

# THE OLD LAUNDRY CATERING

## CANAPE MENUS



### PACKAGE 1 \$29 PP

#### LIGHT

Pork & ricotta sausage roll, apple, tomato & fennel ketchup

Peanut crusted chicken skewer, curry leaf, coconut sauce ~ gf df cn

Sundried tomato & mozzarella arancini, parmesan, basil pesto ~ v cn

#### SUBSTANTIAL

Beef slider, maple bacon, cheddar, pickle, relish

### PACKAGE 2 \$29 PP

#### LIGHT

Blue swimmer crab beignet, avocado aioli, olive tapenade ~ df

Wagyu beef crudo, horseradish cream, brioche crumbs,  
dill, pickled onion ~ gfo

Duck tartlet, pickled cabbage, comte, mustard dressing, rye

#### SUBSTANTIAL

Charred beef fillet, potato rosti, salsa verde ~ gf dfo

# THE OLD LAUNDRY CATERING

## CANAPE MENUS



### PACKAGE 3 \$39 PP

#### LIGHT

Beef burgundy pie, smoked tomato & black garlic ketchup

Pork scotch spiedini, citrus glaze, fennel pesto ~ gf df

Pea & mint croquette, whipped goat curd, crispy prosciutto

#### SUBSTANTIAL

Beef slider, maple bacon, cheddar, pickle, relish

Beer battered cod, sumac, potato straws, saffron aioli ~ df

### PACKAGE 4 \$39 PP

#### LIGHT

Lamb tartare, poppadum, turmeric yoghurt, salted cucumber ~ gf dfo

Scamorza croquette, Ortiz anchovy, oregano, lemon ~ vo

Braised brisket, crispy tortilla, salsa roja, coriander

#### SUBSTANTIAL

Ricotta gnocchi, celeriac puree, hazelnut, sage, pecorino ~ v cn

Chermoula chicken breast, pilaf rice, tahini dressing ~ gf

# THE OLD LAUNDRY CATERING

## CANAPE MENUS



### PACKAGE 5 \$49 PP

#### LIGHT

Beef burgundy pie, smoked tomato & black garlic ketchup

Pork scotch spiedini, citrus glaze, fennel pesto ~ gf

Pea & mint croquette, whipped goat curd, crispy prosciutto

Sundried tomato & mozzarella arancini, parmesan, basil pesto ~ v cn

Chorizo & scallop pincho, grilled apple, green goddess aioli ~ gf

#### SUBSTANTIAL

Beer battered cod, sumac, potato straws, saffron aioli ~ df

Lamb slider, feta, tzatziki, mint, pickled onion

### PACKAGE 6 \$49 PP

#### LIGHT

Blue swimmer crab beignet, avocado aioli, olive tapenade ~ df

Lamb tartare, poppadum, turmeric yoghurt, salted cucumber ~ gf dfo

Scamorza croquette, Ortiz anchovy, oregano, lemon ~ vo

Duck tartlet, pickled cabbage, comte, mustard dressing, rye

Chicken & truffle pate, brioche croûte, port gel

#### SUBSTANTIAL

Pork fillet, pancetta, confit potato, cider reduction, asparagus ~ gf

Coffee rubbed picanha, chimichurri, patatas bravas ~ gf df

# THE OLD LAUNDRY CATERING

## CANAPE MENUS



### PACKAGE 7 \$65 PP

#### *European Inspired*

#### LIGHT

Scamorza croquette, Ortiz anchovy, oregano, lemon ~ vo

Duck tartlet, pickled cabbage, comte, mustard dressing, rye

Chicken & truffle pate, brioche croûte, port gel

Sundried tomato & mozzarella arancini, parmesan, basil pesto ~ v

Pork scotch spiedini, citrus glaze, fennel pesto ~ gf

Chorizo & scallop pincho, grilled apple, green goddess aioli

#### SUBSTANTIAL

Ricotta gnocchi, celeriac puree, hazelnut, sage, pecorino ~ v cn

