



BACKHOUSE

CATERING

Entertainer Packages

Canapes
2 Course Meals
3 Course Meals
Food Stations
Buffets
BBQ's

FOR YOUR HOME,
OFFICE OR EVENT

2025

ABOUT US

Backhouse Catering, founded by chef Bradley Backhouse, former head chef of hatted restaurants and hotel executive chef, specialises in luxury catering services, crafting outstanding dining experiences for intimate gatherings and grand celebrations. Our personalized approach ensures each event reflects your unique tastes and style, creating unforgettable moments that linger long after the last bite.



**EVERYDAY
WE RAISE
OUR
STANDARD**

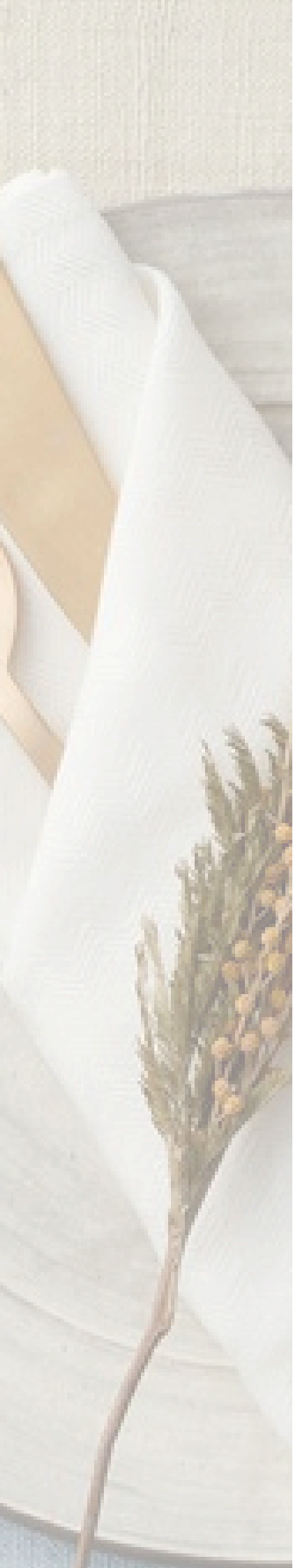


BACKHOUSE
CATERING

Canapes Menus

FOR YOUR HOME,
OFFICE OR EVENT

2025



Canape Packages

Premium \$69 pp

5 Canapes 1 Slider 1 Substantial Canape

Deluxe \$84 pp

6 Canapes 1 Slider 2 Substantial Canapes

Platinum \$149 pp

8 Bespoke Canapes designed specifically
for you 2 Sliders 1 Self Serve Station
Oscietra White Sturgeon Caviar Bumps

Minimum spend of \$1500 per
booking

HOT

Choose from the following hot canapes;

Chicken and corn empanada, salsa roja

Mini beef wellington, mushroom duxelle, jus

Pork belly, apple amaretto, poached pear

Barramundi spring rolls, ponzu

Chermoula prawn skewers, preserved lemon

Pork and fennel sausage roll, smoked bbq

Chicken and tarragon pie

Smoked duck breast, pickled figs, chevre

Tempura prawns, wasabi mayo

Seared scallop, morcilla, green pea

Beef tataki, yuzu kosho mayo, shallots





COLD

Choose from the following cold canapes;



Salmon crudo, chives, capers, salmon pearls
Fremantle octopus, casava chip, Romesco
Peking duck roll, hoi sin, cucumber
Rare wagyu crostini, fig, truffle emulsion, chevre
Sydney rock oysters, finger lime
Smoked duck bao, lychee, watercress
Smoked salmon blini, creme fraiche, caviar
Japanese custard, gin cream, ikura
Pork and prawn rice paper roll, peanut sauce
Rabbit & Pork Terrine, apple amaretto
Beef tartare, capers, Quail egg



SUBSTANTIAL

Moroccan lamb ribs, paprika labne

Gourmet fish and chips, lemon, tartare

Beef Cheeks, red wine jus, polenta

Mushroom risotto, chives, tempered egg

Chicken Caesar salad noodle box

Lamb & fetta gyros, tzatziki

Moroccan spiced pumpkin, orange cous cous, herbs

Smoked brisket, crusty roll, bbq, coleslaw

Lobster roll, mornay, chives

Orecchiette pasta, beef ragu, parmesan cheese

Porcini mushroom risotto, garlic, thyme, lemon

Miso glazed salmon, spinach, rice



VEG / VEGAN

COLD

Watermelon, almond fetta, lime
Cucumber, stracciatella, heirloom
tomato *

Wild mushroom tartlet, truffle cream *
Beetroot tartare, mustard, capers
Haloumi, honey, pistachio *
Tapioca crisp, celeriac, miso

