

- THE -

LOCAL

NATIVE

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CATERING COMPANY

SAMPLE MENUS

2024



FEASTING MENU

Cocktail Sample Menu – 6 Selections

- House Smoked Duck Breast with Chilli Plum Sauce (GFO) (DFO)
- Spiced San Chow Bow Local Abalone Cos Lettuce Cups (GF) (DFO)
- Glazed Pork Belly Bites with Seasonal Fresh Herbs
- Sumac, Haloumi, Confit Tomato & Garlic (V) (GF)
- Popcorn Prawns on Wonton with Tangy Asian Slaw
- Beef Rendang with Steamed Rice, Fried Shallots & Fresh Herbs

Cocktail Sample Menu – 8 Selections

- WA Snapper Ceviche with Fresh Red Chilli, Coconut & Lime (GF) (DF)
- Garlic Oyster Mushroom & Halloumi Bruschetta (V) (GFO)
- Chicken Liver Pate on A Crostini with Quince & Fresh Thyme
- Flame Grilled Beef Steak Yakitori Sesame Skewers (GFO) (DFO)
- Baharat Lamb with Preserved Lemon & Toun on Flat Bread
- Tempura Squid with Ponzu & Fresh Herbs
- Mexican Pulled Pork Taco with Salsa & Guacamole (GF) (DFO)
- Buttermilk Fried Chicken Boa Buns with Korean Gojuchang Sauce

GF - Gluten Free | **DF** - Dairy Free | **V** - Vegetarian | **VG** - Vegan

GFO - Gluten Free when requested | **DFO** - Dairy Free when requested



FEASTING MENU

Sample Menu - Feasting Style

12 Hour Stirling Range Smoked Beef Brisket with Crispy Roasted
Beef Fat Emulsion Potatoes (GFO) (DFO)

Sou Vide Chicken with House Made Harissa, Spanish Beans,
Confit Tomatoes and Rice (GFO) (DFO)

Seared Scallops with a Lemon Beurre Blanc Sauce, Crispy Pancetta
and Fresh Herbs

Charred Broccolini Salad with Za'atar, Lemon and Nut Crumble (V) (GF) (DF)

Roasted Sweet Potato and Pumpkin, Pepita Seeds, with a Blue Cheese Dressing and Nut
Crumble (V) (GF)

House Garden Salad (V) (GF) (DFO)

Sample Menu - Grazing + Feasting

Local Produce Grazing Table

Marinated Flame Grilled Beef Flank with Bernaise Sauce and
Roasted Baby Carrots

Italian Rolled Porchetta with Fennel, Garlic and Orange and a
Creamy Parsnip Mash (DFO)

Miso Glazed Salmon, Stir Fried Greens, Kaffir Lime & Coconut Rice (GFO) (DFO)

Spiced and Grilled Zucchini with A Creamy Ajo Blanco Sauce (VG) (GF)

Roasted Pumpkin and Spinach Risotto with a Sage Butter Sauce (V)

House Garden Salad (V) (GF) (DFO)

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FEASTING MENU

Sample Menu

Roaming Canape + Feasting

House Cured Salmon with Dill Hung Yoghurt, Fried Capers
on a Rice Crisp (GF)

Assorted Sushi Rolls (VGO) (GFO) (DFO)

Tandoori Chicken Skewer with Mint Yoghurt Drizzle (GFO)

Spiced & Smoked Cured Pork Meatballs with Chimichurri Sauce

Thai Style Sticky Beef Short Rib with a Crunchy Thai Salad with
Peanut Dressing (GFO) (DFO)

Locally Caught Grilled Fish with Chile De Arbol Salsa, Confit Garlic and Tomato Served with A
Chimichurri Sauce (GFO) (DFO)

Korean Butter Sauce Popcorn Prawns served with Seasoned Sushi Rice, Japanese Furikake
and Spring Onions (GFO)

Charred Seasonal Vegetables with Spiced Harissa (V) (GF) (DF)

Wok Fried Asian Greens with a Garlic Oyster Sauce (V) (DF) (GFO)

Artisan Sourdough with Whipped Burnt Butter (V)

Dietary Requirements

If you have guests that have specific dietary requirements, we are often able to adapt our menu to suit your needs. Please let us know at the time of booking if you are expecting to have dietary requirements so we can discuss how we can accommodate your needs.

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