Lamb rump, broccolini, romesco, smoked almonds ~ gf dfo cn

Pink snapper, green beans, capers, champagne butter sauce ~ gf

# THE OLD LAUNDRY CATERING

## CANAPE MENUS



### PACKAGE 8 \$65 PP

#### *Seafood Inspired*

#### LIGHT

Smoked cod roe, charred sourdough, fennel, caviar

Oyster natural, shallot mignonette, lime ~ df gf

Yellowfin tuna tartare, prawn cracker, radish, black vinegar ~ gf df

Scamorza croquette, Ortiz anchovy, oregano, lemon ~ vo

Blue swimmer crab beignet, avocado aioli, olive tapenade ~ df

Scallop pincho, bottarga, apple, samphire ~ gf

#### SUBSTANTIAL

Blue swimmer crab gnocchi, tomato sugo, chilli, cinnamon

Pink snapper, green beans, capers, champagne butter sauce ~ gf

King prawn risotto, saffron bisque, gremolata ~ gf

# THE OLD LAUNDRY CATERING

## CANAPE MENUS



### PACKAGE 9 \$99 PP

#### *THE G.O.A.T*

#### LIGHT

Wagyu beef crudo, horseradish cream, brioche crumbs,  
dill, pickled onion ~ gfo

Duck tartlet, pickled cabbage, comte, mustard dressing, rye

Focaccia bruschetta, san danielle, rock melon,  
stracciatella, caviar ~ gfo dfo

Scallop pincho, bottarga, apple, samphire ~ gf

Braised brisket, crispy tortilla, salsa roja, coriander

Octopus escabeche, polenta chip, nduja bearnaise ~ gf

Foie gras éclair, black truffle, burnt honey

#### SUBSTANTIAL

Beef wellington, pea puree, porcini jus

Tuna loin, spaetzle, eggplant ragu, jamon pangrattato ~ gfo

Crayfish medallion, endive, confit potato, garlic chip ~ gf

Lamb cutlet, pearl cous cous salad, pomegranate ~ gfo

# THE OLD LAUNDRY CATERING

## CANAPE MENUS



### DIETARY PACKAGE \$39 PP

*All gluten free, vegan & vegetarian*

*Minimum order of 10*

### LIGHT

Ratatouille tartlet, dressed rocket, caramelised onion jam

Rice paper netted Vietnamese roll, noc cham

Hara Bhara kebab, coconut yoghurt raita, coriander

Corn fritter, pebre salsa, avocado puree, lemon oil

### SUBSTANTIAL

Charred Chinese eggplant, steamed rice, pickled mushroom

Roast fennel, cashew cream, crispy leek, chilli oil ~ cn

### DIETARY KEY

gf/gfo ~ gluten free/gluten free option

df/dfo ~ dairy free/dairy free option

v/vo ~ vegetarian/vegetarian option

cn ~ contains nuts

Please speak to us about coeliac options

& any other dietary requirements

# THE OLD LAUNDRY CATERING

## GRAZING BOARDS



### ANTIPASTO

*Small \$400 Large \$700*

Prosciutto, champagne ham, fennel salami, dips, 3 cheeses, breads,  
Italian veg, fruits, pastes, breadsticks, crackers, olives

### SEAFOOD

*Small \$500 Large \$900*

Oyster natural with vinaigrette, Crayfish salad, Skull Island prawn cocktail,  
Cod potato salad, escabeche of octopus, pickled mussels, Ortiz anchovy,  
Taramasalata, breads, crisps, lemon

### VEGETARIAN

*Small \$400 Large \$700*

Charred asparagus, pumpkin pomegranate bites, fruits, maple carrot &  
dukkha, eggplant & goats cheese rotolo, olives, breads, 3 cheeses, dips,  
fruit pastes, crackers