HOT

Vegan spring rolls, nam jim
Vegan empanada, salsa roja
Corn and manchego arancini *
Caramel onion tart tatin, triple brie *
Cauliflower Bites, Tahini, Za'atar
Zucchini fritter, corn, mint, labneh *

* is vegetarian but can be modified to
vegan





SLIDERS

Wagyu cheeseburger, burger sce, pickle

Korean Chicken, kimchi slaw, gochujang mayo

Falafel, za'atar, vegan mayo, rocket

Sweet Potato & Quinoa, coriander, tomato, lettuce

Pulled pork, smoky bbq, coleslaw

Crispy chicken, iceberg, honey mustard mayo

Beef and bacon burger, iceberg, pickle, burger sce

GF BUNS AVAILABLE + \$2 EA

BACKHOUSE
CATERING

Sit Down
Meals
Menus

2 AND 3 COURSE PACKAGES



3 COURSE DINING \$179

An intimate seasonal fine dining 3 course meal



2 COURSE DINING \$119

An intimate seasonal fine dining 2 course meal. Entree and main, or main and dessert.

Paired Wine



	2 Course	3 Course
Classic	\$43	\$65
Premium	\$82	\$123
Sommelier	\$123	\$185

Minimum spend of \$1500.

All prices are per person, for bookings of less than 8 please see our intimate dining packages. Paired wine prices are in addition to the meal price.

