

THE OLD LAUNDRY CATERING

CANAPE MENUS



PACKAGE 1 \$29 PP

LIGHT

Pork & ricotta sausage roll, apple, tomato & fennel ketchup

Peanut crusted chicken skewer, curry leaf, coconut sauce ~ gf df cn

Sundried tomato & mozzarella arancini, parmesan, basil pesto ~ v cn

SUBSTANTIAL

Beef slider, maple bacon, cheddar, pickle, relish

PACKAGE 2 \$29 PP

LIGHT

Blue swimmer crab beignet, avocado aioli, olive tapenade ~ df

Wagyu beef crudo, horseradish cream, brioche crumbs,
dill, pickled onion ~ gfo

Duck tartlet, pickled cabbage, comte, mustard dressing, rye

SUBSTANTIAL

Charred beef fillet, potato rosti, salsa verde ~ gf dfo

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PACKAGE 3 \$39 PP

LIGHT

Beef burgundy pie, smoked tomato & black garlic ketchup

Pork scotch spiedini, citrus glaze, fennel pesto ~ gf df

Pea & mint croquette, whipped goat curd, crispy prosciutto

SUBSTANTIAL

Beef slider, maple bacon, cheddar, pickle, relish

Beer battered cod, sumac, potato straws, saffron aioli ~ df

PACKAGE 4 \$39 PP

LIGHT

Lamb tartare, poppadum, turmeric yoghurt, salted cucumber ~ gf dfo

Scamorza croquette, Ortiz anchovy, oregano, lemon ~ vo

Braised brisket, crispy tortilla, salsa roja, coriander

SUBSTANTIAL

Ricotta gnocchi, celeriac puree, hazelnut, sage, pecorino ~ v cn

Chermoula chicken breast, pilaf rice, tahini dressing ~ gf

THE OLD LAUNDRY CATERING

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PACKAGE 5 \$49 PP

LIGHT

Beef burgundy pie, smoked tomato & black garlic ketchup

Pork scotch spiedini, citrus glaze, fennel pesto ~ gf

Pea & mint croquette, whipped goat curd, crispy prosciutto

Sundried tomato & mozzarella arancini, parmesan, basil pesto ~ v cn

Chorizo & scallop pincho, grilled apple, green goddess aioli ~ gf

SUBSTANTIAL

Beer battered cod, sumac, potato straws, saffron aioli ~ df

Lamb slider, feta, tzatziki, mint, pickled onion

PACKAGE 6 \$49 PP

LIGHT

Blue swimmer crab beignet, avocado aioli, olive tapenade ~ df

Lamb tartare, poppadum, turmeric yoghurt, salted cucumber ~ gf dfo

Scamorza croquette, Ortiz anchovy, oregano, lemon ~ vo

Duck tartlet, pickled cabbage, comte, mustard dressing, rye

Chicken & truffle pate, brioche croûte, port gel

SUBSTANTIAL

Pork fillet, pancetta, confit potato, cider reduction, asparagus ~ gf

Coffee rubbed picanha, chimichurri, patatas bravas ~ gf df

THE OLD LAUNDRY CATERING

CANAPE MENUS



PACKAGE 7 \$65 PP

European Inspired

LIGHT

Scamorza croquette, Ortiz anchovy, oregano, lemon ~ vo

Duck tartlet, pickled cabbage, comte, mustard dressing, rye

Chicken & truffle pate, brioche croûte, port gel

Sundried tomato & mozzarella arancini, parmesan, basil pesto ~ v

Pork scotch spiedini, citrus glaze, fennel pesto ~ gf

Chorizo & scallop pincho, grilled apple, green goddess aioli

SUBSTANTIAL

Ricotta gnocchi, celeriac puree, hazelnut, sage, pecorino ~ v cn

Lamb rump, broccolini, romesco, smoked almonds ~ gf dfo cn

Pink snapper, green beans, capers, champagne butter sauce ~ gf

THE OLD LAUNDRY CATERING

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PACKAGE 8 \$65 PP

Seafood Inspired

LIGHT

Smoked cod roe, charred sourdough, fennel, caviar

Oyster natural, shallot mignonette, lime ~ df gf

Yellowfin tuna tartare, prawn cracker, radish, black vinegar ~ gf df

Scamorza croquette, Ortiz anchovy, oregano, lemon ~ vo

