The Catering Company

WEDDING CATERING AT

The Wool Mill

The Catering Company is one of the caterers The Wool Mill recommends. Forty years of weddings and events, cooked in our own kitchen in Kensington and served by our own team.

	TWO COURSES	THREE COURSES
Classic menu	from $70	from $89
Premium menu	from $89	from $99
Shared dining	from $75	

Per head, minimum 50 guests. Plated menus are alternate drop and include stone-baked ciabatta rolls and cultured butter. The Wool Mill quotes the venue and the drinks; we quote the food, on our own invoice.

PLATED

The Classic Menu

from $70 per person · Minimum 50 guests

ENTREE

Spinach & Ricotta Ravioli – Seasonal mushroom velouté, crisp fried kale v / nf

Twice-cooked Pork Belly – Applewood smoked pumpkin purée, apple marmalade gf / df / nf

Gnocchi in Casa – Smoked almond, basil, beef ragù, ricotta delicata +n

Pan-fried Lamb Rillettes – Minted labneh, zucchini, snow pea tendrils, dukkah gf

MAIN

Pressed Lamb Shoulder – Tomato & mint essence, herb-crushed potatoes, broccolini gf / df / nf

Gippsland Beef Cheek – Pomme purée, king brown mushroom gf / nf

Chicken Breast – Lemon, oregano, Spanish paprika, Dijon mustard, cream, spinach, carrots gf / nf

Pork Scotch – Fennel, wholegrain mustard, maple, root vegetables gf / df / nf

Seasonal Mushroom Ragu – Baked eggplant, spiced chickpeas, green lentil croquettes gf / vgn / nf

Quinoa-stuffed Field Mushroom – Cauliflower steak, roast beetroot, chimichurri gf / vgn

ROAMING DESSERT – SELECT 3

Classic Lemon Tart – Lemon curd, shortcrust, meringue, passionfruit gf / nf

Milk Chocolate Slice – Hazelnut gf / +n

Tiramisu – Pistachio, vanilla, mascarpone +n

Ruby Opera – Hazelnut jaconde +n

Profiterole – Caramelised pear, diplomat cream nf

PLATED

The Premium Menu

from $89 per person · Minimum 50 guests

ENTREE

Mini Burrata – Cherry truss tomato, grilled zucchini, smoked capsicum & basil emulsion, basil oil gf / v / nf

Wagyu Bresaola – Remoulade, caper berries, parmesan custard, white balsamic gf / df / nf

Hiramasa Kingfish – Dill & orange cure, chardonnay vegetables, green olives, apple, walnut gf / df / +n

Hokkaido Scallops – Avocado, pickled radish, creame fraiche, cauliflower, preserved lemon gf / nf

Crab & Citrus Ravioli – Shellfish bisque, tomato & olive salsa nf

Free-range Australian Prosciutto – Rockmelon, seasonal pickled vegetables, olive crostini, white balsamic nf

MAIN

Hazelden's Free Range Chicken Breast – Aleppo pepper, asparagus, gremolata potatoes, lemon thyme jus gf / df / nf

Parwan Prime's Victorian Lamb Rump – Leatherwood honey, organic sultana, caponata, port wine jus gf / df / nf

Gippsland Angus Grain-fed Eye Fillet – Bone marrow crust, young carrots, fondant potato, forest mushroom essence gf / nf

Bass Straight Salmon – Saffron & capsicum risotto, asparagus, wild rocket emulsion gf / nf

King Reef Barramundi – Pandan turmeric coconut sauce, potato & beans, mustard seeds gf / df / nf

Central Highland Duck Breast – Braised leeks, potato au gratin, honey, black pepper, jus gf / nf

Seasonal Mushroom Ragu – Baked eggplant, spiced chickpeas, green lentil croquettes gf / vgn / nf

Quinoa-stuffed Field Mushroom- Cauliflower steak, roast beetroot, chimichurri gf / vgn

PLATED DESSERT

Burnt Honey Mousse – Hazelnut sable, vanilla meringue, praline +n

Mascarpone Panna Cotta – Freeze-dried mandarin, raspberry gel gf / nf

Bellissimo Chocolate Tart – Raspberry crémeux, Peruvian dark chocolate ganache gf / nf

