



TRUFFLEPIG

catering & events

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2021-22 Menu

Canapés

Cold

bruschetta (v)

- baby pea, marjoram & parmigiano reggiano cheese
- roast mushroom & cashew 'pate' drizzled with truffle oil (vegan)
- roasted carrot & pumpkin with yoghurt, sprinkled with toasted cumin
- char grilled eggplant tossed with homemade basil pesto
- gorgonzola & fresh figs drizzled with local honey & thyme (mid to late summer when figs in season)
- char grilled red capsicum, pomegranate molasses & roasted walnut 'muhammara' (vegan)
- red wine vinegar marinated broccolini drizzled with black pepper-marjoram oil & sprinkled with parmigiano reggiano cheese

rice paper rolls (gf)

- orange, mint & duck served with an orange & hoisin dipping sauce
- mango, avocado, coriander & chicken served with a sweet chilli & lime dipping sauce (late spring to late summer when mangoes are in season)

terrine of chicken, pistachios & cranberries served on baguette & dotted with cranberry jelly & tarragon

teri-yaki cured salmon with winter slaw, horseradish & black sesame served on charcoal cracker

warialda beef tataki with homemade japanese ponzu & tataki sauce with fried garlic & spring onions (gf)

laotian char-grilled chicken larp with lime, lemongrass, chilli, purple cabbage & coriander (gf)

spring frittata of asparagus or chargrilled zucchini, dutch cream potato, persian fetta & marjoram (v, gf)
(asparagus in spring & early summer, zucchini in summer)

smoked trout & thai herb salad tossed in sweet sticky fish sauce (gf)

gin & juniper cured gravlax served with sour dough, mustard sauce, pickled dill cucumber & apple jelly

warialda beef carpaccio with rocket & parmigiano reggiano cheese shavings & rosemary oil (gf)

Hot

soup shooters (v, gf)

- roasted beetroot, lemongrass, lime & coconut topped with yoghurt, chives & lime
- high country chestnut & sage soup, topped with fried sage leaves & drizzled with olive oil
- persian pistachio topped with butter-fried sour barberries & sour cream

porcini mushroom tarts drizzled with truffle oil & murray river salt (v)

v = vegetarian gf = gluten free

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V.1

crunchy carrot & harissa falafel with tahini yoghurt (v)
 prawn toast with sesame & black vinegar dipping sauce
 mumbai potato fritters with tamarind date chutney & coriander sauce sprinkled with chilli garlic (vegan)
 spiced paneer with mango chutney & pickled nigella cucumber (v)
 three cheese 'cigars' filled with haloumi, ricotta, goats cheese & mint, drizzled with local honey, mint & pomegranate seeds (v)
 tarte tatin of cherry tomato & parmigiano reggiano cheese with caramelised onion & basil (v) (late spring to summer when tomatoes in season)
 vietnamese 'bun cha' mcivor pork meatball, soaked in broth topped with herb salad & pickled carrot
 turkish spiced lamb pizzas topped with labneh, pomegranates & lemon
 mcivor pork belly, twice cooked & smothered in salty, chilli caramel
 mint, coriander & coconut curry with grilled salmon (gf) or cumin-fried tofu (gf, vegan)
 slow cooked lamb korma topped with mango chutney, yoghurt & coriander served on a pappadum
 mini casa iberica chorizo 'hot dogs' topped with onion jam drizzled with dijon mustard & homemade tomato chutney served on baguette
 barramundi croquettes topped with lemon myrtle mayonnaise & murray river salt
 sausage rolls served with homemade tomato chutney

- roasted pumpkin, sage & pine nut (v)
- lamb, roasted red capsicum, currant & almond
- mcivor pork & fennel

white corn tortilla stuffed with (gf)

- slow cooked warialda beef mexican barbacoa with coriander guacamole & house pickled onion
- 10 hour smoked pulled mcivor farm foods pork with chicago bbq sauce & lime spiked slaw
- roasted paprika cauliflower with purple cabbage, coriander, guacamole & lime crema (v)

Grazing Station

Choose some or all:

- artisan small goods and cured meats from our local producers
- homemade terrine & pork rillettes
- gin & juniper berry cured gravlax of salmon, mustard sauce & house dill pickled cucumber
- selection of house made dips & pickled vegetables
- local & international cheeses (select 3) including soft white, blue, cheddars, washed rind, fresh & hard italian & spanish cheeses served alongside fruit paste & lavosh

Accompanied by a selection of lavosh, crackers & baguette

Small bowls/ shared entrees

selection of bruschetta from the canapé list above (v) (shared entrée only)
 selection of locally produced artisan cured meats & cheeses, house made dips & pickled vegetables, served with baguette & lavosh (shared entrée only)
 puy lentil galettes with yoghurt, spinach, mint, coriander & meredith goats cheese drizzled with extra virgin olive oil & cracked pepper (v)
 laotion char-grilled chicken larp with lime, lemongrass, chilli, purple cabbage & coriander (gf)
 mumbai potato sliders with tamarind date chutney, coriander sauce sprinkled with dry chilli garlic (vegan)

