

**MUSE**

Events  
Catering



# ABOUT US & OUR FOOD

WITH A COMBINED 20YRS+ OF HOSPITALITY EXPERIENC, MUSE EVENTS IS A SMALL, FAMILY OWNED AND RUN BUSINESS THAT PRIDES ITSELF ON CHAMPIONING LOCAL, VICTORIAN FARMED AND CULTIVATED PRODUCE WITH A DEDICATION TO SUSTAINABILITY AND SEASONALITY.

OUR PASSION IS COOKING WITH LIVE FIRE.

UTILISING LOCALLY BUILT HAND MADE OFFSET SMOKERS AND GRILLS, WE COOK WITH LOW N SLOW SMOULDERING EMBERS ALL THE WAY THROUGH TO SEARING HOT FLAMES TO EXPLORE THE INCREDIBLE SMOKEY FLAVOURS AND TEXTURES ONLY A WOOD FIRE CAN CREATE.

WHETHER IT IS A PRIVATE CELEBRATION, A CORPORATE SHINDIG, A WEDDING OR ANY OTHER EXCUSE TO GET TOGETHER, WE ARE HERE TO LIGHT IT UP.

ANY QUESTIONS?  
GET IN TOUCH!  
FRANCESCA@MUSE-  
EVENTS.COM.AU



# FROM THE SEA & GRILL

STARTING FROM \$60PP

\*\*ALL SERVED TO SHARE

FRESHLY SHUCKED PACIFIC PLATE  
OYSTERS WITH VIETNAMESE  
MIGNONETTE.

WHOLE LOCAL SNAPPER WITH  
GINGER, SHALLOTS, GARLIC AND  
LIME.

FOUR HOUR SMOKED LAMB RIBS,  
SAIGON SALSA AND CRISPY  
SHALLOTS.

WOOD GRILLED SKIRT STEAK IN  
MISO, YUZU, HONEY AND SOY.

GIN CURED AND SMOKED OMAHA KING  
SALMON WITH SMASHED  
CUCUMBER, WILD ROCKET, DILL  
AND LEMON AIOLI.

COAL ROASTED HEIRLOOM  
BEETROOT SALAD.

RAMARRO FARM GARDEN SALAD  
WITH DIJON, BALSAMIC AND  
LOCAL HONEY VINAIGRETTE.

OLD BAY SEASONED SHOESTRING  
FRIES.

FRESHLY PICKED HERBS.

HOUSE PICKLES.

BAP ROLLS.

SEASONAL FRUIT PLATTER AND  
GELATO.



# FULL DAY EXPERIENCE

STARTING FROM \$65PP

\*\* A SELECTION OF THE BELOW

## BREAKFAST

MINI BREAKFAST BANH MI ROLLS WITH SCRAMBLED EGGS, HOUSE BACON OR WILD MUSHROOM AND FRESH HERBS.

HOUSE GRANOLA WITH GIPPSLAND YOGHURT AND SUMMER BERRY COMPOTE.

HOUSE CURED AND SMOKE ORA KING SALMON BAGEL WITH DILL CREAM CHEESE AND FENNEL JAM.

## LUNCH

SMOKED PORK, CHARCOAL CHICKEN OR SATAY TOFU VERMICELLI BOWLS WITH FRESHLY PICKLED VEGETARIAN NUOC CHAM.

A SELECTION OF 'AUSTRO' SOURDOUGH TOASTED SANDWICHES WITH LOCALLY CURED HAM, THREE CHEESES, TOMATOES, ONION JAM AND AIOLI.

RAMARRO FARM MIXED SALAD DRESSED IN WALNUT VINAIGRETTE WITH GRILLED BROAD BEANS AND ASPARAGUS.

## AFTERNOON TEA

GRAZING BOARDS WITH SELECTED LOCALLY MADE CHEESES, HOUSE CHARCUTERIE AND SEASONAL FRESH FRUIT.

MINI PASTRIES AND HOUSE BAKED SWEETS.



# GRAZING PACKAGE

STARTING FROM \$35PP

*\*\* A SELECTION OF THE BELOW*

A SELECTION OF LOCALLY  
MADE CHEESES, HOUSE  
CURED CHARCUTERIE,  
SMOKED AND ROASTED  
DIPS, QUINCE PASTE,  
SEASONAL FRESH  
CRUDITES OF HEIRLOOM  
VEGETABLES, LOCALLY  
FARMED FRUIT, PICKLES,  
OUR BAKED CRISPS AND  
BREAD.

DISPLAYED ON LOCAL  
HARDWOOD BOARDS AND  
DRESSED WITH FORAGED  
NATIVE FLOWERS.



# SUMMER CANAPES / SMALL BITES

STARTING FROM \$45PP

ROCK OYSTER AND GRILLED  
LEMON.

WOODFIRED TOSTADA,  
NDUJA ROMESCO, BURNT  
BUTTER SCALLOP AND  
FINGERLIME.

NORI CRISP, TUNA,  
PICKLED RADISH,  
SAMPHIRE, SESAME AND  
SOY.

RAW, GRILLED AND  
SMOKED SUMMER  
TOMATOES, BUFFALO  
MOZZARELLA, CRISPY  
LARDO, AGED CIDER  
VINEGAR.

SMOKED AND SSAM GLAZED  
PORK BELLY 'BURNT ENDS',  
KIMCHI, KIMCHI  
MAYONNAISE AND RICE.

HOUSE CURED AND SMOKED  
CHICKEN RICE PAPER  
ROLLS.

FIREBOX FLATBREAD, BURNT  
BEETROOT DIP AND GIN  
CURED SALMON CAVIAR.



# PLATTER MENU

## SANDWICH BOX \$150

CLASSIC CHICKEN SANDWICH  
ON WHITE

EGG SALAD ON MULTIGRAIN

HAM , CHEESE, TOMATO  
ROCKET & MUSTARD ON WHITE

AVOCADO, CUCUMBER,  
LETTUCE & FETTA ON  
WHOLEMEAL

## SOURDOUGH

## TOASTIE BOX- \$180

HAM, CHEESE, ROCKET & AIOLI

TOMATO, CHEESE, ROCKET &  
AIOLI

SALAMI, CHEESE, ROCKET &  
AOILI

\*\* FEEDS BETWEEN 10-12 PPL

\*\* MIN SPEND \$300



# PLATTERS CONTINUED..

## GOURMET CHEESE BOX- \$180

4 X LOCAL AUSTRALIAN  
CHEESE, QUINCE, NUTS, HOUSE  
MADE CRISPS & GRAPES

## ANTIPASTO BOX- \$180

3 X SELECTION OF AUSTRALIAN  
SMOKED & CURED MEATS,  
HOUSE MADE DIPS, HOUSE  
MARINATED & PICKLED VEG,  
HOUSE MADE CRISPS & CRUSTY  
BREAD

## SEASONAL FRUIT BOX- \$150

FRESH SEASONAL FRUIT,  
SLICED & PORTIONED,  
INCLUDING MELON, FRESH  
BERRIES & GRAPES

## 'ALL OF THE ABOVE' BOX- \$220

COMBINATION OF THE BEST  
BITS FROM THE CHEESE,  
ANITPASTO & FRUIT PLATTERS

\*\* FEEDS BETWEEN 10-12 PPL

\*\* MIN SPEND \$300

