



GATHER FOODS

2023 SUMMER SIT DOWN MENU

GOOD FOOD FOR ALL THE RIGHT REASONS





V - Vegetarian

GF - Gluten Free

GFO - Gluten Free Option

DF - Dairy Free

Vn - Vegan

VnO - Vegan Option

NF - Nut free

GATHER FOODS

CANAPES

Potato terrine, salt bush & Vinegar, Whipped Parmesan Cream (GF, V)
\$5.5

Kangaroo Tartare, cured egg yolk, Geraldton wax oil, Crostini (DF, GFO)
\$6

Native Tarragon Blue Swimmer crab Doughnut Roll
\$7.5

Watermelon, Whipped Feta, Native Dukkha (GF, V)
\$5

Lemon Myrtle Rabbit and Chicken Rilletes, pickles, on Nordic Crackers (GF)
\$6

Pork cheeks and Mountain pepper berry Terrine, Quandong chutney & sourdough
(DF,GFO)
\$6

Eucalyptus smoked lamb, cucumber, Native Raita and seeds (GF)
\$6.5

WA Prawn skewers, native oil and finger lime marinade (DF, GF)
\$6.5

Tassie Salmon (cured depending on the season), puff pastry lox, whipped crème fraiche,
with red onion pickles, capers and Geraldton wax oil
\$7.5

Samosa, with bush tomato chutney (DF, Vn)
\$6

Salt Bush Lamb Kofta, smoked eggplant puree (DF)
\$6.5

Lemon Myrtle chicken skewers (GF, DF)
\$6

Native thyme Vegan Mushroom and walnut pate (Vn, GF)
\$5.5

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SUBSTANTIAL

Kangaroo cheese burger slider, bush tomato chutney, Vegemite Aioli (DFO)
\$9.5

WA Fish Cakes, with Native Ginger and Lemon Myrtle. Served with Saffron aioli
\$9.5

Bagel Pizza – Prosciutto, fennel salami, mozzarella, cherry tomato and native basil sugo.
Drizzled with our Aniseed Myrtle Balsamic glaze.
\$12

Braised Lamb, feta, Native Salsa Verde and Mountain Pepper berry flat bread (DFO)
\$14.5

CANAPES SWEET

Bush honey brioche French toast bite, wattleseed chocolate cremeux, fresh berries
\$6.5

Desert Lime & White chocolate cheesecake tarts (GFO)
\$6.5

Wattle seed, Davidson plum & Dark chocolate ganache tarts (GFO)
\$6

Frangipani Macadamia with Quandong jam tarts (GFO)
\$5.5

Sandalwood nut and strawberry gum custard tarts (GFO)
\$5.5



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ENTREES



Beetroot & WA Gin cured Salmon, Spanner crab & Geraldton Wax mayo on Crumpets (DF)
\$16.5

Mountain pepper berry Pressed Pork cheek, Pickles, Mustard & Sourdough (DF)
\$15

Green Asparagus, Smoked tofu puree, Toasted macadamia, truffle
& Chardonnay dressing (Vn, GF)
\$17

WA Prawns, pickled rhubarb & compressed cucumber, desert lime buttermilk, Dill oil (GF)
\$22

Scallops, burnt Mandarin, cauliflower cream, Native Pangrattato (GFO)
\$25.5

Roasted Cinamon Myrtle Japanese pumpkin, broccolinis, sugar snaps, wild rice,
& Native Dukkah (GFO, VnO)
\$18

MAIN COURSE

Chicken Supreme, Corn puree, crispy pancetta & caramelised chestnut, with Native
Thyme and Lemon myrtle Jus (GF)
\$33

Duck, Orange & Myrtle Gastric, Carrot & River mint puree, Moroccan Couscous
\$30

Panfryed Barramundi, Grilled kipfler potatoes, Muntrie Berry Salsa,
soft herb salad (DF, GF)
\$34

Beef filet Rossini, native pepper berry Madera Jus & Geraldton wax
smoked Pomme puree (GF)
\$35

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SIDES

Witlof, macadamia praline, citrus & Anis Myrtle (DF, GF, V)
\$6

Roasted beetroots and carrot, whipped goats cheese & Native Dukkah (GF, V)
\$6

Green leaf, radish & Mountain pepper berry dressing (GF, DF, V)
\$6

Triple cooked Potatoes, Desert lime salt (GF, V)
\$6

DESSERT

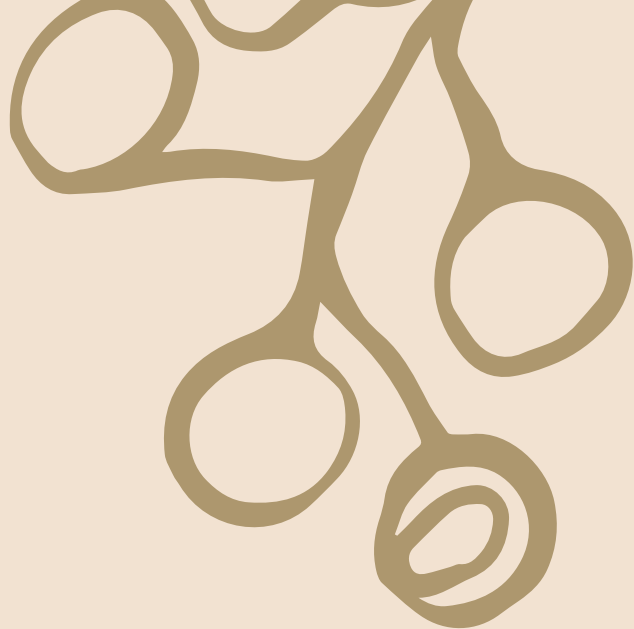
Desert Lime Semifreddo, brown butter financier, berry coulis (GFO)
\$14

Pavlova, stewed berries with strawberry Gum, Whipped white chocolate ganache,
Mountain pepper berry meringue, toasted nuts (GF)
\$16

Wattle seed & Dark Chocolate ganache, Macadamia Crumble, Pistachio moss sponge,
Mandarin imperial gel (GFO)
\$15

Bush honey & Sheep's yoghurt parfait, Mountain Pepper berry poached figs &
strawberries, hazelnut biscuit, almond & sesame tuile (GFO)
\$17





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CALL US ON: 0499 037 932
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