10 hour slow roasted lamb shoulder rubbed in lebanese baharat & garlic with couscous & labneh
pomegranate & harissa roast somerset carrots, tossed with buckwheat, almonds & fresh herbs (vegan, gf)
roasted miso pumpkin served with smoked whipped tofu, seeds & nuts (gf, vegan)
vietnamese banh mi stuffed with salt & szechuan pepper tofu, japanese or vegan mayonnaise, sweet
roasted peanuts, pickled carrot, sesame, coriander & cucumber (vegan)
hunter-style 'cacciatora' chicken, tomato & black olives sprinkled with italian parsley & served on
creamy potato mash (gf)
sri lankan coconut, cashew & butternut pumpkin curry with coconut sambal (gf, vegan)
slow-cooked warialda osso bucco served with cous cous & a lemon & pine nut gremolata (gf)
roasted butternut pumpkin with crunchy kale & almond pecan 'parmesan' (gf, vegan)
bao stuffed with chinese style roasted pickled pork belly, black vinegar, chilli oil & cucumber
spanish style chickpeas & garden greens, braised with house made passata, cumin & coriander, served
with yoghurt, lemon & baguette (gf, v)
indonesian warialda beef coconut rendang curry served with cucumber, rice & yoghurt
nachos topped with sweet potato chilli sin carne, lime guacamole & tomato & coriander salsa (gf, v)

Shared mains

Select 2 proteins & 3 salads

Served alongside a selection of freshly baked artisan breads and organic butter

Protein

10 hour slow roasted lamb shoulder rubbed in lebanese 7 spice powder & garlic, pulled & served with
labneh & fresh herbs (gf)
seasonal frittata with somerset greens, marjoram, dutch cream potato & dreaming goats chevre (v, gf)
hunter-style 'cacciatora' chicken with tomato & black olives sprinkled with italian parsley (gf)
roasted butternut pumpkin & garlic with crunchy kale & almond pecan 'parmesan' (gf, vegan)
slow-cooked warialda osso bucco, pulled & topped with a lemon & pine nut gremolata (gf)
eggplant, lamb shoulder & saffron tagine, slow cooked with potatoes & dates, topped with a walnut,
date & ginger gremolata
laotian char-grilled chicken larp tossed with lime, lemongrass, chilli, purple cabbage & coriander (gf)
sri lankan coconut, cashew & butternut pumpkin curry with coconut sambal (gf, vegan)
spanish style chickpeas & somerset garden greens, braised with house made passata, cumin &
coriander, served with yoghurt & lemon (gf, v)
indonesian beef coconut rendang curry served with yoghurt & cucumber
roasted miso pumpkin halves served with smoked whipped tofu & butter-fried seeds & nuts (gf, v)
drunken portugese chicken, marinated in piri piri flavours of chilli, lemon, wine & whisky, flattened &
roasted (gf)

For groups under 40 guests

free-range chicken thighs marinated in rosemary & preserved lemon, roasted, & topped with crispy,
salty pancetta & parsley (gf)
warialda beef fillet marinated in white wine, olive oil & herbs, roasted & served rare with mustard (gf)
side of salmon, roasted & topped with blistered cherry tomatoes & fresh herbs (gf)

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Salads & sides

turkish herb salad tossed with parsley, sumac marinated red onion, mint & meredith goats cheese (v, gf)

pomegranate & harissa roasted somerset carrots, tossed with buckwheat, almonds & herbs (vegan, gf)

crispy prosciutto, poached eggs, anchovy, shaved parmigiano reggiano cheese, cos lettuce & garlic sour dough dressed with a traditional caesar dressing

summer salad of snow peas, green beans & asparagus or grilled zucchini tossed with shavings of parmigiano reggiano, lemon & extra virgin olive oil (v, gf) (*spring/summer for asparagus, late summer for zucchini*)

azzurri hand made burrata cheese served alongside local cherry tomatoes, capers & basil, drizzled with olive oil & vincotto (v, gf) (*late spring to summer when tomatoes in season*)

fresh figs, prosciutto & torn azzurri hand made mozzarella dressed with olive oil, honey, lemon & basil (gf) (*mid to late summer only when figs in season*)

dutch cream potato tossed with basil & parsley pesto, home grown sorrel & green peas (v, gf)

green beans topped with crumbled persian fetta & toasted almonds, drizzled with lemon juice & extra virgin olive oil (v, gf)

roast beets tossed with mustard, vincotto, mint, somerset leaves & dreaming goats dairy chevre (v, gf)

somerset rocket, shaved parmigiano reggiano cheese & toasted pine nuts dressed with extra virgin olive oil & vincotto (v, gf)

Palate cleanser

homemade sorbet of lime, lemon or mandarin served with optional splash of agave gold tequila

Desserts

Can be served either as individual roving desserts or as seated shared platters

homemade mango, passionfruit, mandarin or raspberry sorbet served in waffle cones

deconstructed 'banoffee pie' with dulce de leche, chocolate ganache, fresh banana & topped with salted peanut brittle

persian love cake topped with natural yoghurt & pistachio brittle (gf)

eton mess of meringue topped with cream & almond brittle (gf)

- fresh berries & berry coulis (*berry type depends on season timing*)
- lemon curd & fresh passionfruit

white chocolate espresso parfait with hazelnut meringue & espresso caramel

deconstructed triple honey & chocolate 'trifle' with chocolate soil, honeycomb shards & honey jelly

salted caramel & hazelnut mini bombe alaska with torched italian meringue

'iced vovo' tart with marshmallow filling & homemade raspberry jelly

citrus curd tart with double cream & meringue

Dessert platters *(shared platters with 3 individual bites per guest)*

persian love cake topped with natural yoghurt (gf)

dark chocolate & orange truffles

citrus curd choux buns

handpicked blackberry coulis meringue kisses

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