



Delicatessen K&B Catering Menu

Breakfast & morning tea options

Your choice of any three pieces \$11 per person

- Buttermilk scones with house made berry jam and double cream
- Assorted artisan pastries
- Granola, berries, Fleurieu yoghurt & honey cups (\$2 supplement)
- Apple & almond bircher, black fig & macadamia
- Petite smokey bacon & egg brioche buns
- Quiche Lorraine
- Portuguese tarts
- Fruit salad, mint cream & pistachio
- Hickory smoked salmon, goat's cheese & rye

Lunch, afternoon tea & grazing (finger food prices based on one piece each per person (two to three choices recommended))

- Sourdough sandwiches made with the very best charcuterie, cheeses & pickles \$7 per person
- Quiche Lorraine \$4 each
- Mini cheese burgers, cheddar, bacon, rocket, pickle \$7 per person
- Pizza boards with all sorts of lovely toppings \$6 per person
- Assorted artisan pastries \$4 per person
- Cheese boards superb local & imported cheeses with quince paste, crackers & fig \$11 per person
- Charcuterie boards local (french style) cured meats & delicatessies, bread & pickles \$12 per person

- Mini New York reuben sandwiches (salt beef, sourcroust & emertial cheese) on rye \$7 per person
- Mini roast duck rolls, cucumber, manchego & mayonnaise \$7 per person

Hot lunches, soups & salad (any one dish and any salad \$19 per person or any two dishes and any salad \$21 per person)

From the braising pot :

- Sticky beef shin 'Bourguignon' new potatoes, creme fraiche
- 12 hour braise of lamb shoulder, roast root vegetables, chopped herbs
- Free range chicken in red wine (Coq au vin) buttered fingerling potatoes, mushrooms
- Braised Mediterranean vegetables (Ratatouille) couscous, truffled parmesan cheese
- Duck & venison ragout, buttered fingerling potatoes, salsa verde (\$2 supplement)

Salads

- Mixed leaves, pickled shallot, raspberry vinaigrette
- Green pea salad, sheep's cheese, mint
- Our caesar salad, cos leaves, parmesan, croutons, crispy bacon, egg
- Heirloom tomato, basil & mint, olive oil, croutons
- New potato & chive salad, mustard aioli

Soup (\$10 per person)

- Truffled mushroom, creme fraiche, sourdough
- Roast tomato, cheese toast
- Potato & leek, garlic toast

Canapés (any six choices over one hour, one piece of each per person \$18 or any six choices over two hours, two pieces of each per person \$35) An on site chef is included in the price and wait staff are additional.

- Pulled pork sliders
- Apple smoked salmon, salmon roe
- Venison sausage rolls, spicy tomato sauce
- Whipped hummus, chilli olives and flatbread
- Smoked duck blinis, apple sauce
- Riverland peach, jamon, goats cheese (seasonal availability)
- Chilled gazpacho, blue swimmer crab
- Spiced steak tartare, melba toast

- Chicken and blue cheese meatballs
- Rabbit Fricassee vol au vent
- Salmon gravlax, cucumber gin
- Freshly shucked oysters, cherry vinegar (add \$3 p.p.)

Sit down dinner menu (alternate drop, any two \$50 or any three \$60)

Entrée

- Smoked duck salad, pickled cherries, manchego cheese
- Honey cured salmon, shaved fennel, french mustard
- Tomato tart, St Maure cheese, petit salad, vincotto
- Buffalo mozzarella, marinated tomatoes, garlic crouton

Mains

- Beef wellington, sautéed mushrooms, jus
- Scotch fillet, green beans, hollandaise sauce, onion rings (\$2 supplement)
- Baked WA barramundi, tomato concasse, roast potato, herb salad
- Roasted duck leg, root vegetables, muscat jus
- Roast root vegetable pie, fresh herbs, green beans

Desserts

- Chocolate brownie, double cream, cherry compote
- Crème caramel, poached fig, clotted cream
- Poached pear, vanilla ice cream, gingerbread
- Artisan cheese plate, house condiments, fig and walnut melba toast

Wait staff

Monday to Friday 7am to 10pm

\$38 per hour (3 hour minimum)

Chefs

Monday to Friday 7am to 10pm

\$40 per hour (3 hour minimum) free for functions over \$1,000

Linen hire available POA

**For further questions and information please contact Delicatessen Kitchen and Bar 12
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