



shared dining
2023 - 2024

PURE
CATERING



inclusions

All serving ware is included in your price.

Warmed fresh bread & artisan whipped butter served before or with mains.

Menu can be adapted to buffet style upon request.

add ons

Plate and cutlery hire priced separately.

White or black linen napkins available for hire with this menu

All shared dining events require a chef, kitchenhand and wait staff on site for set up, service and pack down.

Kitchen equipment hire may be added to your proposal based on facilities available on site.

requirements

Access to water, lighting, electricity and shelter is all that is needed.

learn more

Find out more about Pure Catering [HERE](#)

the menu

The fondest memories are made when gathered around the table.

At Pure Catering, we invite you to make more memories, and leave the rest up to us. Our Chefs have curated a menu with delicious proteins and sides, written and paired by the professionals. Our shared dining menu is designed to be placed in the centre of the table and shared with friends and family.

considerations

Dishes are shared 1:8 guests as a standard, this can be altered to suit your numbers and/or floor plan.

All canape events require a chef and service staff for the duration of your event. This will be quoted based on event numbers. Chef pricing starts at \$250 | Kitchenhand, wait/bar staff pricing starts at \$230

dietaries

Pure Catering will cater to all dietaries by altering or offering alternatives to your guests. You can select your menu based on your favourites, let us look after the rest.

Unless specified, all menu items are gluten free. Notable dietaries have been mentioned on each item.

shared dining

\$69 per person | selection of two
(minimum of 20 guests, staff and equipment charged separately)

middle eastern

middle eastern style lamb shoulder, sumac labneh, pomegranate (*contains dairy*)

charred pumpkin, hummus, mint & caper dressing

pickled tomato, cucumber, za'atar salad

french fusion

pork belly, apple & anise compote, seeded mustard jus

twice cooked potatoes, crispy chorizo, thyme, mayonnaise

shaved fennel, pickled celeriac, hazelnut & witlof salad

asian

chinese spiced braised beef brisket

roast sweet potato, cauliflower, grilled shallots, roasted cashews, chilli

asian slaw, lime mayonnaise

italian fusion

balsamic & mustard beef sirloin, green peppercorn jus (*sauce contains dairy*)

roasted kipfler potatoes, truffle & parmesan emulsion

beetroots, walnuts, stracciatella, rocket & vincotto (*contains dairy*)

mediterranean

grilled chicken breast, preserved lemon gremolata

smokey vegetable, pistachio & apricot tagine

saffron couscous, feta, olives, roast red onions, capsicum (*contains dairy & gluten*)



gf - gluten free | nf - nut free | vg - vegan | v - vegetarian | df - dairy free | o - option
other special dietaries on request

shared dining

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indian fusion

tandoori spiced chicken, date & tamarind yoghurt, spiced onions (*contains dairy*)
fried paneer, potatoes, lentils, spinach, mustard seed oil (*contains dairy*)
mumbai style crispy rice & papaya salad

thai

tamarind barramundi, green papaya, snake beans, peanuts
asian greens, carrots, water chestnuts, black vinegar
ginger & sesame rice

traditional french

salmon, herbed mustard crust, beurre blanc (*sauce contains dairy*)
grilled broccolini, sauce vierge
butternut squash, soft herbs, goats chevre, pickled carrot salad, chardonnay vinegarette

spanish fusion

paella of mussels, prawns, calamari, saffron aioli
peas, broadbeans, piquillo peppers, olive oil
Green olive & baby gem salad, orange dressing

vegan

roasted capsicums, herbed rice & pine-nut stuffing
lemon & oregano potatoes, toasted almonds
chargrilled mediterranean vegetables, vegan mozzarella, tahini cashew cream



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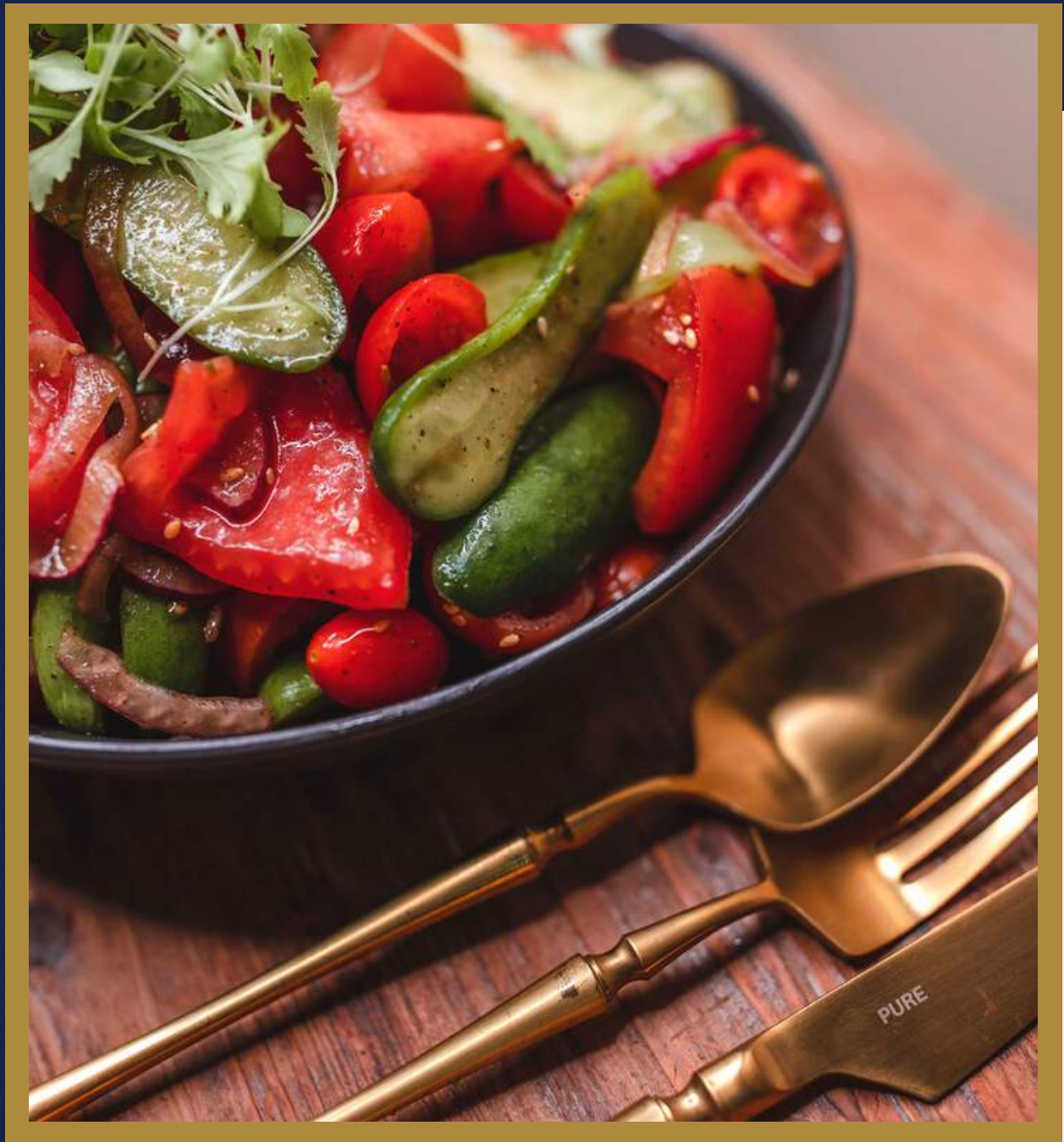
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