



Does

2022 DOES CATERING OPTIONS



## Canapes

- Coffin bay oysters, bloody Mary sorbet and/or lime
- Blue fin tuna, squid ink cracker, romesco, sesame yoghurt, dill
- Octopus, green olive tapenade, pancetta on crouton
- Port Lincoln sardine, shallot and parmesan biscuit
- Ortiz anchovy & muscatel butter pastries
- Beer battered salt bush Prawn skewer, sesame yogurt
- Scallop, blood pudding, bearnaise sauce
- Leek and Heidi gruyere cheese tart, smoked trout
- Duck, hazelnut & orange Arancini
- Chorizo, corn and smashed potato croquette
- Lamb, pine nut, ricotta balls with tomato sugo
- Chorizo, Manchego cheese, onion tart
- Onion, white anchovy, black olive tart
- Beef pastrami, rye crouton, pickle, seeded mustard
- Crispy wonton, beef, soya chilli sauce, Asian salad
- Crudo of beef fillet, bearnaise, salsa verde, white anchovy
- Crumbed lamb rib, sauce gribiche
- Master stock broth, broad bean, basil, cheesy cream, porcini

## Sliders

- Mushroom, truffle & haloumi slider
- Pulled pork sliders, chipotle mayo
- Wagyu cheese burger

## Vegetarian

- Pumpkin & fetta tart, rocket pesto
- Tomato and parmesan arancini balls
- Potato, taleggio frita, aioli
- Broadbean, chevre, mint on crouton

## Roaming ceviche

- Kingfish crudo, finger lime, seaweed and fried rice
- Port Lincoln tuna, sesame yoghurt, romesco and dill
- Beef tartare, capers, egg yolk, crisp potato

## Roaming Entrée

- Coorong mullet taco, pico, lime
- Pork belly taco, slaw, mojo
- Peking spice duck bao, quince sauce, star anise shallot
- Crispy pork belly bao, avocado, chargrilled pineapple salsa
- Chicken san chau bao
- Prawn dumpling, fermented chilli, shallot, coriander
- Prawn cocktail lettuce taco
- XO Coorong pipi, charred broccoli, crouton
- Salt bush crusted Squid with green mango salad, mayo
- Crispy fried eggplant, zucchini, chimichurri, spice & herb
- Heirloom beetroot, salted ricotta, labneh, radicchio and vina cotta
- Duck dumplings, master stock broth, mushroom and cheesy cream
- Ricotta dumpling, pecorino, black pepper
- Potato, garlic, rosemary little pizza
- Za'atar, lamb, mint & labneh little pizza
- Prawn, nduja fermented chilli little pizza
- Shallow fried zucchini flowers, ratatouille
- Crispy pork belly, nam jim, Asian salad
- Slow-roasted shoulder of lamb with roast pumpkin & freekah salad

## Plated Entrées

- Prawn ravioli, grilled crayfish tail, butter sauce
- Blue fin Tuna, dill, romesco & sesame yogurt
- Spencer Gulf Prawns, blood orange, shaved fennel, herb salad, verjuice butter sauce
- Salt bush crusted S.A baby squid with green mango salad, mayo
- Snapper brandade, mille feuille, egg yolk, butter sauce, salmon roe
- Heirloom beetroot, salted ricotta, labneh, radicchio and vina cotta
- Pumpkin and ricotta gnocchi, walnut, sage, rainbow shard, burnt butter
- Duck dumplings, master stock broth, wild mushroom, cheesy cream
- House made dumpling, soya chilli sauce, shallot, coriander
- Crispy pork belly, nam jim, Asian salad
- Wagyu sticky beef rib, seared scallop, potato cauliflower silk
- Shallow fried zucchini flowers, ratatouille, pine nuts, roasted cherry tomato, basil
- Carpaccio of beef fillet, truffle oil capers, parmesan, potato crisp
- Blackened Quail, preserved cherry
- Little rabbit pie, cream cauliflower, sticky jus

## Shared Mains

- Blue swimmer crab & Prawn ravioli, Coorong cockles, truffle cream, tomato
- Pan fried barramundi, sorrel & zucchini pilaf, verjuice butter sauce
- Panko crumbed whiting, hand cut sweet potato chips & yogurt tartare (additional cost apply)
- Nomad Coq au vin, white bean, carrots, potato dauphinoise, kale
- Nomad chicken, verjuice, green olives, apricot, capers, pearl cous cous
- Roasted duck, pink peppercorn, baked quince, witlof, pear, herb salad
- Star anise duck leg, coconut pilaf, chuy sum
- Fleurieu lamb rump, baba ghanoush, roasted carrots, zhug
- Slow roasted shoulder of lamb with orange, cinnamon, pistachio parsley & honey



## Shared Mains Cont.

- Murray Valley free range pork belly with cumquat jam & fennel rocket salad
- Porchetta, rosemary, garlic, lemon
- Black Angus beef fillet, garlic spinach, bearnaise sauce, beef jus (additional cost apply)
- Coal roasted scotch fillet, café de Paris butter, shoe string fries
- Crispy fried eggplant, zucchini, chimichurri, spice, herb
- Pumpkin and ricotta gnocchi, walnut, sage, rainbow shard, burnt butter
- Adelaide hills mushroom house made lasagne, truffle, scamorza, thyme, white sauce
- Corn husk filled with, charred capsicum, cashew, freekeh & kale chips
- Spiced pumpkin, Smokey eggplant, za'atar pitta, labneh, pomegranate, mint

## Sides

- Roasted heirloom baby carrots, dukkha, local honey
- Zucchini ribbons, ricotta, seeds, smoky almonds, mint
- XO green beans, choy sum
- Spiced pumpkin, Smokey eggplant, labneh, pomegranate, mint
- Steamed green beans, parsley, olive oil
- Char grilled corn, chipotle mayo, pecorino
- Hand cut chips, roast garlic mayo
- Duck fat Dutch cream potatoes
- Orange, pistachio, parmesan, rocket salad
- Vine ripened tomato, cucumber, baby coz, Spanish vinaigrette
- Mixed leaf salad, vina cotta dressing

## Roaming Dessert

- Belgium Chocolate truffles
- Cherry, coconut, chocolate truffle
- Cannoli, ricotta, lemon
- Cannoli, chocolate, pistachio
- Strawberry and Passionfruit tart
- Lemon curd tart
- Margarita lime curd tart
- Orange Brulée
- Cheesecake tart, Galliano strawberry
- Sticky fig and date pudding with butterscotch sauce
- Mexican Donuts with salted caramel
- White chocolate panna cotta, berries, grappa
- Waffle cone ice-cream usual flavours

## Plated Desserts

- Strawberry passionfruit curd tart with fresh berries
- Cheesecake tart, galiano, strawberry
- Margarita lime curd tart
- Orange & vanilla creme catalana
- Lemon Meringue pie
- Cannoli's filled with lemon & ricotta
- Cannoli, chocolate, pistachio
- White chocolate Panna cotta, berries soaked in grappa
- Sticky fig and date pudding, butterscotch sauce
- Chocolate pudding, chocolate ice cream
- Belgium chocolate mousse, honey comb, dried orange
- Tira misu ice cream sandwich





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