### VEGAN

*Small \$400 Large \$700*

Charred asparagus, pumpkin pomegranate bites, fruits, maple carrot &  
dukkha, eggplant & hummus rotolo, olives, breads, 3 vegan cheeses, dips,  
fruit pastes, crackers

### DESSERT

*Small \$300 Large \$500*

Selection of cannoli, macaron, baklava, fruit tart, custard horn,  
profiteroles, passionfruit cheesecake



# THE OLD LAUNDRY CATERING

## DESSERT & CAKES



### CANAPE DESSERTS ~ LIGHT

*\$4 per item ~ minimum 10*

Chocolate tartlet, Dutch cocoa, raspberry ~ v

Vanilla éclair, hazelnut brittle ~ v cn

Pavlova, strawberry coulis, cream fraiche, fairy floss ~ gf v

Peanut chocolate cake, caramel sauce, salted peanuts ~ gf vgn cn

### CANAPE DESSERTS ~ SUBSTANTIAL

*\$8 per item ~ minimum of 20 per item required*

Tiramisu, coffee liquor, sponge fingers ~ v

Chocolate tart, double cream, strawberry coulis ~ v

Raspberry & white chocolate cheesecake ~ v

Mandarin panna cotta, walnut crumble, orange & mint ~ gf v cn

### CUPCAKES

*Cupcakes \$6 each (min 12 per flavour in multiples of 12)*

Chocolate or vanilla piped with buttercream

### CAKE PRICES

Small cake \$120 (up to 40 people) / Small gluten free \$150

Large cake \$240 (up to 80 people) / Large gluten free \$270

### CAKE FLAVOURS

Rich dark chocolate / chocolate ganache

White chocolate mud / white chocolate frosting

Salted caramel / salted caramel frosting

Custom cakes are also available

Candles/cake toppers are not included

\$2 cakeage fee per person for any external cakes & desserts

# THE OLD LAUNDRY CATERING

# SIT DOWN MENUS

2025



## PACKAGE 1

*1 option per course*

main + dessert \$60

entrée + main \$70

entrée + main + dessert \$85

## PACKAGE 2

*ALTERNATE DROP*

*2 options per course*

main + dessert \$70

entrée + main \$80

entrée + main + dessert \$95

## PACKAGE 3

*MAXIMUM 20 PEOPLE*

*3 options per course*

main + dessert \$80

entrée + main \$90

entrée + main + dessert \$105

## PACKAGE 4

*8 COURSES*

degustation menu A \$130

degustation menu B \$150

degustation menu C \$170



## PACKAGE 5

*ALL SHARED FEASTING MENU*

1 entrée, 1 main, 2 sides, 1 dessert \$70

2 entrées, 2 mains, 3 sides, 2 desserts \$90

3 entrées, 3 mains, 4 sides, 2 desserts \$110

# THE OLD LAUNDRY CATERING

## SIT DOWN MENUS



### EXTRAS

Oyster natural with lemon	\$5 ea
Oyster natural with chilli lime sorbet	\$7 ea
Great Southern Groves olive oil, aged balsamic, focaccia	\$4 pp
Local sourdough, cultured French butter	\$5 pp
Persian marinated olives	\$2 pp
Shaved San Danielle prosciutto, lemon oil, parmesan	\$8 pp
Palate cleansing sorbets	\$4 pp
<i>Jasmine tea &amp; limoncello, white peach &amp; basil, sangria</i>	
Selection of after dinner petit fours	\$8 pp
Cheese	\$10pp



### DIETARY KEY

- gf/gfo ~ gluten free/gluten free option
- df/dfo ~ dairy free/dairy free option
- v/vo ~ vegetarian/vegetarian option
- vgn/vgno ~ vegan/vegan option
- cn ~ contains nuts (may be possible to omit)

