

2020

LUNCH AND DINNER MENU



Indigo Bay

CATERING | EXPERIENCES

LUNCH AND DINNER PACKAGES

Select which package suits your event best, selecting the items from the menu below.

Packages include bread and butter at the table

PACKAGE A

\$48.00

per person | incl. GST

2 COURSE MENU

Choice of either

1 Entrée option & 1 Main option

OR

1 Main option & 1 Dessert option

PACKAGE B

\$57.00

per person | incl. GST

3 COURSE MENU

1 Set Entrée

1 Set Main

1 Set Dessert

ADD ONS

ALTERNATE DROP

\$6.00pp, per course

incl. GST

ENQUIRE ABOUT THESE PACKAGES



SIT DOWN PLATED MENU

\$48.00 / \$57.00 pp

ENTRÉE OPTIONS

Cold

King prawn, avocado, pickled cucumber, melon, red pepper oculi, fennel lemon mayo GF

Beef tataki, confit garlic cream, pickled shallot, beetroot compote, micro herbs GF

Beetroot cured salmon, horseradish, baby leaves, pickled daikon, peperonata GF

Warm

Goats cheese, caramelised shallot, short crust tart, confit cherry tomato, micro herbs, balsamic glaze V

Poached chicken, toasted hazelnut, saffron yoghurt, lemon date chutney, chervil GF

Sesame crusted tuna, pineapple salsa, miso ginger mayo, coriander GF/DF

Spiced confit duck parcels, plum paste, fennel, orange, chervil DF

Braised pork belly, cider jus, apple, fennel slaw GF/DF

MAIN OPTIONS

Scotch fillet, potato torte, caramelised shallot jus, horseradish cream GF

Braised beef cheeks, Paris mash, baby carrots, beetroot confit, micro cress GF

Pan seared barramundi, lemon parsley kipfler potato, roast fennel & cherry tomato, salsa verde GF

Duck breast, spiced butternut, mushroom dashi, Asian salad, miso ginger dressing GF

Lamb rump, sweet potato rosti, caponata, red wine jus, sauce paloise GF

Seared salmon fillet, skordalia, red pepper couli, carrot ribbon, micro slaw, citrus beurre blanc GF

Pumpkin, sweet potato risotto cake, grilled Mediterranean vegetable, haloumi, caponata, micro herbs, lemon dressing V/GF

DESSERT OPTIONS

Citrus tasting plate - Trio of tastes and textures of fresh citrus fruits

Celebration of chocolate - Accompanied with raspberry couli & crème fraiche

Vanilla crème brûlée, poached fruit, sweet tuile GF

Burnt honey & ricotta cheesecake, citrus gel, tropical fruit salsa, honeycomb

Summer berry pudding, vanilla mascarpone

Apple & cinnamon beignet, vanilla bean ice cream, salted caramel sauce

(V) Vegetarian

(VGN) Vegan

(GF) Gluten Free

(NF) Nut Free

(DF) Dairy Free





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