



A N I S E

WELCOME

Welcome to Anise Events, we have been catering to the Byron Bay, Northern NSW, and South East Queensland regions for more than a decade. Put simply, we are passionate about good food, great service, and creating beautiful events that encapsulate our clients. We have designed these menus to be shared, because we believe the best way to enjoy food is to share amongst good friends and loved ones.

“Cooking is like love, it should be entered into with abandon, or not at all”

- Harriet Vorne Horne

EAT

LITTLE BITES

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Pork belly, pineapple, chilli & ginger
Grilled cucumber, salt cod, lemon
Arancini Caio e Pepe, egg yolk, manchego
Caviar, brioche Melba, crème fraîche (\$5 supplement)
Swimmer crab, tomato, green chilli
Baby radish, smoked sour cream, caraway, dill
Sydney rocks, native peach mignonette
Cherry tomatoes, pesto goat cheese
Scallop crudo, salted grapefruit, finger lime
Prawn doughnut, wild fennel, chipotle cocktail
Chicken wing, ranch, piquillo pepper, celery
Cultured ricotta, pain de brique, trout roe
Polenta chips, whipped sour cream
Rockmelon, prosciutto, chilli salt
Tuna ceviche, betel leaf (market availability)
Duck liver toast, blueberry & wattleseed

LARGE PLATES

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Market fish, runner beans, olive salsa, riesling sauce
Lamb shoulder, raisins, parsley, pine nuts & lemon
NZ snapper, slow cooked zucchini with chilli & mint
Kinross lamb rump, radicchio, sweet potato, mint verde
Ricotta & spinach gnocchi, sage butter, pink pepper
Field mushroom, green romesco, friarelli, ricotta salata
Pork Cotoletta, apple confit, pecorino, rosemary
Veal scallopini, white wine, guanciale, oregano
Coral trout, fragrant tomato & curry leaf vinaigrette
Rum glaze pork, burnt lime, seed mustard
Wollemi duck breast, yoghurt mole, smoked blackberry

WOOD GRILL

Wood grilled eggplant, XO & green garlic shoots
Tathra Bresse chicken, green olives, anchovy butter
Tweed Valley red-cabbage, cashew, puy lentil dressing
Kiwami Wagyu, ginger miso, spring onion

(Supplement \$5 per person)

SMALL PLATES

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Kingfish crudo, yoghurt, citrus, herbs, green chilli
Snapper crudo, Seablite & finger lime salsa
Burrata, figs, basil, vincotto, pane carasau
Zucchini flowers, lemon ricotta & smoked mullet
Blue fin tuna, macadamia romesco, wood sorrel
BBQ octopus with honey vinegar, labneh
Grilled asparagus, miso bernaïse, egg white picada
Lamb lion, eggplant vinaigrette, nasturtium, skyr
Crumbed trout, aqua pazza
Vitello tonnato, broad leaf rocket
Half shell prawns, roasted pepper sambal
Salad of Andalusian anchovies & smoked tomato
King prawn scallopini, tarragon beurre blanc
Grilled spot whiting, XO butter, shallot, lime
Korean style beef tartare, butter lettuce
Harvey bay scallop, confit tomato, basil chimichurri

ASK US ABOUT DESSERT OPTIONS & SIDES

SAY HELLO

Please enquire today to discuss a formal quote. Email us anise@byronbaycatering.com.au

Visit us

www.aniseeventcatering.com.au

Warehouse 5

15 Towers drive - NSW 2482

Our showroom is by appointment
10am to 1pm - Tuesday to Thursday