

BREAKFAST OPTION #1

On the table

Yoghurt muesli pots with fresh seasonal fruit,
maple and pecan pastries

Individually plated and waiter served:

Bacon, hashbrown, poached eggs on toasted ciabatta with tomato, onion and mushroom

\$30 pp

BREAKFAST OPTION #2

On the table

Bircher muesli with dried and fresh fruit,
raspberry danish pastries

Individually plated and waiter served:

Scrambled eggs on toasted bagel, confit salmon, hollandaise, roasted cherry tomatoes,
lemon labna and basil oil

\$30 pp

BREAKFAST OPTION #3

On the table

Fruit and chai seed pot, banana and bran muffins,
croissants and strawberry jam

Individually plated and waiter served:

Frittata of onion, potato and peppers topped with assorted fried mushrooms
accompanied by zucchini and corn fritter and avocado

\$30 pp

BREAKFAST OPTION #4

On the table

Assorted berries and lemon labna,
almond and coconut friands

Individually plated and waiter served:

Poached eggs on sobrosada ciabatta, chorizo, black beans and chilli with fried tomato

\$30 pp

Please note, Gusto requires two working days notice and the minimum order is for ten people. To ensure the highest quality, all meals are prepared fresh onsite. An onsite kitchen must be provided or commercial cooking equipment hired.

Chef/s are charged at \$60/hour. Highly-skilled, professional wait staff are charged at \$50 per hour. All staff must be engaged based on a three hour minimum commitment. Weekend penalty rates apply..

Extra equipment, tableware or any materials hired to support the event will attract an additional hire fee. Delivery charges may also apply.

Prices quoted exclude GST. Payment terms are COD.

Visa and Mastercard attract a 2.5% surcharge and regular customers can apply for a 7 day trading account.

Please note menu items change based on availability and seasonality.

All prices quoted for menu, staff and equipment are subject to change without notice.

Most special dietary requirements can be catered for with advance notice.

*All food produced on equipment that also handles nuts, soy, gluten, seafood, crustaceans, seeds, oils, eggs and a total absence of these cannot be guaranteed.



Boardroom & Fine Dining Lunch / Dinner

ENTRÉE

- Seared scallops, sobrosada croute, radish, cress and fingerlimes (df)
- Smoked pumpkin, goats cheese, roasted chickpeas and chilli honey dressing (gf)
- Confit duck and black lentil salad, 40 yo sherry vinegar dressing (gf, df)
- Tuna tartare with dried blood orange, avocado and wonton crisps (df)
- Porcini and caramelised leek cheese tart with a fig salad
- Vietnamese prawn salad with smoked peanuts and nauc cham

MAIN COURSE

- Eye fillet, rosemary roasted potatoes, roasted carrots, mixed mushrooms and jus (gf) (+\$9)
- Lamb backstrap, caponata, baba ganoush, pickled walnuts (df, gf) (+\$9)
- Baramundi, shirazi salad, lemon labna and zhoug (gf)
- Chicken breast with fig, rocket and persian fetta salad and vincotto (gf)
- Tasmanian salmon, white bean puree, heirloom tomato, cress, peach and white anchovy salad (gf, df)
- Rump cap, black rice, charred corn, chilli tomato salsa and chimichurri (gf,df)

DESSERT / CHEESE

- Fine cheeses, roasted nuts, quince paste and lavosh
- Date cake and meringue smash with vanilla cream and salted caramel sauce (gf)
- Lime and coconut pana cotta with tropical fruits (gf)
- Dark chocolate tart, strawberry coulis, double cream
- Crème caramel with biscotti

A two course set menu for ten or more guests is \$65 per person; a three course set menu is \$75 per person. This includes complimentary hand crafted petits fours.

Please note, Gusto requires 2 working days notice and the minimum order is for ten people. An alternate drop option is available for plated lunches and dinners for an additional \$5 per person per course.

To ensure the highest in quality, all meals are prepared fresh onsite.
An onsite kitchen must be provided or commercial cooking equipment hired.

Chef/s are charged at \$60/hour. Highly-skilled, professional wait staff are charged at \$50 per hour. All staff must be engaged based on a three hour minimum commitment. Weekend penalty rates apply.

Extra equipment, tableware or any materials hired to support the event will attract an additional hire fee. Delivery charges may also apply.

Prices quoted exclude GST. Payment terms are COD.

Visa and Mastercard attract a 2.5% surcharge and regular customers.

Can apply for a 7 day trading account. Please note menu items change based on availability and seasonality. All prices quoted for menu, staff and equipment are subject to change without notice.

Most special dietary requirements can be catered for with advance notice.

*All food produced on equipment that also handles nuts, soy, gluten, seafood, crustaceans, seeds, oils, eggs and a total absence of these cannot be guaranteed.