Please speak to us about coeliac options  
& any other dietary requirements

# THE OLD LAUNDRY CATERING

# SIT DOWN MENUS

## ENTREES

Kingfish crudo, buttermilk dressing, chive oil, smoked beetroot, dill ~ gf

Seared Abrolhos scallops, carrot sauce, jamon crumble, samphire ~ gf dfo

Lamb tartare tartlet, bush tomato, creamed leek, basil

Roasted duck breast, orange & honey glaze, onion custard,  
wild berries, jus, watercress ~ gf

Fremantle octopus, kipfler potato, sherry glaze, nduja bearnaise ~ gf df

Free range chicken & pistachio roulade, mushroom volute,  
chicken & la bouchée croquette ~ gfo cn

Crayfish medallions wrapped in prosciutto, fondant potato,  
celery root salad +\$15 ~ gf

King prawn cutlets, bisque, broad beans,  
pickled shimeji mushroom, oregano ~ gf

Roasted pork belly, baby fennel, radicchio in soar,  
spanner crab doughnut ~ gfo

Ricotta gnocchi, san marzano sugo, baby leek,  
parmesan cream, basil ~ v cn

Charred asparagus, pickled cherry tomato,  
pistachio butter, basil oil ~ gf v vgno cn

# THE OLD LAUNDRY CATERING

# SIT DOWN MENUS

## MAINS

Crispy skin chicken breast, braised witlof, corn puree,  
pancetta, salsa verde, jus ~ gf

200gr beef fillet, onion soubise, potato dauphinoise,  
cavolo nero, peppercorn reduction ~ gf

200gr venison rump, sweet potato pave, berries,  
baby beets, sorrel & merlot reduction ~ gf

Lamb rack, parmesan & parsley crust, baby carrots,  
mustard, juniper & mint sauce +\$10 ~ gfo

300gr pork rib eye, green beans, café de Paris butter,  
radish salad, cider velouté ~ gf

Abrolhos island scallop risotto, saffron, purslane & shaved pistachio salsa ~ gf cn

Crispy skin gold band snapper, wild asparagus, poached lobster,  
caviar beurre blanc +\$15 ~ gf

Wagin duck breast, smoked cherry glaze, celeriac cream,  
potato rosti, broccolini, jus ~ gf

Beetroot risotto, horseradish, candied beets, basil,  
parmesan, pickled walnuts ~ gf v cn

Braised fennel in baharat, butter bean hummus,  
charred onion ragu, almonds, chilli ~ gf vgn cn

# THE OLD LAUNDRY CATERING

# SIT DOWN MENUS

## DESSERTS

Chocolate Crèmeux, cinnamon pastry, mandarin crisp,  
Cointreau, Szechuan pepper ice cream ~ v

Berries & cream, set yoghurt, mulberry sorbet, honeycomb,  
poached berry, strawberry chips ~ gf v

Banana pudding, dulce de leche, rum & raisin ice cream,  
pretzel crumb, bitter chocolate ~ v

Hazelnut friand, poached pear, burnt butter & cardamom,  
buttermilk ice cream, candy nuts ~ gf v cn

Coffee sponge cake, mascarpone cream, espresso jelly, marsala ice cream ~ v

Mille feuille, raspberry & chocolate cream, Italian meringue, micro mint ~ v

White chocolate parfait, sesame tuille, coconut & lime sorbet,  
chocolate crumble ~ gf v

Pavlova, cinnamon cream, white chocolate mousse,  
sherbet, fruits & coulis ~ gf v

Chocolate & raspberry cake, berry compote, buckwheat crumble ~ gf vgn cn

Banana & coconut slice, coconut & lime sorbet, macadamia snow ~ gf vgn cn



# THE OLD LAUNDRY CATERING SIT DOWN MENUS

## DEGUSTATION A

\$130 PP

Kingfish crudo, buttermilk dressing, chive oil ~ gf

Charred local asparagus, pickled cherry tomato, pistachio butter ~ gf v vgno cn

Roasted pork belly, baby fennel, spanner crab doughnut ~ gfo

Abrolhos island scallop risotto, saffron, purslane &  
shaved pistachio salsa ~ gf cn

