



EMBER & OLIVE

Canapé & Grazing Menu



Italian & Mediterranean inspired catering for
events, celebrations and private gatherings

PACKAGES

Choose 6 items – \$45 pp

•

Choose 8 items – \$55 pp

•

Choose 10 items – \$65 pp



Minimum 20 guests

GRAZING ADD-ONS

- Antipasto Grazing Table
- House-Made Dips & Bread Selection
- Seasonal Fruit Platter
- Artisan Cheese Board

CANAPÉ SELECTION

- Truffle Mushroom Arancini
- Polpetta Meatballs with Napoli Sauce
- Nduja Croquettes
- Bocconcini, Tomato & Basil Skewers
- Nduja Stuffed Olives
- Rosemary Chicken Skewers
- Garlic Prawn Cups
- Mini Beef Sliders with Caramelised Onion
- Prosciutto & Melon Bites
- Roasted Pumpkin, Whipped Feta & Pine Nut Crostini
- Pork & Fennel Sausage Rolls
- Smoked Salmon Blinis with Crème Fraîche

NOTES



Menus can be customised to suit your event



Travel, service staff and equipment can be quoted separately



EMBER & OLIVE

Italian Feast Menu

Shared-style catering with less pasta and more roast, braise and seasonal feast options

PACKAGES

Shared Feast – \$60 pp

Feast Plus – \$70 pp

Premium Feast – \$75 pp



Minimum 20 guests

MAIN SELECTION

- Slow-Roasted Porchetta with Fennel & Herbs
- Red Wine Braised Beef Cheeks
- Rosemary & Garlic Lamb Shoulder
- Chicken Cacciatore
- Herb-Crusted Salmon with Lemon
- Eggplant Parmigiana

SIDES

- Duck Fat Crispy Potatoes
- Roasted Pumpkin with Sage & Honey
- Charred Broccolini with Lemon
- Seasonal Roasted Vegetables
- Herb Rice Pilaf
- House Focaccia & Whipped Butter

INCLUSIONS

Shared Feast:
Choose 2 mains, 3 sides and 1 salad

Feast Plus:
Choose 3 mains, 3 sides and 1 salad

Premium Feast:
Choose 3 mains, 4 sides and 2 salads

SALADS

- Caprese Salad
- Rocket, Pear & Parmesan Salad
- Mediterranean Couscous Salad
- Garden Salad with Balsamic Dressing

OPTIONAL PASTA ADD-ON

For clients wanting one pasta option, add a tray of:

Baked Lasagna
or
Beef Ragu Pappardelle

NOTES



Ideal for birthdays, family events and casual weddings



Menus can be customised to suit dietary requirements



EMBER & OLIVE

Premium Dinner Menu

Refined plated or shared dining
for elevated events

PACKAGES

3 Course Menu – \$75 pp

4 Course Menu – \$90 pp



Minimum 20 guests

ENTRÉE OPTIONS

- Burrata with Heirloom Tomatoes & Basil Oil
- Truffle Mushroom Arancini with Parmesan
- Prawn Cocktail Cups with Lemon Aioli
- Prosciutto, Peach & Rocket Salad

MAIN OPTIONS

- Beef Sirloin with Red Wine Jus
- Lamb Cutlets with Salsa Verde
- Chicken Supreme with Lemon Thyme Butter
- Crispy Skin Salmon with Caper Butter
- Vegetarian Stuffed Capsicum

SIDES

- Paris Mash
- Duck Fat Potatoes
- Charred Greens
- Seasonal Garden Salad

DESSERT OPTIONS

- Vanilla Bean Panna Cotta
- Classic Tiramisu
- Chocolate Brownie with Berry Cream
- Cannoli with Ricotta Cream

SERVICE STYLES

Available as
alternate drop or
shared-style dining

NOTES



Perfect for weddings, milestone celebrations and corporate dining



Menus can be tailored to your venue and service style





EMBER & OLIVE

Slow-Cooked & Comfort Feast

Generous, hearty menus built
around rich slow-cooked mains

PACKAGES

Choose 2 mains – \$55 pp

Choose 3 mains – \$65 pp

Choose 4 mains – \$70 pp



Minimum 20 guests

MAIN SELECTION

Slow-Cooked Beef Cheeks

Braised Lamb Shanks

Rosemary Lamb Shoulder

Butter Chicken

Chicken Cacciatore

Eggplant Parmigiana

INCLUDED SIDES

Steamed Rice

Duck Fat Crispy Potatoes

Creamy Mash

Seasonal Roasted Vegetables

Garden Salad

Warm Bread Selection

OPTIONAL ADD-ONS

Buttered Green Beans

Mediterranean Couscous Salad

Grilled Corn with Herb Butter

Extra Dessert Course

DESSERT SUGGESTIONS

Classic Tiramisu

Chocolate Brownie

Vanilla Panna Cotta

NOTES



Great for winter events, backyard celebrations and casual functions



Designed for easy service with bold flavour and generous portions





EMBER & OLIVE

BBQ & Grill Menu

Relaxed outdoor catering with charcoal, flame and fresh sides

PACKAGES

Classic Grill – \$55 pp

Signature BBQ – \$65 pp

Premium Grill Feast – \$75 pp



Minimum 20 guests

ADD-ONS

- Antipasto Grazing Table
- Extra Protein Selection
- Dessert Table
- Beverage Station

FROM THE GRILL

- Rosemary Chicken Skewers
- Beef Sirloin with Chimichurri
- Lamb Cutlets
- Pork & Fennel Sausages
- Garlic Prawns
- Grilled Salmon Fillets
- Vegetable Skewers

SIDES

- Duck Fat Crispy Potatoes
- Grilled Corn with Herb Butter
- Coleslaw
- Rocket & Parmesan Salad
- Potato Salad
- Dinner Rolls & Condiments

NOTES



Ideal for backyard parties, casual weddings and corporate functions



Menu can be adapted for buffet or chef-attended service





EMBER & OLIVE

Desserts & Event Add-ons

Finish your menu with house-made sweets
and practical event extras

DESSERT PACKAGES

Choose 2 desserts – \$12 pp

Choose 3 desserts – \$16 pp

Choose 4 desserts – \$20 pp



POPULAR PAIRINGS

✿ Add a dessert table to any
feast or BBQ package

✿ Combine with grazing tables
for cocktail-style events

DESSERT SELECTION

- ✿ Vanilla Bean Panna Cotta
- ✿ Classic Tiramisu Cups
- ✿ Chocolate Brownie Bites
- ✿ Cannoli with Ricotta Cream
- ✿ Mini Lemon Tartlets
- ✿ Mini Cheesecakes
- ✿ Seasonal Fruit Platter

EVENT ADD-ONS

- ✿ Antipasto Grazing Table
- ✿ Artisan Cheese Board
- ✿ House-Made Dips & Bread Selection
- ✿ Wait Staff & Service Staff
- ✿ Disposable Eco Plates & Cutlery
- ✿ Premium Crockery, Cutlery & Glassware Hire
- ✿ Tea & Coffee Station

NOTES



Custom dessert selections available
for weddings and special events



Travel and equipment charges quoted
separately where required

