



ANISE
EVENT CATERING





ANISE EVENT CATERING

Thank you for considering Anise to manage and cater your event.

Anise is a team of restaurant and catering professionals in the Byron Bay, South East Queensland and Gold Coast regions, dedicated to creativity and dynamic innovation. Creativity is in our blood and we revel in working with our clients to realise their event ideas.

The chefs at Anise design individual and distinctive menus that draw inspiration from around the world using the best seasonal produce the Northern Rivers region and those abroad have to offer. With a fine eye for detail, we work to make the most intimate of dinners, to the grandest of celebrations, truly outstanding. Below is a selection of styles of catering menu's to help assist you in your catering ideas. Please look through everything in the following pages and talk to us about putting together a menu tailored specifically to you.





A TABLE FULL OF CELEBRATION

If there is one thing your guests will remember from a wedding we organise is the food.

Imaginative, creative, vibrant, colourful, forward thinking and perfectly executed are all the trademarks we set at Anise.

Nothing missing, simply well thought through food, full of flavour, beautifully presented and served with a smile.

It's because we don't compromise that our food tastes as wonderful as it is presented, and by taking no shortcuts, your guests can be assured of beautifully crafted flavours and equal eye for detail.

Regardless if you are looking for a casual Argentinean Asado, a private stand-up cocktail party or elegant and formal sit-down dinner for 20 or 200. Anise brings restaurant quality food and service far surpassing your expectations.

With our 20+ years in the industry and 5+ plus years of those purely in delivering artisan catered weddings and events we have fine tuned everything it is that we do to ensure an exceptional experience to you and your guests.

We are here for you, to tailor a menu specific to your loves, needs and budget. Scene-stealing food, attention to detail and a flexible, yet no-nonsense approach, is the sort of exemplary service you can expect from Anise.

Sit-down/ Formal & Black-tie

Choose 2 entree & main (to be served alternatively) \$68 per person

Entree's

From the Garden

Avocado, cucumber and buffalo mozzarella garden, red vein sorrel, black garlic

Baby crouton vegetables, truffle aioli, toasted rye, legumes and brassicas

Goat chevre wrapped in coal, pear cloud, pistachio's, black fig's, fig paper (subject to seasonal availability)

Terrine of confit Coopers Shoot tomatoes with black olive, basil, radish & turnips

From the Paddock

Alstonville free-range chicken breast with apricot, buffalo mozzarella, celery heart and bouillon (subject to seasonal availability)

Loin of Illabo lamb, sheep milk labneh, wood roasted eggplant & vinaigrette, anise hyssop

Rare seared free-range Aylesbury duck breast, smoked beetroot, sancho & almond, blackberry

Katafi wrapped confit of Burrawong quail, mandarin, perilla, pea shoots, hazelnut gazpacho

Wagyu beef tongue, creme fraiche potato, leaves & seeds granola, rock lobster essence

From the Sea

Scampi with buckwheat, sorrel and pea

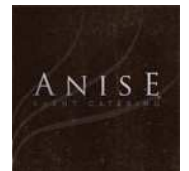
Ashed kingfish, buttermilk & horseradish, celeriac, spanner crab, green apple, dill

Apple wood smoked salmon, almonds and pink lady apples, marjoram

Seared Canadian diver scallops, with pearl onion's, cauliflower, almond tarator, nasturtium

Confit of Petuna ocean trout, fennel slaw, dill & meyer lemon jelly, burnt butter emulsion

Southern WA rock lobster, burnt orange & vanilla mayonnaise, dandelion, black quinoa



Sit-down/ Formal & Black-tie cont'd

Main Course's

From the garden

Heirloom beets with rhubarb & marigold togarashi, white olive oil, caramelised braised endive, beet espuma

Salt roasted Heirloom carrots, cumin, bulgar, medjool date and thyme

Organic russet potatoes cooked in clay, salt bush, smoked curds, bottarga, black barley

Tortellini of Meredith dairy labneh with muscatels, brown sage butter & lemon

From the Paddock

Flinders Island Lamb with green olive, smoked mozzarella, local cepes, celery and lemon

Casino Plains Black Angus eye fillet, white onion soubise, Jerusalem artichokes & vegetable coal, society garlic

Bangalow duck breast with braised treviso, goat curd, cherry, anise & olive

Casino plains Wagyu beef sirloin, miso mustard, spinach puree, pine mushroom and pencil leek

Sous vide of Burrawong chicken breast, truffle butter, butternut nut squash custard, salsify, rocket blossom's

