



Catering Menu Package

Thank you for considering Manuka Woodfire Kitchen for your catering needs

Our Catering Menu Package includes the following menu choices:

sit down share menu

canapé menu

private dining menu

pizza & salad menu



Manuka Catering is an extension of Manuka Woodfire Kitchen. The same local team who give you fresh, delicious woodfired fare curated by chef & owner Kenny McHardy. We pair Kenny's food with the professional, friendly hospitality we're known so well for at Manuka in Fremantle.

We understand no two events are the same, if you have something in mind for the style of your catering please let us know and we can provide you with a customised proposal.

Please see the final page for details relating to our services.

We look forward to chatting with you about your next event!

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WOODFIRE KITCHEN

sit down share menu

\$75 per person

to start included	wood roasted olives with flat bread and smoked eggplant babaganoush
entree choose 1	aged feta, honeycomb, macadamia delicata pumpkin, sheeps curd, dukkah roasted leeks, shiitake mushrooms, black garlic aioli tiger prawns cooked on coals, lemon, parsley, baby capers, gremolata half shell scallops, fennel, smoked butter sauce abrolhos island octopus roasted on coals, celeriac remoulade, romesca kingfish crudo, smoked cucumber, soy and mirin smoked baillie farm beef, pickles, mustard dressing
mains choose 1	slow roasted baillie farm dorper lamb, grapes, thyme, smoked yoghurt wood roasted wagin chicken, smoked sweetcorn, miso sauce smoked berkshire pork, bravo apple, snow pea sprouts, walnuts wood roasted wagin duck, braised lentils, plum, fried sage roasted beef, red cabbage, mushrooms, smoked beef jus baked fillet of fish, braised fennel, smoked tomato sauce
sides choose 1	pickled heirloom carrots, zaatar, sesame sauce heirloom tomato salad, fior de latte, basil vinegar roasted cauliflower, raisins, capers, smoked whey dressing wood roasted potatoes, rosemary, garlic, sour cream green beans, spigarello, roasted capsicum, anchovy dressing
dessert choose 1	davidson plum and white chocolate cheesecake, chocolate brownie dark chocolate mousse, roasted plums, hazelnut praline frangipane tart, pear, walnut, chantilly cream sticky date pudding, butterscotch sauce, vanilla bean ice cream vanilla bean pannacotta, roasted rhubarb, cinnamon crumble

additional entree \$12 per person
additional main \$15 per person
additional side \$8 per person
additional dessert \$12 per person



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WOODFIRE KITCHEN

canapé menu

\$72 per person

starter canapé	included	wood roasted olives, flat bread, smoked eggplant babaganoush
cold canapé	choose 2	aged feta, honeycomb, macadamia roasted stonefruit, ricotta, dukkah house cured coppa, pickles, mustard vinegar puff pastry tart, heirloom tomatoes, sheeps curd, basil smoked mandurah mullet crepe, cream cheese, dill, lemon cured geraldton kingfish, nori, smoked cucumber pressed pork terrine, bravo apple, fennel seed lavosh duck rilette, plum ketchup, soft herbs, crustini beef tartar, smoked oyster, tarragon cream smoked beef, parmesan, baby capers, black garlic aioli pickled and fermented vegetables, basil vinegar, almonds
hot canapé	choose 2	wood roasted leek, romesca (skewer) abrohlos island octopus cooked on coals (skewer) baked polenta, pickled mushrooms, parmesan baked prince of orange potato, sour cream, pancetta blue manna crab foccacia, pickled fennel, spring onion, parmesan tiger prawns cooked on coals, fermented chilli, smoked butter half shell scallop, pickled cucumber, red pepper mayo wood roasted berkshire pork, iceberg lettuce, palm sugar dressing slow roasted dorper lamb, smoked yoghurt, peach salsa wood roasted duck, pickled red cabbage, miso sauce
woodfire pizza	choose 1	margherita, tomato, basil, fior de latte olive, tomato sugo, basil, bocconcini roasted zucchini, confit onion, tomato, ricotta slow roasted lamb, capsicum, roasted onion, feta blue manna crab, fennel, spring onion, parmesan roast beef, capsicum, onion, salsa verde
dessert	choose 1	vanilla bean pannacotta, rhubarb, crumble chocolate brownie, strawberry, roasted white chocolate apple and walnut tart, cream, cinnamon