ENTREES

Truffled Prawn Toast

63° egg, Oscietra white sturgeon caviar

Foie Gras Parfait

apple spherification, brioche, praline

Manjimup Marron

mustard tapioca, Shima wasabi, bisque

Rabbit & Pork Terrine

Pickled muntries, amaretto reduction, mustard, nasturtium

Cured Salmon

apple lemon cream, pickled fennel, beetroot GF

Skull Island Tiger Prawns

gochujang custard, bisque GF

Suzuki Wagyu Carpaccio

Quail egg, truffle emulsion GF

Mandalong Valley Quail

Corn and finger lime, Davidson plum glaze, chestnuts

Wagyu Aburi

Egg, uni, dashi sabayon

Crisp Pork Belly

Seared scallops, poached pear, morcilla, pea puree

Malleroo Kangaroo

Wattle seed polenta, lemon myrtle, salt bush





MAINS

Maremma Duck Breast

dry-aged with honey koji, beetroots, tarragon emulsion, Jannei's Goat Curd

Blackmore Wagyu Tritip

Sour onion, black garlic, oyster mushroom, karkalla

Tathra Place Heritage Lamb

Heirloom carrots, orange witlof, broad beans

Dry-aged Riverina Squab

Farro, pickled squash, dark chocolate & cherry jus

Butter-Poached Murray Cod

Spring onion puree, potato fondants, capers, zucchini flower

Little Joe's Beef Cube Roll MB4 300g

Paris mash, spinach, jus, bearnaise

Slow-braised Milk Fed Capretto

Hummus, preserved lemon confit carrots, golden linseeds

Crimson Snapper en Papillote

Truffled pommes anna, lavender and honey carrots, cauliflower puree

Smoked Bangalow Pork Jowl

Burnt apple purée, fermented daikon, mustard greens, hazelnut crumble

1/2 Rock Lobster +\$55

Saffron bomba rice, chimichurri, pencil leeks, seafood bisque hollandaise

DESSERT

Lemon & Rosemary Brûlé Tart

White chocolate parfait, Eucalyptus mist, lemon myrtle

Lamington

Davidson plum jam, coconut textures

Tainori Chocolate & Black Truffle Tart

chocolate sablé, black truffle chantilly, fermented cherry gel, honeycomb

Strawberries & Vanilla Panna Cotta

Strawberries vacuum-infused with elderflower, basil crumb

Coconut & Lychee Pavlova

Coconut meringue, lychee sorbet, jasmine-infused cream, mango gel, passionfruit

Elderflower & Apple Tarte Tatin

Caramelised apple, puff pastry, elderflower ice, wood sorrel

Burnt Butter & Miso Ice Cream Sandwich

Feuilletine, dark chocolate, toasted sesame brittle, koji caramel

Smoked Vanilla Brûléed Cheesecake

Black cherry gel, almond Tuile, basil



BACKHOUSE
CATERING

BBQ Menus

FOR YOUR HOME, OFFICE OR EVENT

SPRING 2025



BBQ MENU

Standard – \$49 pp

Meats & Mains

- Gourmet beef sausages
- Burger bar: beef patties, brioche buns, cheese, lettuce, tomato, crisp bacon, mustard, relishes
- Marinated peri-peri chicken skewers

Vegetarian Options

- Grilled vegetable skewers (zucchini, capsicum, mushroom, halloumi)
- Veggie burgers with brioche buns & condiments
- Grilled corn

Salads & Sides

- Classic Caesar salad
- Potato & egg salad
- Garden salad with balsamic dressing

Breads

- Fresh sourdough & salt-crust baguette
- Char-grilled Turkish bread
- Trio of dips: roasted beetroot hummus, baba ganoush, whipped fetta with herbs
- Extra virgin olive oil & dukkah



BBQ MENU

Chef's Menu – \$64 pp

Meats & Mains

- Gourmet sausages
- Burger bar: beef patties, brioche buns, cheese, lettuce, tomato, crisp bacon, mustard, relishes
- Smoky BBQ pulled pork shoulder with soft rolls & slaw
- Moroccan lamb skewers with yoghurt & mint dressing
- Marinated peri-peri chicken skewers

Vegetarian Options

- Grilled halloumi & vegetable skewers with lemon dressing
- Grilled corn

Salads & Sides

- Roast pumpkin & couscous salad with macadamia dukkah
- Heirloom tomato & burrata salad with basil oil
- Classic Caesar salad
- Truffle potato & herb salad

Breads

- Fresh sourdough & salt-crust baguette
- Char-grilled Turkish bread
- Trio of dips: roasted beetroot hummus, baba ganoush, whipped fetta with herbs
- Extra virgin olive oil & dukkah

Dessert

- Mini pavlovas with native berries & cream
- Decadent chocolate brownies



BACKHOUSE

CATERING

BUFFETS

FOR YOUR HOME, OFFICE OR EVENT

2025



Buffets



DELUXE BUFFET \$120

Gourmet breads, selection of salads and cold starters, seafood platter, 2 hot dishes, hot sides, dessert table



PLATINUM BUFFET \$159

Gourmet breads, selection of salads and cold starters, deluxe seafood platter, 3 hot dishes, hot sides, carvery station, dessert table. fruit and cheeses.



DELUXE BUFFET

\$120 PP

GOURMET BREADS

Fresh saltcrust baguette, char grilled turkish breads, artisanal loaves & grissini, hummus, extra virgin olive oil marinated west australian olives, dukkah crusted lemon feta (n)

SALADS & COLD ITEMS

Roquette, melon & feta

Tossed seasonal leaves & petite 7 bouche

Quinoa, pumpkin & walnut salad

Cajun spiced potato salad

Semi dried tomatoes, pickled chilies, red cabbage

Heirloom tomatoes, baby cucumbers, pickled vegetables

Horseradish dressed beetroot, char grilled melenzane, roast onions

SEAFOOD

Chilled platters of tiger prawns with lemon & brandied cocktail sauce

Hot Selection

2 choices from the hot menu

Hot accompaniments

Seasonal vegetable selection

Minted baby potatoes

Fragrant jasmine rice

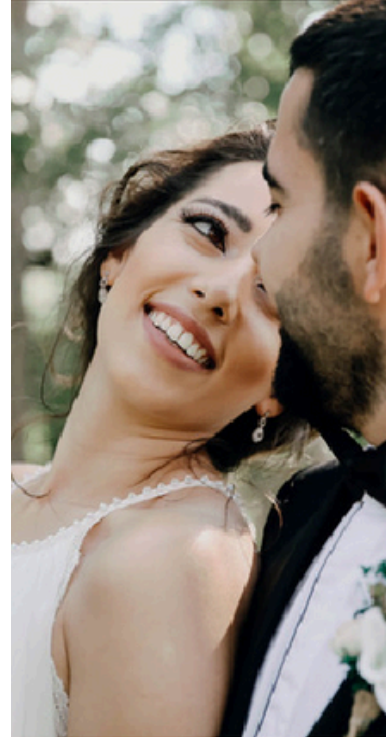
Dessert

Chef's selection of gateaux, tarts & slices (n)

