

BREAKFAST OPTION #1

On the table

Yoghurt muesli pots with fresh seasonal fruit,
maple and pecan pastries

Individually plated and waiter served:

Bacon, hashbrown, poached eggs on toasted ciabatta with tomato, onion and mushroom

\$30 pp

BREAKFAST OPTION #2

On the table

Bircher muesli with dried and fresh fruit,
raspberry danish pastries

Individually plated and waiter served:

Scrambled eggs on toasted bagel, confit salmon, hollandaise, roasted cherry tomatoes,
lemon labna and basil oil

\$30 pp

BREAKFAST OPTION #3

On the table

Fruit and chai seed pot, banana and bran muffins,
croissants and strawberry jam

Individually plated and waiter served:

Frittata of onion, potato and peppers topped with assorted fried mushrooms
accompanied by zucchini and corn fritter and avocado

\$30 pp

BREAKFAST OPTION #4

On the table

Assorted berries and lemon labna,
almond and coconut friands

Individually plated and waiter served:

Poached eggs on sobrosada ciabatta, chorizo, black beans and chilli with fried tomato

\$30 pp

Please note, Gusto requires two working days notice and the minimum order is for ten people. To ensure the highest quality, all meals are prepared fresh onsite. An onsite kitchen must be provided or commercial cooking equipment hired.

Chef/s are charged at \$60/hour. Highly-skilled, professional wait staff are charged at \$50 per hour. All staff must be engaged based on a three hour minimum commitment. Weekend penalty rates apply.

Extra equipment, tableware or any materials hired to support the event will attract an additional hire fee. Delivery charges may also apply.

Prices quoted exclude GST. Payment terms are COD.

Visa and Mastercard attract a 2.5% surcharge and regular customers can apply for a 7 day trading account.

Please note menu items change based on availability and seasonality.

All prices quoted for menu, staff and equipment are subject to change without notice.

Most special dietary requirements can be catered for with advance notice.

*All food produced on equipment that also handles nuts, soy, gluten, seafood, crustaceans, seeds, oils, eggs and a total absence of these cannot be guaranteed.



Boardroom & Fine Dining Lunch / Dinner

ENTRÉE

- Seared scallops, rocket, herb and pear salad, jamon, dijon vinaigrette (gf, df)
- Burrata and heirloom tomato salad, spiced chick peas and aged balsamic (gf)
- Crab and radish bruschetta, mooloolaba prawns, cress, wasabi mayonnaise, fingerlimes (df)
- Tuna tartare with orange and wonton crisps (df)
- Rice noodle pancakes, lemongrass chicken thigh, pawpaw and mango salad, nuac cham (gf, df)
- Lamb cutlet, mixed carrots, rocket, carrot hummus

MAIN COURSE

- Eye fillet, white polenta, broccoli with chilli and sesame, cabernet jus (gf)
- Wagyu rump, duck fat potatoes, béarnaise (gf)
- Salt bush lamb rump, santorini salad, lemon labna and jus (gf)
- Confit of herbed chicken breast, risoni salad, salsa verde
- Coral coast barramundi, mixed bean, fennel and citrus salad, butter sauce (gf)
- Tasmanian salmon, zucchini, mint and pistachios, currant and anchovy dressing (df, gf)

DESSERT / CHEESE

- Fine cheeses, roasted nuts, quince paste and lavosh
- Flourless chocolate cake and meringue smash, vanilla cream and salted caramel sauce
- Rum and raisin panna cotta, vincotto and biscotti
- Mascarpone cheese cake, berry sorbet, coconut crumb, meringue and coulis
- Choc caramel crème de pot, crème fraiche

A two course set menu for ten or more guests is \$55 per person; a three course set menu is \$66 per person. This includes complimentary hand crafted petits fours.

Please note, Gusto requires 2 working days notice and the minimum order is for ten people. An alternate drop option is available for plated lunches and dinners for an additional \$5 per person per course.

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