Black Angus beef fillet, onion soubise, cavolo nero, peppercorn reduction ~ gf

Jasmine tea & limoncello sorbet ~ gf vgn

Chocolate Crèmeux, mandarin crisp, Cointreau, Szechuan pepper ice cream

Bouche de chèvre, rye crisp, vegemite, cucumber ~ gfo v



# THE OLD LAUNDRY CATERING

# SIT DOWN MENUS

## DEGUSTATION B

\$150 PP

Lamb tartare tartlet, bush tomato, creamed leek & basil

Fremantle octopus, kipfler potato, sherry glaze, nduja bearnaise ~ gf

Roasted duck breast, orange & honey glaze, wild berries, jus & watercress ~ gf

Charred local asparagus, pickled cherry tomato, pistachio butter ~ gf v vgno cn

Beetroot risotto, horseradish, candied beets, basil,  
parmesan & pickled walnuts ~ gf v cn

Venison rump, sweet potato pave, berries, beets, sorrel & merlot reduction ~ gf

Sangria sorbet ~ gf vgn

White choc parfait, sesame tuille, coconut & lime sorbet, choc crumble ~ gf v





# THE OLD LAUNDRY CATERING

# SIT DOWN MENUS

## DEGUSTATION C

\$170 PP

King prawn cutlet, bisque, pickled shimeji mushroom, lotus ~ gf

Chicken & pistachio roulade, mushroom volute,  
chicken & la bouchée croquette ~ gfo cn

Braised fennel in baharat, butter bean hummus, almonds, aleppo ~ gf v cn

Crispy skin gold band snapper, poached lobster, caviar beurre blanc ~ gf

Lamb rack, parmesan & parsley crust, mustard, juniper & mint sauce ~ gfo

Wagin duck breast, smoked cherry glaze, celeriac cream, potato rosti, jus ~ gf

White peach & basil sorbet ~ gf vgn

Mille feuille, raspberry & chocolate cream, Italian meringue, micro mint ~ v



# THE OLD LAUNDRY CATERING FEASTING MENU

\$70 / \$90 / \$110 PP

## ENTREE

King prawns, lemon, chilli, nduja, citrus beurre blanc ~ gf

Hiramasa kingfish crudo, pickled rockmelon, poppy seeds, lemon oil ~ gf df

Black Angus beef arrosticini, parmesan anchovy cream, charred cos ~ gf

La Delizia burrata, eggplant, green raisins, coriander ~ gf v

Crispy king oyster mushroom, capsicum ragu, oregano ~ gf vgn

## MAINS

Beef tomahawk, chimichurri, onion rings ~ gfo df

Crispy skin snapper, romesco sauce, fried cauliflower ~ gf cn

Porchetta, figs & pistachio, apple sauce ~ gf cn

Prosciutto wrapped crayfish tail, frisee salad, potato frites +\$15 ~ gf

Fried eggplant, pickled mushrooms, curry leaf, tofu ~ gf vgn

## DESSERTS

Passionfruit tart, citrus curd sauce, almond praline ~ v cn

Honey pistachio baklava cheesecake ~ v cn

White chocolate & raspberry cream patisserie profiterole ~ v

Flourless chocolate torte, dark chocolate mousse, choc crackle ~ gf v cn

Banana & coconut slice, macadamia snow ~ gf vgn cn

## SIDES

Twice cooked crispy baby potatoes, sage, parmesan ~ gf v dfo

Tomato & mozzarella salad, pickled red onion, basil ~ gf v

Charred miso broccoli, raisins, preserved lemon, smoked almonds ~ gf vgn cn

Leaf salad, orange, fennel, balsamic walnuts, sherry dressing ~ gf vgn cn

Korean style slaw salad, kimchi, yuzu seeds, crispy onions ~ gf vgn