Fresh seasonal fruit

Australian cheese, dried fruit, nuts & crisp breads (n)

Salads and cold items will vary according to seasonal availability



PLATINUM BUFFET

\$159 PP

GOURMET BREADS

Fresh salt crust baguette, char grilled turkish breads, artisanal loaves & grissini, hummus, extra virgin olive oil marinated west australian olives, dukkah crusted lemon feta (n)

SALADS & COLD ITEMS

Roquette, melon & feta

Tossed seasonal leaves & sprouts Quinoa, pumpkin & walnut salad Cajun spiced potato salad Semi dried tomatoes, pickled chilies, red cabbage Heirloom tomatoes, baby cucumbers, pickled vegetables Horseradish dressed beetroot, char grilled melenzane, roast onions

Delimeats: ham, salamis, cacciatore with mustard & pickle

SEAFOOD

Chilled platters of tiger prawns with lemon & brandied cocktail sauce

Oysters: natural oysters on the half shell, lemons, limes, hot sauce & bloody mary dressing

Carvery

Roast leg of pork & apple sauce

OR Roasted beef & mustards

Hot Selection

3 selections from the hot menu

Hot accompaniments

Seasonal vegetable selection Sea salt & rosemary roast potatoes Wild rice & almond pilaff (n, v)

Dessert

Chocolate fountain served with marshmallows, strawberries, rocky road & profiteroles (n) Chef's selection of gateaux, tarts & slices (n) Fresh seasonal fruit Australian cheese, dried fruit, nuts & crisp breads (n)

Complimentary Selection of teas & freshly brewed coffee

Salads and cold items will vary according to seasonal availability





BUFFET HOT SELECTION

Wagyu Beef Sirloin, med-rare with truffle jus and crispy shallots

Herb-Crusted Lamb Rack with red wine reduction and roasted garlic mash

Sous Vide Duck Breast, Orange and star anise glaze, confit fennel

Slow-Braised Short Rib – Red wine and porcini mushroom jus

Miso Black Cod – Yuzu beurre blanc, sesame greens

Grilled Lobster Tail, Lemon butter sauce, fennel and apple slaw + \$55

Truffle Mushroom Risotto (V) – Porcini mushrooms, parmesan crisps, black truffle

Smoked Eggplant & Chickpea Tagine (V) – Preserved lemon, saffron couscous

Wild Mushroom & Goat Cheese Tart (V) – Caramelised onion, balsamic glaze

Charcoal-Grilled Beef Tenderloin – Truffle hollandaise, pickled shallots

Pan-Seared White Fish – Lemon beurre blanc, caper and parsley relish

Miso-Glazed Salmon – Crispy skin, sesame spinach

Braised Lamb Shank – Red wine, rosemary, and garlic jus

Crispy Pork Belly – Apple and fennel slaw, caramelised apple sauce

Smoked Venison Loin – Blueberry reduction, wild herbs

Fremantle Octopus – Charred peppers, olive tapenade, lemon aioli

Seared Tuna Steak – Black sesame cucumber and avocado salad, wasabi dressing

Roasted Cauliflower Steaks (V) – Chimichurri sauce, toasted pine nuts

OPTIONAL EXTRAS

CANAPE ADD ON

Add 3 or 5 serves of canapes to your sit down meal, buffet, or BBQ package.

3 canapes \$27 5 canapes \$35

CAVIAR BUMPS

Add a round of caviar bumps for your guests. \$19

FOOD STATIONS (MANNED)

FOOD STATIONS (SELF SERVED)

PLATTERS & GRAZING BOARDS

DESSERTS



GRAZING BOARDS

SEAFOODFEAST - \$21.00 per person

Sydney rock oysters with mignonette, Skull Island prawns with aioli, Tasmanian smoked salmon with blini's, Hiramasa Kingfish crudo with orange and sesame.

