



ANISE

## WELCOME

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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

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## 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 fraiche (\$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 brie, 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 bernaise, 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](mailto:anise@byronbaycatering.com.au)

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Visit us  
[www.aniseeventcatering.com.au](http://www.aniseeventcatering.com.au)  
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Our showroom is by appointment  
10am to 1pm - Tuesday to Thursday