

URBAN FOODIES

Event Menus
SPRING/SUMMER 2026-2027

Cocktail

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COLD

Coconut & lime kingfish ceviche, pickled jalapeño relish, avocado ^(GF,DF)
 Pacific oyster, spiced bloody mary vinaigrette, yuzu pearls ^(GF,DF)
 Tuna sashimi gunkan maki, avocado, wasabi tobiko ^(GF,DF)
 Pimm's watermelon, whipped soy, ginger ale cukes, micro mint ^(GF,DF,VG)
 Hot honey stracciatella tartlet, asparagus, spring greens, thyme ^(GF,V)
 Vietnamese vegetarian rice paper roll, nuoc cham ^(GF,DF,VG)
 Chipotle chicken tortilla, charred corn, lime crème fraîche, coriander ^(GF)
 Smoked duck breast, chun bing crisp, Vietnamese cabbage, plum gel ^(DF)
 Rare roast beef, pickled mustard seed, truffle, rosemary sourdough ^(DF)

HOT

Baked ocean trout, potato rosti, spring pea & dill puree ^(GF,DF)
 Coconut kataifi prawn, pistachio, makrut lime aioli ^(N)
 Okonomiyaki, tonkatsu mayo, pickled ginger ^(GF,DF,VG)
 Filipino chicken adobo skewer, pickled papaya, spring onion, sesame ^(GF,DF)
 Duck, quince & star anise pithivier, plum relish
 Crisp pork belly, caramelised pineapple, gochujang glaze ^(GF,DF)
 Lebanese lamb & pomegranate pie, harissa yoghurt
 Slow cooked beef madras, pappadum, mango raita ^(GF)
 Peppered pastrami toastie, pickle juice mayo, salted sauerkraut

SUPPER

Japanese pork sando, cabbage, tonkatsu
 Greek lamb gyros, cucumber & dill salad, pickled onions, flatbread ^(GF avail)
 BBQ beef slider, smoked cheddar, black garlic mayo ^(V,GF avail)

FORK & WALK

Ocean trout, baby potato, caper & herb salad, saffron hollandaise ^(GF)
 Warm risoni salad, roasted baby tomatoes, crispy basil, ricotta salata ^(V)
 Seared peruvian chicken breast, fennel, orange & rocket salad, herb dressing ^(GF,DF)
 Pressed lamb shoulder, date harissa, quinoa salad, pomegranate, labneh ^(GF)

SWEET

Italian crostoli, espresso mascarpone, citrus gel ^(GF,V)
 Hugo spritz macaron, prosecco buttercream, elderflower ^(GF,V,N)
 Caramel popcorn crème brûlée, blueberry
 Yuzu curd tart, mango, lychee & coconut meringue ^(GF,V)
 Dark chocolate mousse gateaux, sour cherry compote

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

Gin cured kingfish, compressed melon, cucumber & elderflower dressing ^(GF,DF)
 Poached chicken breast, charred corn, lime crème fraiche, coriander ^(GF)
 Smoked duck, baby butter lettuce, preserved cherries, radish ^(GF,DF)
 Ginger marmalade glazed ham, pickled mustard seed, orange ^(GF,DF)
 Rare beef carpaccio, spring greens, potato crisps, pink peppercorn jus ^(GF,DF)

HOT

Pan seared salmon, smoked butterbean, fennel ^(GF)
 Chicken adobo, puffed rice, pickled papaya, sesame ^(GF,DF)
 Roast turkey, rocket, cranberry & candied walnut, maple dressing ^(GF,DF,N)
 Pork & sage porchetta, calvados caramel apples, wilted greens ^(GF,DF)
 Slow cooked lamb shoulder, spiced cauliflower, rhubarb, salsa verde ^(GF,DF)
 Sous vide beef fillet, carrot puree, pickled shimeji, samphire ^(GF,DF)

SIDES

Crisp baby chat potatoes, lemon myrtle sea salt ^(GF,DF,VG)
 Roast carrots, hot honey ricotta, toasted almond ^(GF,V,N)
 Chargrilled zucchini, smoked paprika & lime dressing, crisp chickpea ^(GF,DF,VG)
 Orange, fennel & roquette salad, roasted grapes, verjuice vinaigrette ^(GF,DF,VG)
 Heirloom tomato salad, pickled shallot, black olive toast ^(DF,VG)
 Ancient grain salad, watercress, pomegranate & fig dressing ^(GF,DF,VG)

SHARED DESSERT

Whipped goats cheese, pickled cherries, parmesan sable, thyme ^(V,N)
 Strawberry, pistachio & rose gateaux, white chocolate ganache ^(GF,V,N)
 Popcorn crème brûlée Eaton mess, summer berries, lemon balm ^(GF)
 Dark chocolate crémeux, earl grey roast blackberries, tonka bean ^(GF,V)
 Seasonal cheese platter, grilled peach, rosemary crisp ^(GFO)

PRICES

2 Mains & 2 Sides 79pp
 Includes bread rolls & butter

2 Mains, 2 Sides & 1 Dessert 99pp
 Includes bread rolls & butter

Hot dishes require chefs on site
 min 10 guests

ENTREE

Scallop ceviche, yuzu compressed watermelon, radish, gin & tonic dressing ^(GF,DF)
 Anise cured ocean trout, smoked butterbean, fennel, white chocolate, pearl caviar ^(GF)
 Tomato tarte tatin, whipped rosemary soy, green olive vinaigrette ^(VG)
 Sous vide chicken breast, caramelised shallot, pickled apricot, tarragon oil ^(GF,DF)
 Confit duck leg terrine, 5 spice pancake tuille, plum gel, cucumber ^(DF)
 Rare beef carpaccio, spring greens, potato crisp, horseradish creme fraiche ^(GF,DF avail)

MAIN COURSE

Pan seared barramundi, comté polenta, asparagus & broad bean velouté, tarragon oil ^(GF)
 Baked salmon, miso sweet corn, puffed nori rice, korean spiced coconut dressing ^(GF,DF)
 Roast chicken breast, crisp cavolo nero, pumpkin & ricotta gnudi, citrus beurre noisette ^(GF)
 Pork & sage porchetta, baby carrot, spring pea puree, spiced apple, calvados jus ^(GF,DF)
 Slow cooked lamb shoulder, charred zucchini, preserved rhubarb, salsa verde ^(GF,DF,N)
 Beef fillet, crisp puff pastry, pommes mousseline, pickled shimeji, warrigal greens ^(GF,DF)

DESSERT

Whipped maple goat cheese, pickled cherry, thyme oil, parmesan sable ^(V,N)
 Strawberry layer cake, pistachio & rose ganache, white chocolate crunch ^(GFQ,V,N)
 Lemon & makrut lime curt tart, mango, lychee & cardamon meringue ^(V)
 Vanilla panna cotta, grilled peach, lemon myrtle shortbread, basil oil ^(GF)
 Dark chocolate crèmeux, burgamot roasted blackberries, tonka bean crème fraiche ^(GF,V)

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

Sunday

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
100 Nicholson St Abbotsford
+61 3 9690 5831