ANTIPASTO TABLE - \$18.90 per person

Selection of prosciutto, bresaola, sopressa, triple brie, Australian Cheddar, Home-made Hummus And Tzatziki Accompanied With Roasted Eggplants, Marinated Olives And Sun-dried Tomatoes.

SALUMI - \$17.90 per person

Prosciutto PDO, bresaola, sopressa, smoked ham, mortadella with pistachios, pickles and a selection of premium breads, focaccia, fresh & dried fruit,

VEGETARIAN \$14.50 per person

A variety of crudités, hummus, tzatziki and French onion, olives, cherries, vine tomato & mozzarella skewers and falafel accompanied with flatbread & grisini (GF available)

CHEESE TABLE - \$19.90 per person

Selection of local hard and soft cheeses, blue cheese, muscatels, honeycomb, quince paste, strawberries, nuts, grissini and lavosh

DESSERT TABLE - \$18.90 per person

Crafted Selection Of Macaroons, Tiramisu Shots, Miniature Creme Brûlée And Chocolate Brown



FOOD STATIONS

MANNED STATIONS

Carvery Station - 1 meat \$22.50, 2 choices \$24.50, 3 Choices \$26.50, 4 choices \$28.50

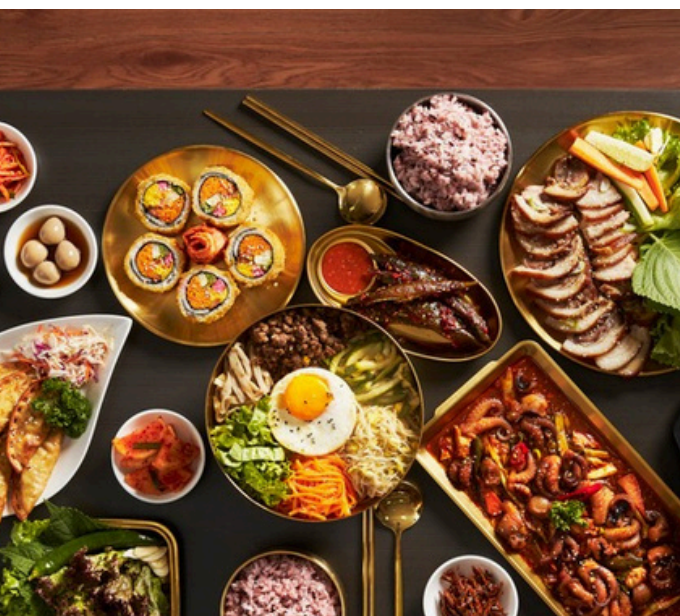
Live carvery of slow roasted brisket or pork shoulder or leg of lamb or honey glazed ham. Served with selection of sauces, mustards and condiments

Paella \$24.50

Live cooked Paella pan with King prawns, squid, mussels, clams, chorizo and piquillo peppers

Korean BBQ \$24.50

A live fire Korean BBQ of beef short rib, wagyu intercostals, pork belly and includes kimchi, japchae, banchan selection, gochujang, sesame oil and condiments



FOR BOOKINGS
UNDER 50 PPL
MANNED STATIONS
MAY REQUIRE
ADDITIONAL CHEF
BOOKING

FOOD STATIONS

SELF SERVE STATIONS

Oscietra White Sturgeon Caviar (5g pp)

\$29.50

Served on ice with blinis, creme fraiche, eschalots, boiled eggs, chives, capers

Curry Bar \$22.50

Butter chicken curry, lentil dhal, lamb rogan josh, steamed rice, naan breads, pickles, chutneys & poppadums

Taco Station \$19.00

Soft and crisp tortilla, beef barbacoa, pollo tinga, el pastor pork, pico de gallo, salsa rojo, pinto beans, mexican rice, cream, cheese, garnishes

Poke Bowl Station \$19.00

Cured salmon, marinated tofu, wakame, edamame, pickled carrots, cucumber, pineapple, sushi rice, salad greens and selection of dressings \$17.50

Chocolate Fountain \$17.50

Marshmallows, strawberries, and profiteroles



CUSTOM REQUESTS WELCOME

Looking for something special that's not on our menu? We love creating tailored catering experiences and can usually accommodate special requests. Just let us know what you have in mind, and we'll work with you to make it happen!



FAQ

WHAT'S INCLUDED IN THE PACKAGE ?

