salad
Hokkien noodle with Asian vegetables
Caesar salad with caesar dressing
Potato, bacon, egg and fresh herbs
Quinoa salad
Duo of sweet potato and potato salad
Brocoli, lemon and roasted almond salad
Roasted pumpkin, feta, spinach, sun dried tomato with caesar dressing
Soba noodle, mushrooms, tofu, green veg with asian dressing

OTHER ITEMS

Antipasto platters
Grazing table
Breakfast
Plated wedding cake for dessert
Cheese platter (Brie, Vintage Cheddar, Blue Cheese, Grapes & Biscuits)