From the Sea

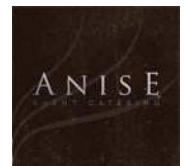
Reef fish with gargouillou of late summer herbs and white asparagus

Confit of Tasmanian wild salmon, tapenade, coastal herbs, sunchokes, chanterelle's and whey

King prawn goats ricotta & potato tortellini, tea soaked raisons, pine nuts and parmesan

Wild barramundi with sweet corn consommé salad of king brown & chestnut mushrooms, kohlrabi

Confit blue nose mackerel with West Australian marron, kombu carrot puree, wasabi roe butter and pea tendrils



Sit-down/ Sharing & Feasting

Choose 2 entree & main

\$65 per person

Entree's

From the garden

Heirloom carrot tart tartine, burnt butter lemon & honey labneh, oregano and watercress

Almond hummus with Za'atar, Israeli salad and lavosh

Tortellini of Meredith dairy labneh, dried green grape vierge and shaved hazelnut

Mezzo platters of local baby vegetables, bagna cauda, marinated local olives and rosemary grissini

From the Paddock

Vitello tonnato crudité

Carpaccio of new season lamb, juniper, cumquat, thyme, parsley and capers

Spanish croquettes of Jamon Iberico with green olive, red onion & orange salad

2hour Bangalow salt baked pork belly, sofrito dressing, linaria and almonds

"Caesar salad" apple wood smoked Burrawong rabbit rillette, pangritata, white anchovies, egg-yolk mimosa, parmesan

Free-range Burrawong chicken breast, smoked fennel brandade, jacqueline sauce and black radish

From the Sea

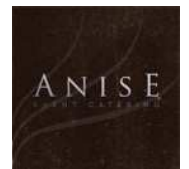
Crumbed zucchini flowers with buffalo ricotta, white anchovy, mint & lemon salad

Crudo of hiramasa kingfish & ocean trout with horseradish, eshallot, coriander & lemon oil

Grilled jalapeño peppers filled w prawns, coriander and tomato

Char-grilled octopus with mahummura, pomegranate, rye & walnut

Soft shelled crab with sweet black pepper sauce, okra and pickled cucumber



Sit-down/ Sharing & Feasting cont'd

Main course's

Ask us about one of our wood fired BBQ's or spit roast to add an extra dimension to the main course of your feasting

From the garden

Braised globe artichokes with cultured butter & hazelnut buerre noisette, tarragon and white polenta

Roast organic potato gnocchi, tuscan kale, burnt tarragon butter, pickled shallot and pecorino

Char-grilled eggplant with buffalo ricotta, San Marzano tomato, garlic & oregano, pea tendrils

Mushroom pot-stickers with green onion, ginger & scallions, sichuan sauce

From the Paddock

Lamb shoulder with raison, pine nut & parsley salsa, jus-lie

Roast rib fillet of Casino Plains Black Angus, Montpellier butter and kohlrabi puree

Crispy fried whole baby snapper, tamarind dressing and aromatic salad

BBQ Chinese style baby chicken, bean sprouts & bamboo

Za'atar spiced slow roasted pork loin, w garlic lemon labneh, currants, mint & almonds

Crispy steamed duck, mandarin, ginger & soy

Farmhouse thyme butter chicken served on wooden boards with inside-out stuffing

From the Sea

Spiced buttermilk cod with Urid Dhal and walnut dukkah

Coconut & lemongrass poached red emperor with coriander, pickled chilli and crisp shallots

Portuguese seafood Cataplana with chilli potatoes and saffron aioli

Pan-fried mackerel with fresh coconut, mint, peanut and burnt lime salad

Local snapper and New Zealand black lip mussels with basil spatzle in thyme saffron broth

Macadamia nut crumbed sand whiting, crisp potato, remoulade of raw white asparagus & celeriac



Side dishes/ Salads and Vegetables

Choose 2 + 1 accompaniment

\$16 per person

Salads

Simple leaf salad with chardonnay vinegar

Red quinoa, sumac, shallot and watercress salad

Salad of yellow beet, radish, lentil and pickled shallot with berbere croutons

Heirloom tomato with buffalo mozzarella, almonds, thyme, oregano and vincotto

Tomato salad with roast lemon, shiso, allspice vinaigrette

French bean salad with fennel, green wheat, miso mustard dressing

Watermelon and preserved lemon salad with sheep feta, marinated olives

Moroccan carrot, goat ricotta, cumin, raison, coriander, mint and orange salad

Vegetables

Crushed new potatoes with capers, pink peppercorns, herbs and pan-roasted garlic

Parsnip & savoy cabbage gratin with caerphilly, pangritata, thyme and cultured butter