All packages include your own personal chef for the duration of the food service period. All packages include all serving platter, utensils and serviettes required.

ARE WAITSTAFF INCLUDED IN THE PRICE ?

Most packages do not include waitstaff, however staff are available from \$56* per hour

IS MY BOOKING CONFIRMED ?

Once you have received your quote and accepted. 50% deposit is required and at this point your booking is confirmed

WHEN DO I NEED FINAL NUMBERS ?

We require final numbers 7 days out from your event.

CAN YOU ACCOMMODATE DIETARY REQUIREMENTS ?

We can accommodate all major dietary requirements, however we need to be informed in advance. We will confirm these with you when finalising your numbers 7 days out from the event.

DO YOU HAVE VEGAN AND VEGETARIAN MENUS?

We can provide full vegan or vegetarian menus or you can choose vegan and vegetarian options to accommodate your guests



T&C'S

EVENT DETAILS

1.0 Minimum charges apply for ChefHire Catering events, please see your proposal for details.

1.1 Minimum guest numbers are required 14 days prior to your event, after which time numbers cannot be revised below the minimum. Final numbers are required 7 days prior to your event.

1.2 Menu and beverage selections along with staff requirements are required 7 days prior to your event. This is to allow appropriate time to source ingredients, beverages and book staff and confirm any external arrangements. Any cancellations or changes less than 5 days before the event will require full payment.

1.3 You are required to provide ChefHire Catering in writing all particulars of your event, including but not limited to: venue specifics, beverages, entertainment, technical requirements, room setups, plans, designs, start and finishing times 7 days prior to your event.

1.4 Guaranteed Numbers – final attendance numbers must be notified to ChefHire Catering (7) days prior to arrival. Any reduction in attendance numbers subsequent to notification of final numbers will be subject to charge at the full contracted amount. Numbers cannot be revised below this amount for your event.

1.5 All food and beverages are to be provided by ChefHire Catering, unless both the Hirer and ChefHire Catering have agreed other arrangements.

BOOKING, DEPOSITS AND PAYMENTS

2.1 Confirmation of your booking is required in writing to ChefHire Catering, and a deposit payment is made within 14 business days of accepting your quote. By accepting on your event proposal/quote you are agreeing to the terms within this “Terms and Conditions” document. If a signed copy of your event proposal and a deposit are not received by ChefHire Catering within 14 business days your booking may be cancelled.

2.2 The initial deposit is 50% of the total owing, for events booked more than 14 days in advance of the event date unless authorised by management. Full payment is required for events booked less than 14 days in advance of the event date unless authorised by management;

2.3 7 Business Days before your event, full payment for agreed minimum numbers is required.

2.4 Invoices not paid within the due date incur a late penalty fees of \$25 per day + gst

T&C'S

2.5 If an event starts earlier or runs later than scheduled then ChefHire Catering reserves the right to charge for the extra service time based on extra food and beverage used, extra staff time and any other variable costs including venue costs. If an event has more guests attend than scheduled then ChefHire Catering reserves the right to charge at the quoted rates for any extra food or beverage supplied. If an event has less guests attend than scheduled then ChefHire Catering has no liability to refund or reimburse in any form any amount to a level less than what was quoted or numbers were changed to by The Hirer.

2.6 Any further payments that are due after an event is hosted, including, but not limited to, added consumption of food, beverage, added staff costs or any other ancillary costs are to be paid in full within 7 days of the conclusion of the event.

CANCELLATIONS

3.0 In the instance that you need to cancel your event, the following conditions will apply:

3.1 Any cancellations; changes or additions must be received in writing.

3.2 If cancellation occurs more than 21 days prior to your event, 100 % of the deposit will be refunded.

3.3 Should the event be cancelled within 21-7 days prior to the event, 15 % of the estimated costs are charged.

3.4 Should the event be cancelled within 7-4 days prior to the event, 50% of the estimated costs are charged.

3.5 If you cancel your function less than 4 days prior, 100 % of the estimated costs are charged.

3.6 In the case of ChefHire Catering arranging outside services for your event and the event is cancelled, you may be liable for cancellation fees incurred by the outside supplier. This may include but is not limited to venue hire, equipment hire, decoration costs and audio visual / staging costs.

3.7 Some internal ChefHire Catering fees may be nonrefundable including event planning fees and menu testing costs