GATHER FOODS

Stand Up Menu

Call: (08) 6270 1115
Email: events@gatherfoods.com.au
Visit: gatherfoods.com.au
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Bite Size

Smoked Kohlrabi, Queso Tart, Coriander, Chilli, Blood Lime (V, GFO)

Potato and Saltbush Terrine, Parmesan, Balsamic (GF, V)

Blue Cheese Tartlet, Walnut, Bush Honey (V, CN, GF)

Carrot Hummus, Native Lavosh, Sandalwood Dukkah (VN, CN)

Compressed Watermelon, Whipped Feta, Native Dukkah (GF, V, CN)

Smoked Beetroot Tart, Goats Cheese, Quandong Jam (GF, V)

Pepper Berry Hash, Mushroom, Shallot xo, Native Thyme (GF, VN)

Not so Spicy Mac n Cheese Bites (V)

Mushroom Croquettes, Blue Cheese Whip (V)

Pork Sisig Tostada, Saffron & Chilli Emulsion, Lemon Myrtle, Finger Lime (GFO)

“Mushroom Guy” Tostada, Edamame, Native herbs, Miso (VN, GFO)

Potato and Wattleseed Samosa, Bush Tomato Sauce, Curry Leaf (VN)

Muntrie Crab Tartlet, Edamame (GF)

Gin Cured Kingfish, Nori Rice Cracker, Coriander, Chilli (GF, DF)

Smoked Yonga Tartare, Potato Sarladaise, Parm Saltbush, Horseradish (GF)

Oyster Station Package

3 hour oyster station (additional time available on request)

Starting at $350 including full setup and staff + 3 chef's condiments.

Market price per dozen, dependent on seasonal availability

On Shell

Fried Mussel, Sriracha Emulsion (GF, DF)

Scallop, Honey Yuzu (GF, DF)

Scallop, Native Herb Butter, Quandong Vinegar (GF)

Scallop, Yummy Butter (GF)

On Sticks

Chicken Lemon Myrtle Skewer, Chipotle Mayo (GF, DF)

Local Prawns, Kombu, Anise Myrtle Salsa Verde (GF, DF)

Pork Belly Bites, Bush Honey Glaze (GF, DF)

Saltbush Lamb Kofta, Native Mint Tzatziki (GF)

Substantial

Kaffir Lime Prawns, Wasabi Pepperleaf Mayo (GF, DF)

Yonga Cigar, Native Mint Labna, Saltbush

King Oyster Mushroom Slider, Miso Glaze (VN, GFO)

Beef Slider "Gather Sauce", Pickles (GFO, DFO)

Buttermilk Chicken Slider, Lemon Aspen Remoulade (GFO)

Served in a small bio dish:

White Kunzea Gnocchi, Edamame, Saltbush, Chipotle, Society Garlic, Pepitas (GF, VN)

Coffee & Wattleseed Beef Brisket, Lemon Myrtle Mash, Saltbush (GF, DFO)

BBQ Chipotle Lamb Ribs with House Pickles (two per serve) (GF, DF)

Sweet Things

Spicy Marg Doughnut (V)

Desert Oak & Wattleseed Tiramisu Cups (V)

Coconut & Lime Panna Cotta, Green Ant Gel, Toasted Coconut Crumb (GF)

Dark Chocolate Ganache Davidson Plum Tartlet (GF, V)

Yuzu Desert Lime Cheesecake Tartlet (GF, V)

Milo Profiterole, Wattleseed Cremeaux (V)

Pepperleaf Brownie, Chocolate Custard (V, GF, CN, VNO)

Valrhona chocolate, Wattleseed ganache, Cocoa nibs (VN, GF)

Blondie truffle, Rosella & Raspberry Gel, Pistachio Crumb (V, GF, CN)

CN - Contains Nuts, DF - Dairy Free, DFO - Dairy Free Option, GF - Gluten Free, GFO - Gluten Free Option,
V - Vegetarian, VN - Vegan, VNO - Vegan Option

Our kitchen uses a variety of ingredients that may contain allergens not listed.
Please alert our staff to any allergies when ordering. We proudly serve exclusively Australian seafood.