Seasonal greens tossed with anchovy gremolata

Baby carrots with truffle, tarragon, parmesan and nigella

Steamed Chinese greens with garlic, Yunnan style

Roasted root vegetables with oregano & rosemary

Sides & Accompaniments

Fresh white dinner rolls/ or local organic sourdough from Bread Social, Crabbs Creek or Heart Breads

Salted chilli paste

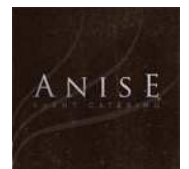
Lemon garlic aioli

French mustards

Jus-lie

Manakish

[Anise Event Catering/ unit 5- 15 Towers drive/ Mullumbimby/ NSW/ 2482/ ph: 0424 968 263/ info@aniseeventcatering.com.au](#)





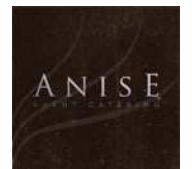
A SWEET SNACK OF A FINISH

Finishing your evening comes with such bitter sweet symphony. The guests are satiated, the music has been turned down, the last bottle of champagne pops!

From the end of a long seated dinner to that of a stand-up cocktail evening what better way to leave one final and lasting impression then with an elegant sweet note or something savoury to snack on before or during the trip home.

Desserts or desert bars are a wonderful way to finish your night. Our integrated sweet bars and handcrafted deserts provide the perfect backdrop to any celebration. Alternatively if dessert is not a favourite then consider a late evening snack for your guests to graze on and line any well wet belly's. Yummy glazed hams with French mustards and crusty baguettes, or late night sliders to something as fond a childhood memory as ham & cheese toasties.

[Anise Event Catering/ unit 5- 15 Towers drive/ Mullumbimby/ NSW/ 2482/ ph: 0424 968 263/ info@aniseeventcatering.com.au](http://www.aniseeventcatering.com.au)



Sweet end/ Desserts & Petit-fours

Choose 2 dessert or 3 petit-fours

\$16 per person

Dessert jars

Tiramisu jars layered with chocolate genoise

Lemon curd jars with raspberry & seed granola, mascarpone

Pavlova jars with strawberry, rose and pistachio

Bitter Amide chocolate mousse, nougat praline, burnt orange & fig

Plates

Valrona chocolate marquise, peanut ice-cream and popcorn

Lemon Verbena chiboust, coconut meringue biscuit, longan's, shaved coconut cream

Creme fraiche blanc mange with saffron pear, fennel snow, brique pastry

Salted white chocolate syllabub, rhubarb & raspberry, orange blossom

Dessert Bars

Doughnut bar with house jams, caramel and chocolate sauces and ice-creams

Ice-cream and cookies bar of 3 flavoured ice-creams and cookies (please enquire with us about our flavours)

Flavoured pop-corn and American spider bar

Petit-fours

Hand rolled whisky chocolate truffles

Little lemon meringue pies

Salted caramels

Passionfruit marshmallows

Strawberry shortcakes

Honeycomb dipped in chocolate



Snacks & Late-night Grazing menus Choose 1 snack or 1 late-night \$12 per person

(Ask us about any of the options bellow in our eat and run on the bus boxes)

Snacks

Spiced beer nuts and Cheese pretzels

Corn doughnuts with queso blanco

Mac & cheese arancini

Up-side down grilled cheese toasties

Croque Monsieur

Fired bacon, tomato, onion & potato pancakes

Pizzettes

Beef or pork sausage rolls with fennel tomato relish

Late night grazing

5hour glazed Bangalow ham served with French mustards, seasonal relish and warm crusty baguettes

Late night slider of lamb kofta, labneh, coriander and pickled cucumbers

Late night slider of bourbon braised brisket, slaw and chipotle aioli

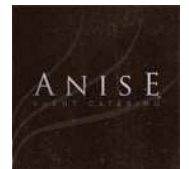
Late night slider of buttermilk southern fried chicken, red cabbage slaw, jalapeño mayo

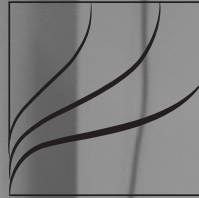
Cheese burgers

Mexican spice rubbed char-grilled corn, chipotle sour cream, manchego

Late night nacho's

American hot dog stand, mustards, ketchups, brioche buns, cheddar cheese, chilli





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leave a note with us

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