

URBAN FOODIES

Event Menus
AUTUMN WINTER 2026

Cocktail

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COLD

Coconut cured kingfish, corn taco, Leche de Tigre gel ^(GF, DF)
 Purple yam & coconut rice crisp, confit trout, citrus emulsion ^(GF, DF)
 Whipped brie, hot honey & mountain pepper jam, fruit toast crisp ^(V)
 Beetroot carpaccio, celeriac mousse, candied sunflower seed ^(GF, VG)
 Coronation chicken, spiced tapioca crisp, pickled currants, micro cress ^(GF, DF)
 Pork terrine, spiced toast, pickled cranberry ^(DF)
 Rare roast beef baguette, tomatillo chutney, pickled shallot ^(DF)

HOT

Kimchi pancake, BBQ prawn, yuzu kewpie ^(GF, DF)
 Paneer masala, popadom, coconut & cumin raita ^(GF, V)
 Crisp spinach & ricotta tortellini, red pepper romesco, reggiano ^(V)
 Lemongrass chicken skewer, tamarind pineapple, coriander ^(GF, DF)
 Pickled jalapeno cornbread, candied bacon, maple mayo ^(GF)
 Matcha Korean rice cake, beef bulgogi, toasted sesame ^(GF, DF)
 Beef cheek croquette, braised winter veg, persillade ^(GF)

SUPPER

Spiced lamb kofta skewer, beetroot tzatziki ^(GF)
 Crispy roast pork steam bun, butter lettuce, sriracha mayo
 Sunday roast; rare roast beef, sweet potato puree, yorkshire pudding
 Karaage chicken, honey soy glaze, pickled radish

FORK & WALK

Poached salmon, hot herbs & soba noodle salad ^(DF)
 Sous vide chicken, butterbean mash, lemon herb dressing ^(GF, DF)
 Lamb shoulder, mediterranean cous cous, mint yoghurt ^(GF)
 Braised beef, parmesan polenta, roasted cherry tomato, red wine jus ^(GF)

SWEET

Rhubarb & thyme tartlet, candied orange peel, labneh ^(GF)
 Caramelised brioche, blackberry vinegar jam, smoked almond cremeux ^(GF)
 Burnt miso butterscotch & chocolate mousse tart, sesame crisp ^(GF)
 Mini matcha bao, whipped white chocolate, roast peach

PRICES

6 items (hot & cold)	39pp
8 items (hot & cold)	52pp
Supper	8pp
Fork & Walk	11pp
Sweet	6.5pp
<i>min 30 pieces per item</i>	

COLD

Kombucha cured kingfish, braised fennel, whipped coconut & kaffir lime ^(GF, DF)
 Ginger poached salmon, asian hot herb salad, yuzu kosho, pickled cukes ^(GF, DF)
 Sous-vide chicken, cavolo nero, pickled butter beans, watercress ^(GF, DF)
 Pork shank terrine, endive & baby radish, marmalade dressing ^(GF, DF)
 Rare beef carpaccio, turmeric cauliflower puree, gremolata ^(GF, DF)

HOT

Pan-fried barramundi, saffron mussel emulsion, caviar peals ^(GF)
 Roast chicken breast, chicory, preserved lemon buttermilk ^(GF)
 Sous-vide duck breast, celeriac puree, apple remoulade ^(GF, DF)
 Slow cooked lamb shoulder, thyme & sweet pea puree, red wine jus ^(GF, DF)
 Spiced beef tenderloin, smoked labneh, hot honey & orange blossom dressing ^(GF)

SIDES

Crisp baby chat potato, truffled sea salt ^(GF, DF, VG)
 Roast butternut pumpkin, spiced chimichurri, pomegranate ^(GF, DF, VG)
 Slow cooked cauliflower, sumac yoghurt dressing, dukkah ^(GF)
 Green bean, broccoli, kale, cranberry & smoked almond salad ^(GF, DF, VG, N)
 Quinoa, ancient grain & snow pea salad, preserved apricot dressing ^(GF, DF, VG)
 Baby butter lettuce, radish, soft herbs, maison vinaigrette ^(GF, DF, VG)

DESSERT

Rhubarb and pomegranate labneh, pistachio, citrus olive oil, 20pp
 caramelised sourdough ^(GFQ, VGQ, NFO)
 Mulled wine poached pear eton mess, spiced meringue, blood 20pp
 orange ^(GF, VGQ)
 Whole burnt miso butterscotch tart, dark chocolate mousse, 180
 sesame crisp
 Seasonal cheese platters, quince, baby pear, smoked chocolate 20pp
 almonds ^(GFQ, NFO)

PRICES

2 Mains & 2 Sides 79pp
 Includes bread rolls and butter
 Hot dishes require chefs on site
 min 10 guests

ENTREE

Poached ocean trout, yuzu kosho soba noodle, matcha edamame ^(DF)
 Kombucha cured kingfish, chicory, radish & braised celery, fig marmalade vinaigrette ^(GF, DF)
 Charred baby eggplant, semi-roast tomato, zucchini, red pepper romesco, thyme oil ^(GF, DF, VG)
 Sous-vide chicken roulade, truffled orzo, pickled shimeji, artichoke crisps
 Pork shank terrine, roasted grape & endive salad, elderflower, 5 spice toast ^(GFQ, DF)
 48-degree beef carpaccio, turmeric cauliflower, heirloom carrot, spiced chimichurri ^(GF, DF)

