

APPETITE

EVENTS & CATERING

Modern food designed to be shared.

Every event has its own appetite.

We can tailor the menu, service style and sequence to suit your guests, venue and occasion.

INCLUDED IN EVERY MENU PRICE

All menu prices include GST, menu preparation, standard service ware & Perth Metro delivery.

Minimum food menu spend \$3,500 applies.

QUOTED SEPERATELY

A standard equipment hire charge of \$500 per event applies.

On-site chefs and service staff are quoted separately:

Chefs are charged at \$70 per hour per staff member for a minimum of 3.5 hours.

Wait staff are charged at \$60 per hour per staff member for a minimum of 3.5 hours.

Specialist venue infrastructure, unusual access requirements & travel outside Perth are quoted individually.

ALLERGIES

Please discuss allergies and dietary requirements with our team before your event.

Reasonable care is taken but food is prepared in a kitchen where allergens are present.

gf - gluten free df - dairy free v - vegetarian ve – vegan

HOUSE MENU

\$45 per person

A menu built around vibrant flavors, familiar pleasures and effortless service.

COLD & HOT CANAPES

Each guest receives one of each canapé listed below — five canapé pieces in total.

Tomato Bread

charred sourdough, ripe tomato, garlic, extra virgin olive oil

Sweetcorn Tostada

black bean, avocado, salsa roja

Boneless Fried Chicken

hot honey, dill pickle

Patatas Bravas

smoked tomato, garlic aioli

Charred Lemon Chicken

garlic yoghurt, oregano

SUBSTANTIALS

Each guest receives one of each dish listed below — two substantial serves in total.

American-Style Mini Hot Dog

mustard, ketchup, pickle relish, crisp onion

Roasted Tomato Vodka Rigatoni

chilli, mascarpone, basil

FANCY SOMETHING SWEET?

See our dessert menu on page 6

APPETITE.

SIGNATURE MENU

\$55 per person

A more elevated Appetite menu, bringing together market seafood, premium beef and polished modern classics.

COLD & HOT CANAPES

Each guest receives one of each canapé listed below — five canapé pieces in total.

Crispy Market Fish

caper tartare, dill

Beef Tartare

dijon, cornichon, caper, shallot, sourdough toast

Roast Chicken Caesar

parmesan, sourdough crumbs, baby lettuce

Smoked Mozzarella Toastie

roast tomato, oregano, chilli

Warm Roast Beef

horseradish cream, crispy shallots

LATER SERVICE

Each guest receives one of each dish listed below — two substantial serves in total.

Mini Cheeseburger

american cheese, bread-and-butter pickle, burger sauce

Slow-Cooked Beef Ragù Tortiglioni

red wine, tomato, parmesan

FANCY SOMETHING SWEET?

See our dessert menu on page 6

FRESH SHUCKED OYSTER STATION

\$72 PER DOZEN (MINIMUM 10 DOZEN ORDER APPLIES)

Freshly shucked oysters at our free-standing shellfish station.
Includes set-up, condiments, up to 90 minutes of service & pack-down.
Available exclusively as an addition to Appetite catering.

COLD CANAPÉS

Small, complete mouthfuls designed for seamless tray service.
Each selection is prepared as a true one-bite canapé.

HOUSE SELECTION - \$5.50 EACH

Tomato Bread *(ve, df)*

charred sourdough, ripe tomato, garlic, extra virgin olive oil

Sweetcorn Tostada *(ve, gf, df)*

black bean, avocado, salsa roja

Grilled Zucchini & Whipped Ricotta *(v, gf)*

pine nut, herbs

Prosciutto & Melon *(gf, df)*

basil, aged balsamic

Roast Mushroom Toast *(v)*

pesto, pecorino

Pea, Mint & Whipped Feta *(v)*

sumac, seeded crisp

Whipped Mortadella

balsamic onion, toasted baguette

Roast Chicken Caesar

parmesan, sourdough crumbs, lemon

PREMIUM APPETITE - \$7.50 EACH

Beef Tartare

dijon, cornichon, caper, shallot, sourdough toast

Market Fish Ceviche *(gf, df)*

coconut, lime, green chilli, cassava crisp

Chopped Prawn Cocktail *(gf, df)*

baby gem, bloody mary sauce, lemon

Smoked Salmon Crunch *(gf)*

cucumber, dill crème fraiche, caper, lemon

HOT CANAPÉS

Warm, carefully finished mouthfuls designed for tray service.
Each selection is portioned to be enjoyed in one bite.