Mille Feuille – Espresso mousse, white chocolate namelaka, caramel cremeux nf

Chocolate Indulgence – Orange compote, cream cheese mousse, cherry granola

SHARED DINING

Shared Dining

$75 per person · Minimum 50

MAINS - SELECT 3

Slow cooked beef cheeks, king brown mushroom gf / nf

Pressed angus beef short rib, seasonal mushroom sauce gf / df / nf

Moroccan spiced Parwan prime lamb shoulder, tomato and mint essence gf / df / nf

Aleppo pepper marinated chicken breast, lemon thyme jus gf / df / nf

King reef barramundi, white wine, grain mustard, chives cream sauce gf / nf

Baked Ocean trout, wild rocket butter emulsion gf / nf

SIDES - SELECT 3

Roast cauliflower tahini dressing, toasted pine nuts v

Roasted chat potato confit garlic, rosemary

Grilled broccolini Romesco v

Panzanella salad red wine vinegar, extra virgin olive oil, rustic toasted bread v

Marinated baby beetroot salad Goat cheese, chives, candied hazelnuts v

CANAPÉS ON ARRIVAL – SELECT 3

Six farm truffle brie, peach & muscatel chutney, pepperoncini, charcoal lavosh v / nf

Wagyu bresaola, parmesan custard, tomato bread nf

Sashimi grade tuna tataki, pickled daikon, wasabi aioli, marigold gf / df / nf

Miso-glazed Tasmanian salmon, edamame bean puree, sesame cracker gf / df / nf

Marinated poached prawn remoulade tart, chives, capers gf / nf

Cured hiramasa kingfish, preserved lemon puree, beetroot dust, yuzu drops

Cauliflower croquette gf / vgn

Prawn bomba, smoked paprika aioli gf / nf

Spiced Lebanese lamb fatayer, tomato relish

Five-spiced pork belly, ginger & soy glaze, apple marmalade gf / df / nf

DESSERTS

Classic Lemon Tart lemon curd, shortcrust, meringue, passionfruit gf / nf

Milk Chocolate Slice hazelnut gf / +n

Tiramisu pistachio, vanilla, mascarpone +n

Profiterole caramelised pear, diplomat cream nf

Ruby Opera hazelnut jaconde +n

ON ARRIVAL

Canapés

Priced per piece

COLD PREMIUM CANAPÉS

Six farm truffle brie, peach & muscatel chutney, pepperoncini, charcoal lavosh v / nf	**$6.80**
Wagyu bresaola, parmesan custard, tomato bread nf	**$6.90**
Sashimi grade tuna tataki, pickle daikon, wasabi aioli, marigold gf / df / nf	**$6.90**
Miso glazed tasmanian salmon, edamame bean puree, sesame cracker gf / df / nf	**$8**
Marinated poached prawn remoulade tart, chives, capers gf / nf	**$6.90**
Cured hiramasa kingfish, preserved lemon puree, beetroot dust, yuzu drops gf / df / nf	**$6.90**

HOT PREMIUM CANAPÉS

Cauliflower croquette gf / vgn	**$7**
Steamed buns, teriyaki mushroom, ginger, black vinegar vgn / nf	**$7**
Prawn bomba, smoked paprika aioli gf / nf	**$7**
Spiced lebanese lamb fatayer, tomato relish	**$7.20**
Five spiced pork belly, ginger & soy glaze, apple marmalade gf / df / nf	**$7**

DESSERT CANAPÉS

Classic Lemon Tart – Lemon curd, shortcrust, meringue, passionfruit gf / nf	**$5.90**
Tiramisu – Pistachio, vanilla, mascarpone +n	**$5.90**
Milk Chocolate Slice – Hazelnut slice gf / +n	**$5.90**
Profiterole – Caramelised pear, diplomat cream nf	**$5.90**
Ruby Opera – Hazelnut jaconde +n	**$5.90**

SUBSTANTIAL CANAPÉS

Prawn roll, celery, chives, dijon mustard mayo, snow pea tendril nf	**$12**
Charcuterie cone, prosciutto, salami, marinated bocconcini, basil, garlic crouton nf	**$11**
Marinated bocconcini, Toolunka Creek black olives, cherry tomato, basil cone v / gf / nf	**$9.50**
Twice cooked pork belly, asian slaw, sriracha mayo, sesame, fold over bao bun df / nf	**$12**
Pressed beef short rib, whipped horseradish cream, truffle mayo, herb focaccia croute	**$12**

Ready to talk menus?

Send us your date and guest count and we will come back with a menu and a price.

03 9372 5865

bookings@thecateringcompany.com.au

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