MAIN COURSE

Pan-fried barramundi, braised fennel & broad bean, saffron mussel emulsion, salmon pearls ^(GF)
 Seared salmon fillet, ube & coconut sticky rice, asian greens, kaffir lime oil ^(GF, DF)
 Roast chicken breast, pumpkin, charred broccoli & green beans, miso buttermilk dressing ^(GF, N)
 Confit duck leg, pommes mousseline, caramelised shallot, brassica, plum red wine jus ^(GF)
 Slow cooked lamb shoulder, sweet potato, apple, beetroot & pickled walnut salad, espresso jus ^(GF, DF, N)
 Zaatar beef fillet, tamarind & hot honey baby carrots, potato terrine, labneh ^(GF)

DESSERT

Mulled wine poached pear eton mess, spiced meringue, blood orange ^(GF, VGO)
 Early grey flan cake, blackberry vinegar, chocolate crystals, brown sugar tuille
 Crumbed coconut panna cotta, banana caramel, cardamon ganache ^(VGO)
 Dark chocolate mousse tart, burnt miso butterscotch, sesame crisp ^(GFQ)
 Rhubarb & pomegranate labneh, pistachio, caramelised sourdough, citrus olive oil ^(GFQ, VGO, N)
 Seasonal cheese duo, quince, baby pear, smoked chocolate almonds ^(GFQ, NFO)

PRICES

2 Courses 79pp
 3 Courses 95pp
 Includes bread rolls, butter & chocolates
 min 10 guests

COCKTAILS

Hugo Spritz - St Germain, prosecco, soda, lemon, mint	18
Peach Bellini - Peach puree, prosecco, mint	
Paloma - Tequila, pink grapefruit, soda, lime, fresh lime	
Ginger Jerry - Sailor Jerry's, lime, ginger beer, mint	
Negroni - Vermouth, campari, gin, orange	

FIZZ

The Hill Sparkling NV - Bellarine Peninsula	40
Pizzini Prosecco - King Valley	45
Moët & Chandon NV - Champagne, France	100

WHITE

The Hill Chardonnay - Bellarine Peninsula	40
The Hill Sauvignon Blanc - Bellarine Peninsula	40
Swan Bay Chardonnay - Bellarine Peninsula	45
Pizzini Pinot Grigio - King Valley	45

RED

The Hill Bellarine Peninsula Rose	40
The Hill Pinot Noir Bellarine Peninsula	40
The Hill Shiraz Bellarine Peninsula	40
Swan Bay Pinot Noir Bellarine Peninsula	50
Swan Bay Shiraz Bellarine Peninsula	45

BEER

Peroni	8.5
Asahi	8.5
Corona	8.5
Cascade Premium Light	8.5

SOFT

Orange Juice, Apple Juice 2 litre	9.9
Capi Mineral Water 750ml	9
Capi Flavoured MW 250ml	4.5
Capi Natural MW 250ml	4.5

SPIRITS

A selection of spirits available on request

Beverages on Consumption

Sale and return for full and unbroken cases only

For wines, beer and soft drinks not held in stock, orders will be by the case only

More Info

TAILORED MENUS

We can create a fully customised menu for your event. From hot plated breakfast, gourmet BBQ, spring racing & picnic boxes, Christmas menus, themed menus, private dinners, cocktail parties and weddings.

SURCHARGES

There is an additional cost for Fine Dining alternate drop of 5.50 per person, per course and a minimum of 10 of each dish. Additional chefs may be required.

Any deliveries prior to 8am will incur a 55 surcharge on top of our regular delivery fee.

DIETARY REQUIREMENTS

We are able to cater for specific dietary requirements additional costs may apply and a minimum of 48 hours notice is required.

HIRE & ENTERTAINMENT

We are able to provide a wide variety of services including equipment hire, entertainment, décor, design and flowers.

VENUES

Please enquire about our extensive list of venues for your next external event or to view them on our website

DELIVERY

From 65 (CBD)

STAFF

Monday - Friday

Wait staff - 60 per hour

Chef / supervisor - 65 per hour

Saturday

Wait staff - 75 per hour

Chef / supervisor - 80 per hour

Saturday

Wait staff - 80 per hour

Chef / supervisor - 85 per hour

Terms & Conditions

FINAL NUMBERS

We require final guest numbers 7 business days before your event. We'll always do our best to accommodate last-minute changes where possible.

CANCELLATIONS

Cancellations or reductions in numbers made within 72 hours (3 business days) of your event setup will be charged at 100% of the total event cost.

For groups of 50 guests or more, we require at least 5 business days' notice for cancellations.

Staff cancellations made within 1 business day of the event will be charged in full.

A 2% administration fee may be deducted from any refund to cover processing costs.

Urban Foodies takes no responsibility for disruptions caused by weather or other acts of nature.

VERSION

Our menus change with the seasons, and prices are updated regularly. Please speak with an Urban Foodies team member to confirm you have the latest version.

DAMAGED OR LOST EQUIPMENT

Replacement charges apply for any lost or damaged platters or equipment. Platters are clearly marked and should be left in a safe, accessible location for collection.

PAYMENT TERMS

A 50% deposit is required to confirm your booking for all new clients, private clients, or events of 50 guests or more. A valid credit card must be held on file. The remaining balance is due 7 days prior to your event.

Approved account clients with events under 50 guests will be invoiced after the event, with payment due within 7 days of invoice date. Full payment is required in advance for non-staffed (drop-off) catering.

We accept EFT, Visa, Mastercard and AMEX (2% surcharge). All prices include GST.

FOOD SAFETY

Urban Foodies operates under a certified Food Safety Plan.

For non-staffed events, food must be refrigerated below 5°C on delivery and can be displayed at room temperature for a maximum of 2 hours.

Once the food has been delivered and is no longer under our supervision, responsibility for safe handling and storage transfers to the client. Refrigeration hire can be arranged if required.

URBAN FOODIES

CATERING  EVENTS

urbanfoodies.com.au
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