



CHEF+TEACHER
CAT CLARKE
plant+grow+learn

PRICELIST AND ORDERING INFORMATION
SPRING 2024

CALL US ON: 0428 138 856

EMAIL US:

INFO@CATCLARKE.COM.AU

BOOKINGS@CATCLARKE.COM.AU

FUNCTIONS@CATCLARKE.COM.AU

VISIT US AT: CATCLARKE.COM.AU

Fingerfood

- \$3.50 Wattleseed damper and lemon myrtle butter with golden syrup
- \$3.50 Strawberry gum scones with quandong sauce and Chantilly cream
- \$4.00 Saltbush and chèvre cheese arancini
- \$4.00 Warrigal green croquette
- \$5.00 Lemon myrtle chicken rice paper rolls, warrigal green chimichurri
- \$4.00 Bush dukkah hummus, crudités, house lavosh
- \$4.00 Kangaroo cigars, bush mint yoghurt
- \$4.00 Bush tomato, sweet potato and fried saltbush tarts
- \$5.00 Blue cheese tartlet, bush tomato, wattleseed, bush honey
- \$6.00 Mountain pepper kangaroo and sunrise lime kofta, bush mint tzatziki
- \$6.00 Duck and quandong pancakes
- \$5.00 Finger lime rainbow trout on toasted baguette
- \$4.00 Potato and wattleseed samosa, bush thyme tomato relish
- \$4.50 Chicken lemon myrtle skewer, chipotle mayo (GF)
- \$6.00 Saltbush lamb slider, warrigal green salsa verde, pickles
- \$6.00 Buttermilk chicken slider, lemon aspen remoulade
- \$4.00 Warrigal green and seasonal vegetable frittata





Canapés Sweet

\$3.50 Chocolate wattleseed muffins

\$3.50 Banana wattleseed bread

\$4.00 Wattleseed profiteroles

\$4.00 Muntrie chocolate and river mint brownie

\$5.00 Lemon myrtle meringue mini tarts

\$4.50 Cinnamon myrtle date pudding squares

Lunch dishes

Made with Blue Wren Bakery bread

\$7.50 pp

Corned beef Reuben sandwich

Smoked salmon, cream cheese, native thyme, and rocket

Curried egg and mayo

Hash brown, fried egg, smoked bacon & Bertie's relish

Lunch dishes

\$15.00 each

Mountain pepper Kangaroo & quandong sauce with a bush foods stir fry

lasagne with bush tomato and side salad

Seasonal vegetable curry with rice

Warrigal green and goats cheese quiche with sweet potato chips

Fingerfood Ordering Information

Pricing

All items are priced per piece. Please note that prices do not include equipment, service staff or delivery unless otherwise stated.

Minimum Order

Monday to Friday - \$350 minimum

Weekends - \$500 minimum

Custom Menus

We are happy to collaborate with you to create custom menu items tailored to your event.

Ordering Timeline

Orders require a minimum of 5 working days' notice.

Final numbers and requirements must be confirmed 3 working days prior to your event.

We will do our best to accommodate last-minute orders. Please contact us to discuss your needs.

Staffing and Equipment Costs

Staffing from \$55 per hour.

Setup/Pack Down from \$55 per hour (minimum hours apply).

Payment Terms

Full payment is required 3 days prior to the event.

Cancellation Policy

Cancellations or date changes within 3 working days of the event will incur a 50% cancellation fee.

Cancellations or date changes within less than 3 working days will incur a 100% cancellation fee.

Dietary Requirements

We strive to meet dietary needs, but please be aware that our kitchen may contain traces of nuts, eggs, lactose, and other allergens.

Seasonal Menu Changes

As we prioritise using fresh, seasonal produce, menu items may change based on availability.

The following is an example
of our sit down dishes.

**Chef Cat will collaborate with you to design a
personalised menu tailored to your event.**

**Please note that dishes change based on the availability
of fresh, locally sourced seasonal produce.**

For more information or to discuss your event, please contact us.

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Entrées

Roasted vegetable tartlet with wattleseed cream

Saltbush and lemon myrtle risotto

Warrigal green and silverbeet spanakopita

Ricotta gnocchi with burnt butter and bush oregano

Twice-baked cheese soufflé with roquette Salad

Main

Saltbush lamb rack served on a bed of root vegetable purée
with red wine jus and sautéed warrigal greens

Lemon myrtle-poached chicken with charred leeks,
fondant potatoes, macadamia cream, and native succulents

Butter-roasted pumpkin, Persian feta custard, charred peppers,
and pesto, garnished with micro watercress (V)

Fish with Geraldton wax sauce on pumpkin purée
and sautéed spinach in a sage brown butter sauce

Mountain pepper beef cheek with honey wattleseed carrots
and celeriac and potato mash

Dessert

Lemon meringue pie with lemon curd and berry coulis

Chocolate gâteau with Chantilly cream and candied orange

Crème brûlée: vanilla-infused baked custard finished with a blowtorch to create
a crisp toffee shell. Served with fresh berries to cleanse the palate (GF)

Lemon myrtle posset with wattleseed shortbread

Rhubarb and rosemary tart with vanilla anglaise