additional cold canapé \$6 per person

additional hot canapé \$8 per person

additional pizza canapé \$8 per person

additional dessert canapé \$8 per person

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WOODFIRE KITCHEN

private dining menu

\$140 per person

recommended for 8 - 20 people
sample menu
can be customised

amuse

aged feta, honeycomb, macadamia

bread

flatbread baked to order, smoked eggplant babaganoush, roasted olives

first course

abrohlos island scallops cooked in half shell, pickled cucumber, fermented pepper mayo

second course

stracciatella, burnt tomatoes, confit garlic oil, baby herbs

third course

marron grilled on coals, smoked butter sauce, gremolata

fourth course

slow roasted dorper lamb, smoked yoghurt, grape salad, jus

fourth course side

roasted heirloom carrots, sesame sauce, zaatar

cheese

halls suzette, honeycomb, / figs, crostini

fifth course

vanilla bean pannacotta, roasted peach, frangipane, roasted white chocolate



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WOODFIRE KITCHEN



pizza & salad menu

\$55 per person

grazing	included	wood roasted olives, flat bread, smoked eggplant babaganoush
buffet salads	choose 2	heirloom tomatoes, pickled cucumber, fior de latte, basil frisse lettuce, orange, fennel, hazelnuts, poppyseed dressing baby cos, parmesan, pancetta crumbs, whey dressing roasted pumpkin, quinoa, baby kale, balsamic dressing zucchini cooked on coals, dukkah, mint, tzatziki roasted potato salad, salsa verde, gremolata
woodfired pizza	choose 3	margherita, tomato, basil, fior de latte olive, tomato sugo, basil, bocconcini potato, confit garlic, basil pesto, ricotta smoked pancetta, confit onion, sage slow roasted lamb, capsicum, roasted onion, feta blue manna crab, fennel, spring onion, parmesan roasted beef, capsicum, onion, salsa verde roasted duck, spring onion, chilli, yoghurt

additional salad \$5 per person

additional pizza option \$8 per person

dessert canapes \$8 per person options available on request





Manuka Catering Details

Manuka's menu is based on seasonality and local produce availability. We endeavour to update our catering menus with the seasons however if produce supply is unavailable from our local farmers & producers a similar item will be added as a replacement.

Our catering is an extension of what we do at Manuka Woodfire Kitchen in Fremantle, we encourage you to visit us for dinner to see what we do best! This will give you a good idea of our style of food and service.

<https://www.manukawoodfire.com.au/make-a-booking/>

We understand no two events are the same and invite your special requests. Let us customise a menu to suit your requirements.

Your per person cost includes all food & preparation, kitchen staff, set up & clean down of kitchen space, serving crockery & utensils.

Serving staff can be arranged for \$40 per person/per hour. Manuka can provide an estimate of how many service staff you may need.

We require basic kitchen facilities on site for catering. This includes hot water, hand washing and dishwashing areas, refrigeration and shade/cover for outdoor spaces (weather dependant).

Where possible we like to bring our own mobile woodfire oven and for this require access for a trailer. If no access is available we require a kitchen oven on site for hot foods.

Menus including wood fired pizza must have access for a trailer or a permanent woodfire oven fixture at the venue.

For large events and for venues without facilities additional equipment may need to be hired externally for a fee.

Manuka kitchen staff are not responsible for any hired cutlery, crockery or equipment. If you require your hire items washed and/or polished and packed away after your event this may be arranged for an additional fee.

A deposit is required to secure your date. A schedule of payments will be advised at contract stage.

For all catering enquiries please complete the catering enquiry form on our website

<https://www.manukawoodfire.com.au/catering/> or email your event details to admin@manukawoodfire.com.au

We look forward to chatting with you!

Jody & Kenny McHardy
Manuka Woodfire Kitchen