Blue swimmer crab beignet, avocado aioli, olive tapenade ~ df

Scallop pincho, bottarga, apple, samphire ~ gf

SUBSTANTIAL

Blue swimmer crab gnocchi, tomato sugo, chilli, cinnamon

Pink snapper, green beans, capers, champagne butter sauce ~ gf

King prawn risotto, saffron bisque, gremolata ~ gf

THE OLD LAUNDRY CATERING

CANAPE MENUS



PACKAGE 9 \$99 PP

THE G.O.A.T

LIGHT

Wagyu beef crudo, horseradish cream, brioche crumbs,
dill, pickled onion ~ gfo

Duck tartlet, pickled cabbage, comte, mustard dressing, rye

Focaccia bruschetta, san danielle, rock melon,
stracciatella, caviar ~ gfo dfo

Scallop pincho, bottarga, apple, samphire ~ gf

Braised brisket, crispy tortilla, salsa roja, coriander

Octopus escabeche, polenta chip, nduja bearnaise ~ gf

Foie gras éclair, black truffle, burnt honey

SUBSTANTIAL

Beef wellington, pea puree, porcini jus

Tuna loin, spaetzle, eggplant ragu, jamon pangrattato ~ gfo

Crayfish medallion, endive, confit potato, garlic chip ~ gf

Lamb cutlet, pearl cous cous salad, pomegranate ~ gfo

THE OLD LAUNDRY CATERING

CANAPE MENUS



DIETARY PACKAGE \$39 PP

All gluten free, vegan & vegetarian

Minimum order of 10

LIGHT

Ratatouille tartlet, dressed rocket, caramelised onion jam

Rice paper netted Vietnamese roll, noc cham

Hara Bhara kebab, coconut yoghurt raita, coriander

Corn fritter, pebre salsa, avocado puree, lemon oil

SUBSTANTIAL

Charred Chinese eggplant, steamed rice, pickled mushroom

Roast fennel, cashew cream, crispy leek, chilli oil ~ cn

DIETARY KEY

gf/gfo ~ gluten free/gluten free option

df/dfo ~ dairy free/dairy free option

v/vo ~ vegetarian/vegetarian option

cn ~ contains nuts

Please speak to us about coeliac options

& any other dietary requirements

THE OLD LAUNDRY CATERING

GRAZING BOARDS



ANTIPASTO

Small \$400 Large \$700

Prosciutto, champagne ham, fennel salami, dips, 3 cheeses, breads,
Italian veg, fruits, pastes, breadsticks, crackers, olives

SEAFOOD

Small \$500 Large \$900

Oyster natural with vinaigrette, Crayfish salad, Skull Island prawn cocktail,
Cod potato salad, escabeche of octopus, pickled mussels, Ortiz anchovy,
Taramasalata, breads, crisps, lemon

VEGETARIAN

Small \$400 Large \$700

Charred asparagus, pumpkin pomegranate bites, fruits, maple carrot &
dukkha, eggplant & goats cheese rotolo, olives, breads, 3 cheeses, dips,
fruit pastes, crackers

VEGAN

Small \$400 Large \$700

Charred asparagus, pumpkin pomegranate bites, fruits, maple carrot &
dukkha, eggplant & hummus rotolo, olives, breads, 3 vegan cheeses, dips,
fruit pastes, crackers

DESSERT

Small \$300 Large \$500

Selection of cannoli, macaron, baklava, fruit tart, custard horn,
profiteroles, passionfruit cheesecake

THE OLD LAUNDRY CATERING

DESSERT & CAKES

CANAPE DESSERTS ~ LIGHT

\$4 per item ~ minimum 10

Chocolate tartlet, Dutch cocoa, raspberry ~ v

Vanilla éclair, hazelnut brittle ~ v cn

Pavlova, strawberry coulis, cream fraiche, fairy floss ~ gf v

Peanut chocolate cake, caramel sauce, salted peanuts ~ gf vgn cn



CANAPE DESSERTS ~ SUBSTANTIAL

\$8 per item ~ minimum of 20 per item required

Tiramisu, coffee liquor, sponge fingers ~ v

Chocolate tart, double cream, strawberry coulis ~ v

Raspberry & white chocolate cheesecake ~ v

Mandarin panna cotta, walnut crumble, orange & mint ~ gf v cn

CUPCAKES

Cupcakes \$6 each (min 12 per flavour in multiples of 12)

