

THE
CATERING
STUDIO



STREET FOOD

Smaller portions, served in individual eco-friendly disposable packaging, can be consumed standing or seated.

NIBBLES AND MORSELS #1

Crispy pork bao, charred green onions, hoisin

Kung Pao tofu bao, charred green onions, hoisin

Chicken karaage skewer, yuzu mayo [df]

Spiced pork neck skewer, roasted satay sauce

Pork and Gruyere croquette, black garlic romesco

Boneless Korean fried chicken wings, dashi gravy [gf]

Prawn toast, Asian herbs, yuzu mayo

Quesadilla - smoked corn, black bean, cheddar [gf]

Edamame falafel, eggplant jam, avocado, corn taco [gf]

Spinach and braised leek rolls, capers, pinenuts

NIBBLES AND MORSELS #2

Salt and pepper prawns, fresh lime, Japanese mayo [df]

Salt and pepper tofu, fresh lime, Japanese mayo [df]

Bruschetta - salmon rillettes, herb mousse, caper salad

Rice paper rolls – prawn or tofu, Asian herbs, chilli dressing [gf]

Beef tartare, smoked oyster mayo, seaweed cracker [gf, df]

Kingfish crudo, flax seed wafer, nam jim dressing [gf, df]

Lettuce cups, bang bang chicken, fried peanuts [gf, df]

Hot pork roll (bahn mi), carrot pickle, Sriracha, spiced peanuts

Smoked brisket, soft white bread, pickles, slaw

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SMALL PLATES

Whitebait sandwich, lemon mayo, watercress

Fish taco, avocado mousse, pickled cabbage, soft tortilla [df]

Crayfish roll, mayo, watercress

Egmont St. Eatery's 2015 winning WOAP burger: Aged beef, smoked beetroot relish, pickled onions, house cheese

Seafood cocktail, bloody mary sauce, avocado [gf, df]

Korean fried chicken, dashi gravy, red glaze [gf]

Lamb ribs, carrot puree, toasted almonds [gf]

BOWLS AND NOODLE BOXES

Harissa pulled lamb, salsa verde, potato mash, cooking juices [gf]

Sichuan noodles, pulled chicken, Asian greens [df]

Sherry braised beef cheeks, buttered potato mash, watercress emulsion [df]

Gnocchi, pea broth, buffalo mozzarella, enoki mushrooms

Flank steak, marmite butter, roast potatoes [gf]

King prawns, xo sauce, wet noodles [df]

Duck ramen, slow egg, rye noodles, furikake [df]

Smoked and charred brassica, quince, goat's cheese, quinoa [gf]

Seared fish, yellow tomato and coconut curry, handmade noodles [df]

SWEETS

Fried bread and butter pudding, custard, blueberries, ice cream

Mini doughnuts with three sauces

Fried apple pie, ice cream, burnt miso caramel

Kitchen sink cookie ice cream sandwich

Hazelnut chocolate caramel tart, burnt orange, crème fraiche

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PRICES AND NOTES

Snack package: \$40

Includes: 2x Nibbles and Morsels (one per price bracket), 2x Small Plates, 1x Dessert

Light meal package: \$52

Includes: 4 Nibbles and Morsels (two per price bracket), 2 Small Plates, 1 Dessert

Progressive dinner package: \$60

Includes: 2 Nibbles and Morsels (one per price bracket), 1 Small Plate, 2 Bowls and Noodle Boxes, 1 Dessert

Add 5 canapes on arrival to any package for \$12

Individual pricing:

Nibbles and Morsels #1: \$5

Nibbles and Morsels #2: \$7

Small Plates: \$10

Bowls and Noodle Boxes: \$15

Sweets: \$8

Prices exclude GST | Minimum order 30 per item

Many items on this menu require onsite chefs and service staff. Contact us to discuss your requirements.