



TWO BROTHERS CATERING

Two course lunch menus from \$62 per person

See below for pricing – Two Brothers will be pleased to provide full quotes and menus

Entrees

Twice baked gorgonzola and leek soufflé, braised spring onions

Warm chicken salad, kipfler potatoes, green olives

Mushroom and gruyere pithivier, potato and leek veloute

Blue swimmer crab bisque, apple salad, crème fraiche

Savoury tomato tart tatin, asparagus and rocket

Harris smoked salmon, blini, crème fraiche

Prawn ravioli, cauliflower puree, capers, apple balsamic

Grilled quail, fatouche (Lebanese vegetable salad)

Pumpkin and chestnut soup, marscapone, parmesan tuille

Blue cheese and caramelised onion pissalidiere, goats curd and rocket salad

Pumpkin ravioli, spinach, almonds and goats curd

Potato & leek soup, parmesan wafer

Main Courses

Roasted grass-fed beef fillet, potato, gruyere and bacon gratin, green beans, red wine sauce

Rosemary roasted chicken, chorizo in piperade, corn puree

Baked salmon fillet, stone fruit, ginger and coriander salsa, sesame sticky rice cake

Gnocchi romaine, braised fennel, tomato and olive soffrito

Seared beef fillet, potato dauphinoise, sage & parmesan tuille, sauce bordelaise

Braised lamb shank rolled in prosciutto, saffron gnocchi, buttered sno-peas, lamb jus

Crisp skin ocean trout, flageolet beans & tomato, sauce bois boudin

Loin of lamb, eggplant puree, roasted beetroot, thyme jus

Queen snapper fillet, tomato and olive braise, colcannon

Spiced eggplant and okra mille feuille, potato roesti, tomato masala sauce

Braised duck leg, baby vegetables, cherry and cinnamon jus

Roasted grass-fed beef fillet, tarragon mayonnaise, potato, olive and bean salad

Roasted beef fillet, double smoked bacon, parsnip puree, sugar snap peas, red wine sauce

All menus served with house made bread rolls and leaf salad

Sample Menu Only – menus designed in consultation with client.

Two Brothers will be pleased to provide full quotes and menu proposals.



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Boardroom Lunches

Two course lunch menus from \$62 per person

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Sides

(\$4/person per selection)

- Roast nicola potatoes
- Roasted pumpkin and hazelnuts
- Green beans with parmesan
- Steamed broccoli with almonds

Desserts

- White wine poached stone fruits, savarin, double cream
- Java chocolate charlotte, sponge fingers, brandied strawberries, macadamia nut praline
- Strawberry, passionfruit and Grand Marnier trifle
- Pear and ginger pudding, vanilla bean ice cream, caramel
- Chocolate and brioche bread and butter pudding, vanilla bean angaliase
- Apple and rhubarb crumble, cinnamon pouring custard
- Vanilla & hazelnut praline bavarois, gianduja mousse

All menus served with house made bread rolls and leaf salad

Sample Menu Only – menus designed in consultation with client.

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2 course meal	- \$62 per person
Additional choices	- \$15 per person per course
Alternate drop or 2 day preorder	- \$ 7 per person per course
Cheese platters on table	- \$10 per person
Individual cheese plates	- \$15 per person
Petit four - chocolates and Portuguese custard tarts	- \$7 per person
Canapes on arrival before meal – choice of 2	- \$10 per person
Waiting staff (Two Brothers will advise)	- \$42 an hour (mon-fri)
Chefs (Two Brothers will advise)	- \$42 an hour (mon-fri)
Minimum event costs apply - \$900 for menu and staffing. Hire is additional.	

Please see our full terms and conditions.

Hire and beverages are an additional service that Two Brothers will be happy to arrange and price for you.