Chocolate or vanilla piped with buttercream

CAKE PRICES

Small cake \$120 (up to 40 people) / Small gluten free \$150

Large cake \$240 (up to 80 people) / Large gluten free \$270

CAKE FLAVOURS

Rich dark chocolate / chocolate ganache

White chocolate mud / white chocolate frosting

Salted caramel / salted caramel frosting

Custom cakes are also available

Candles/cake toppers are not included

\$2 cakeage fee per person for any external cakes & desserts

THE OLD LAUNDRY CATERING SIT DOWN MENUS

2025



PACKAGE 1

1 option per course

main + dessert \$60

entrée + main \$70

entrée + main + dessert \$85

PACKAGE 2

ALTERNATE DROP

2 options per course

main + dessert \$70

entrée + main \$80

entrée + main + dessert \$95

PACKAGE 3

MAXIMUM 20 PEOPLE

3 options per course

main + dessert \$80

entrée + main \$90

entrée + main + dessert \$105

PACKAGE 4

8 COURSES

degustation menu A \$130

degustation menu B \$150

degustation menu C \$170



PACKAGE 5

ALL SHARED FEASTING MENU

1 entrée, 1 main, 2 sides, 1 dessert \$70

2 entrées, 2 mains, 3 sides, 2 desserts \$90

3 entrées, 3 mains, 4 sides, 2 desserts \$110

THE OLD LAUNDRY CATERING SIT DOWN MENUS



EXTRAS

Oyster natural with lemon	\$5 ea
Oyster natural with chilli lime sorbet	\$7 ea
Great Southern Groves olive oil, aged balsamic, focaccia	\$4 pp
Local sourdough, cultured French butter	\$5 pp
Persian marinated olives	\$2 pp
Shaved San Danielle prosciutto, lemon oil, parmesan	\$8 pp
Palate cleansing sorbets	\$4 pp
<i>Jasmine tea & limoncello, white peach & basil, sangria</i>	
Selection of after dinner petit fours	\$8 pp
Cheese	\$10pp



DIETARY KEY

- gf/gfo ~ gluten free/gluten free option
- df/dfo ~ dairy free/dairy free option
- v/vo ~ vegetarian/vegetarian option
- vgn/vgno ~ vegan/vegan option
- cn ~ contains nuts (may be possible to omit)

Please speak to us about coeliac options
& any other dietary requirements

THE OLD LAUNDRY CATERING

SIT DOWN MENUS

ENTREES

Kingfish crudo, buttermilk dressing, chive oil, smoked beetroot, dill ~ gf

Seared Abrolhos scallops, carrot sauce, jamon crumble, samphire ~ gf dfo

Lamb tartare tartlet, bush tomato, creamed leek, basil

Roasted duck breast, orange & honey glaze, onion custard,
wild berries, jus, watercress ~ gf

Fremantle octopus, kipfler potato, sherry glaze, nduja bearnaise ~ gf df

Free range chicken & pistachio roulade, mushroom volute,
chicken & la bouchée croquette ~ gfo cn

Crayfish medallions wrapped in prosciutto, fondant potato,
celery root salad +\$15 ~ gf

King prawn cutlets, bisque, broad beans,
pickled shimeji mushroom, oregano ~ gf

Roasted pork belly, baby fennel, radicchio in soar,
spanner crab doughnut ~ gfo

Ricotta gnocchi, san marzano sugo, baby leek,
parmesan cream, basil ~ v cn

Charred asparagus, pickled cherry tomato,
pistachio butter, basil oil ~ gf v vgno cn

THE OLD LAUNDRY CATERING

SIT DOWN MENUS

MAINS

Crispy skin chicken breast, braised witlof, corn puree,
pancetta, salsa verde, jus ~ gf

200gr beef fillet, onion soubise, potato dauphinoise,
cavolo nero, peppercorn reduction ~ gf

200gr venison rump, sweet potato pave, berries,
baby beets, sorrel & merlot reduction ~ gf

Lamb rack, parmesan & parsley crust, baby carrots,
mustard, juniper & mint sauce +\$10 ~ gfo

300gr pork rib eye, green beans, café de Paris butter,
radish salad, cider velouté ~ gf

Abrolhos island scallop risotto, saffron, purslane & shaved pistachio salsa ~ gf cn

Crispy skin gold band snapper, wild asparagus, poached lobster,
caviar beurre blanc +\$15 ~ gf

Wagin duck breast, smoked cherry glaze, celeriac cream,
potato rosti, broccolini, jus ~ gf

Beetroot risotto, horseradish, candied beets, basil,
parmesan, pickled walnuts ~ gf v cn

Braised fennel in baharat, butter bean hummus,
charred onion ragu, almonds, chilli ~ gf vgn cn

THE OLD LAUNDRY CATERING SIT DOWN MENUS

DESSERTS

Chocolate Crèmeux, cinnamon pastry, mandarin crisp,
Cointreau, Szechuan pepper ice cream ~ v

Berries & cream, set yoghurt, mulberry sorbet, honeycomb,
poached berry, strawberry chips ~ gf v

Banana pudding, dulce de leche, rum & raisin ice cream,
pretzel crumb, bitter chocolate ~ v

Hazelnut friand, poached pear, burnt butter & cardamom,
buttermilk ice cream, candy nuts ~ gf v cn

