



# BAREFOOT

AT BROKEN HEAD



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## Small Weddings & Functions

6 - 32 guests

Barefoot Catering by Santiago Socrate,  
former head chef at the renowned Harvest Restaurant

### **CANAPÉS STYLE (\$212 p/p)**

4 Small Bites, 4 Large Bites, 2 Desserts

Canapé Style served on biodegradable bamboo plates and cutlery,  
includes waitstaff and bar staff, with stool seating at tall tables (dry bars) for 18.

### **FULLY SEATED (\$271 p/p)**

Bread & Butter, 3 Starters, 2 Mains, 3 Sides, 1 Dessert

### **FULLY SEATED (\$293 p/p)**

Argentinian BBQ (Asado)

Bread & Butter, 3 Starters, 2 Mains, 3 Sides, 1 Dessert

Argentinian style BBQ, offering premium cuts and vegetables cooked over an open fire.  
Straight from the grill to the table, and delicious shared sides and desserts.

Fully Seated functions include deluxe crockery, silverware,  
glassware, linen, tables and chairs, waitstaff, and bar staff.

A \$500 chef's supplement applies for functions 10 guests and fewer

A \$250 supplement for 11 - 16 guests

For 17 - 32 guests the per person rate only applies

### **Drinks**

Alcohol and soft drinks are purchased by you and served by us.  
(Cocktail glassware additional)



# Canapés Menu

## Small Bites

Seed cracker, goats cheese and smoked beetroot (GF)(VEG)  
Cucumber, smoked trout, gribiche (GF)(DF)  
Raw kingfish, sesame dressing and furikake (GF)(DF)  
Ricotta stuffed mushrooms (GF)(VEG)  
Satay chicken skewers (DF)(GF)  
Prawn skewer, chive aioli (GF)(DF)  
Gazpacho shot (V)(GF)  
Blue cheese and pear crostini (can be GF)  
Fish croquettes with tartare sauce (DF)

## Large Bites

Beef tartar on sourdough (can be GF)(DF)  
White fish ceviche (GF)(DF)  
Fish rillette on toast (can be GF)  
Asparagus and boiled egg (DF)(GF)(VEG)  
Carrots with dukkah and ricotta (GF)(VEG)  
Fish and chips, aioli (can be GF)(DF)  
Cauliflower and cheese gratin (VEG)(GF)  
Meatballs in tomato sauce (GF)(DF)  
Pulled lamb on lettuce cup and coriander dressing (GF)(DF)

## Sweets

Ice cream (flavour of the day)  
Chocolate mousse (GF)  
Basque cheesecake, caramel sauce  
Rice pudding (GF)  
Fruit salad with sorbet (V)  
Creme Caramel  
Lemon tart

## ADD ONS

### Grazing table (+\$25p/p)

Cured meats: Salami (various); coppa; prosciutto; smoked leg ham  
Cheese: Blue; Brie; Manchego; Chevre, etc  
Dips: Babaganoush; Hummus; White bean and confit garlic; Lentil and sundried tomato.  
Crackers and bread

### Raw Bar ( +\$30 p/p)

Oysters  
Scallops  
Fish Sashimi  
Vegetable crudites  
Caviar (+ market price)



# Fully Seated Menu

## Starters

Roasted peppers, Ricotta, sweet chilli sauce (VEG)(GF)  
Smoked trout, Pickled cucumber and sumac yoghurt (GF)  
Deep fried school prawns, lemon aioli (GF)(DF)  
Beetroot tartare (GF)(V)  
Stracciatella, cherry tomatoes and basil (GF)(VEG)  
Sardines marinated in olive oil, chilli and lemon (GF)(DF)  
Eggplants marinated in olive oil, garlic, parsley oregano (V)(GF)

## Mains

Slow cooked lamb shoulder, lamb jus (GF)(DF)  
Roasted whole chicken, parsley and lemon salsa (GF)(DF)  
Grilled pork collar, beer and mustard sauce (GF)(DF)  
Roasted cauliflower, zucchini puree and toasted nuts and seeds (V)(GF)  
Grilled whole sirloin, chimichurri (DF)(GF)  
Whole rainbow trout, citrus beurre blanc (GF)

## Sides

Local greens salad, lemon myrtle dressing (V)(GF)  
Fried chat potatoes, whipped ricotta (GF)(VEG)  
Roasted sweet potato, honey and thyme (GF)(DF)(V)  
Roasted vegetables, salsa verde (V)(GF)  
Broccolini, smoked creme fraiche (GF)(VEG)  
Roasted carrots, cashew dressing (V)(GF)

## Desserts

Ice cream (flavour of the day)  
Chocolate mousse (GF)  
Basque cheesecake, caramel sauce  
Rice pudding (GF)  
Fruit salad with sorbet (V)  
Creme Caramel  
Lemon tart



# Argentinian BBQ

## (ASADO)

### Starters

“Provoleta”

grilled provolone cheese with chimichurri (VEG)(GF)

“Morron con huevo”

eggs cooked inside a capsicum over the fire(VEG)(GF)

“Matrimonio”

Pork sausage and black pudding with chimichurri

“Mollejas”

sweetbreads with lemon juice

### Mains

“Pollo a la parrilla”

roasted whole chicken, parsley and lemon salsa (GF)(DF)

“Ojo de bife”

rib eye on the bone with criolla salsa (GF)(DF)

Grilled cauliflower, zucchini puree and toasted nuts and seeds (V)(GF)

Whole market fish, citrus beurre blanc (GF)

### Sides

Local greens salad, lemon myrtle dressing (V)(GF)

Potato and egg salad (GF)(VEG)

Roasted sweet potato, honey and thyme (GF)(DF)(VEG)

Grilled vegetables, salsa verde (V)(GF)

Broccolini, smoked creme fraiche (GF)(VEG)

Roasted carrots, cashew dressing (V)(GF)

### Desserts

“Flan”

Argentinian style creme caramel

“Panqueques con dulce de leche”

Crepes with dulce de leche