HOUSE SELECTION - \$5.50 EACH

Boneless Fried Chicken

hot honey, dill pickle

Crispy Cauliflower (ve, gf, df)

hot honey, pickled shallots

Smoked Mozzarella Toastie (v)

roast tomato, oregano, chilli

Patatas Bravas (v, gf)

smoked tomato, garlic aioli

Pork & Fennel Sausage Roll

apple mustard relish

Zucchini Fritti (v)

lemon aioli

Lemon & Oregano Chicken (gf)

garlic yoghurt

Chorizo Toast

manchego, roast pepper, parsley

PREMIUM APPETITE - \$7.50 EACH

Crispy Market Fish (df)

caper tartar, dill

Chilli-Honey Halloumi (v, gf)

lemon, fresh herbs

Lamb Kofta & Smoked Yoghurt (gf)

mint, sumac

Warm Roast Beef

horseradish cream, crispy shallots

APPETITE.

SUBSTANTIALS

Our substantial menu brings together warm handhelds, complete bowls and pasta.

HANDHELDS

HOUSE SELECTION - \$9.50 EACH

Barbecue Pulled Pork Slider

apple slaw, golden mustard

American-Style Mini Hot Dog

mustard, ketchup, pickle relish, crisp onion

Adobo Chicken Taco (gf, df)

avocado, pickled cabbage, lime

Halloumi & Roast Pepper Flatbread (v)

cucumber, lemon yoghurt, soft herbs

PREMIUM APPETITE - \$11.50 EACH

Crispy Chicken Sando (df)

hot honey, shredded iceberg, herb mayo

Mini Cheeseburger

american cheese, bread-and-butter pickle, burger sauce

BOWLS

HOUSE SELECTION - \$12.50 EACH

Teriyaki Chicken Bowl (df)

steamed jasmine rice, sesame cucumber, pickled ginger, spring onion

Cali Bowl (ve, gf, df)

brown rice, black beans, charred corn, avocado, pepita dressing

Green Market Bowl (ve, gf, df)

quinoa, kale, roasted broccoli, cucumber, lemon-herb dressing

PREMIUM APPETITE - \$14.50 EACH

Slow-Cooked Chimichurri Beef Bowl (gf, df)

herbed rice, roast peppers, tomato, pickled onion

PASTA

HOUSE SELECTION - \$12.50 EACH

Roasted Tomato Vodka Rigatoni (v)

chilli, mascarpone, basil

Mushroom & Thyme Casarecce (ve)

garlic, parsley, toasted breadcrumbs

PREMIUM APPETITE - \$14.50 EACH

Slow-Cooked Beef Ragù Tortiglioni

red wine, tomato, parmesan

Chicken Pesto Rigatoni

tender chicken breast, basil pesto, blistered tomatoes, aged parmesan

DESSERTS

Choose from petite sweets designed to be enjoyed in one bite, or individual dessert cups.

SWEET BITES

\$5.50 EACH

Macarons *(v)*

seasonal flavor selection

Appetite Rocky Road

toasted coconut, marshmallow, red jellies

Raspberry & White Chocolate Truffle

crushed raspberry, white chocolate

DESSERT CUPS

\$9.50 EACH

Vanilla Panna Cotta *(v, gf)*

strawberries, new-season olive oil

Milk Chocolate Mousse *(v, gf)*

hazelnut, salted caramel

Pandan Custard *(v, gf)*

passionfruit, toasted coconut

GELATO & SORBET CART

PACKAGES FROM \$950 (BASED ON 60 GUESTS MINIMUM)

Add some delicious frozen fun and palate refreshers to round off your event!

90 minutes of free-flowing premium ice cream and sorbet for your Appetite event.

Includes selected flavors, cups, cones, spoons, toppings, sauces, set-up, service & pack-down.

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