Coffee sponge cake, mascarpone cream, espresso jelly, marsala ice cream ~ v

Mille feuille, raspberry & chocolate cream, Italian meringue, micro mint ~ v

White chocolate parfait, sesame tuille, coconut & lime sorbet,
chocolate crumble ~ gf v

Pavlova, cinnamon cream, white chocolate mousse,
sherbet, fruits & coulis ~ gf v

Chocolate & raspberry cake, berry compote, buckwheat crumble ~ gf vgn cn

Banana & coconut slice, coconut & lime sorbet, macadamia snow ~ gf vgn cn



THE OLD LAUNDRY CATERING SIT DOWN MENUS

DEGUSTATION A

\$130 PP

Kingfish crudo, buttermilk dressing, chive oil ~ gf

Charred local asparagus, pickled cherry tomato, pistachio butter ~ gf v vgno cn

Roasted pork belly, baby fennel, spanner crab doughnut ~ gfo

Abrolhos island scallop risotto, saffron, purslane &
shaved pistachio salsa ~ gf cn

Black Angus beef fillet, onion soubise, cavolo nero, peppercorn reduction ~ gf

Jasmine tea & limoncello sorbet ~ gf vgn

Chocolate Crèmeux, mandarin crisp, Cointreau, Szechuan pepper ice cream

Bouche de chèvre, rye crisp, vegemite, cucumber ~ gfo v



THE OLD LAUNDRY CATERING SIT DOWN MENUS

DEGUSTATION B

\$150 PP

Lamb tartare tartlet, bush tomato, creamed leek & basil

Fremantle octopus, kipfler potato, sherry glaze, nduja bearnaise ~ gf

Roasted duck breast, orange & honey glaze, wild berries, jus & watercress ~ gf

Charred local asparagus, pickled cherry tomato, pistachio butter ~ gf v vgno cn

Beetroot risotto, horseradish, candied beets, basil,
parmesan & pickled walnuts ~ gf v cn

Venison rump, sweet potato pave, berries, beets, sorrel & merlot reduction ~ gf

Sangria sorbet ~ gf vgn

White choc parfait, sesame tuille, coconut & lime sorbet, choc crumble ~ gf v



THE OLD LAUNDRY CATERING SIT DOWN MENUS

DEGUSTATION C

\$170 PP

King prawn cutlet, bisque, pickled shimeji mushroom, lotus ~ gf

Chicken & pistachio roulade, mushroom volute,
chicken & la bouchée croquette ~ gfo cn

Braised fennel in baharat, butter bean hummus, almonds, aleppo ~ gf v cn

Crispy skin gold band snapper, poached lobster, caviar beurre blanc ~ gf

Lamb rack, parmesan & parsley crust, mustard, juniper & mint sauce ~ gfo

Wagiu duck breast, smoked cherry glaze, celeriac cream, potato rosti, jus ~ gf

White peach & basil sorbet ~ gf vgn

Mille feuille, raspberry & chocolate cream, Italian meringue, micro mint ~ v



THE OLD LAUNDRY CATERING FEASTING MENU

\$70 / \$90 / \$110 PP

ENTREE

King prawns, lemon, chilli, nduja, citrus beurre blanc ~ gf
Hiramasa kingfish crudo, pickled rockmelon, poppy seeds, lemon oil ~ gf df
Black Angus beef arrosticini, parmesan anchovy cream, charred cos ~ gf
La Delizia burrata, eggplant, green raisins, coriander ~ gf v
Crispy king oyster mushroom, capsicum ragu, oregano ~ gf vgn

MAINS

Beef tomahawk, chimichurri, onion rings ~ gfo df
Crispy skin snapper, romesco sauce, fried cauliflower ~ gf cn
Porchetta, figs & pistachio, apple sauce ~ gf cn
Prosciutto wrapped crayfish tail, frisee salad, potato frites +\$15 ~ gf
Fried eggplant, pickled mushrooms, curry leaf, tofu ~ gf vgn

DESSERTS

Passionfruit tart, citrus curd sauce, almond praline ~ v cn
Honey pistachio baklava cheesecake ~ v cn
White chocolate & raspberry cream patisserie profiterole ~ v
Flourless chocolate torte, dark chocolate mousse, choc crackle ~ gf v cn
Banana & coconut slice, macadamia snow ~ gf vgn cn

SIDES

Twice cooked crispy baby potatoes, sage, parmesan ~ gf v dfo
Tomato & mozzarella salad, pickled red onion, basil ~ gf v
Charred miso broccoli, raisins, preserved lemon, smoked almonds ~ gf vgn cn
Leaf salad, orange, fennel, balsamic walnuts, sherry dressing ~ gf vgn cn
Korean style slaw salad, kimchi, yuzu seeds, crispy onions ~ gf vgn