

bella's *feast*



grazing menu



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Sometimes you just want to sit back and relax with a more casual atmosphere, and what better way to entertain your guests than with a grazing table?

Throw out the old naff 80's buffet and update with a beautifully styled grazing table, complete with mouth watering food designed for guests to help themselves. It's a great cost effective way to feed, without compromising on flavour or the quantity of food (there is *nothing* worse than your guests leaving hungry!).

Our chefs and servers will ensure the table is kept neat and beautiful, and rejuvenated with fresh food throughout your event. All food is easily eaten by hand, with no mess or plates and cutlery to clean up.

Contact us to book your event today!

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www.bellasfeast.com.au

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help yourself canapés

For a touch of elegance, why not add some canapés to your grazing table? Each of the following canapés are easily eaten as “finger food”, standing up. There is a minimum order of 50 units, and prices are per-unit.

COLD:

Braised leeks, smoked red capsicum, sunflower seeds, filo pastry 3.7
Beetroot cured salmon, horseradish cream, caperberry on rye 3.2
Poached chicken, granny smith and walnut finger sandwich 3.0
Free range egg, saffron aioli and chive finger sandwich 3.0
Oysters, salted yellow bean and sesame dressing, daikon 3.5
Adults fairy bread with japanese tobiko caviar 3
Veal carpaccio, tonnato sauce and caper bruschetta 6.0
Tortilla espanola with jamon and green olive 5.0
Inari with spicy korean beef, cucumber, black sesame 4.0
Inari with shitake mushroom and crispy shallots 3.5
Barra larb with fresh thai herbs in baby cucumber boat 5.5

HOT:

Porcini mushroom arancini with truffle oil 3.0
Seafood paella balls with saffron aioli 3.0
Panko coconut prawns with pickled ginger mayo 3.0
Pork and fennel pastry rolls with north african relish 2.5
Panko crumbed mussel, thai herb and cashew pesto, green chilli 2.5

MINI DAWGS:

Chicago: grilled beef chipolata, yellow mustard, relish of sweet pickle, onions, fefferoni and celery seed (spicy) on a sweet brioche bun, 6.0

New York: grilled beef chipolata, sauerkraut, thousand island dill Sauce on a sweet brioche bun, 6.0

Texas: oompaloompa frankfurt, chili con carne, sour cream, onion, Coriander on a sweet brioche bun, 6.0

Down Under: oompaloompa frankfurt, caramelised onions, cheese, t-sauce, hot english - mayo on a sweet brioche bun, 6.0

Denmark: grilled pork chipolata, german mustard, remoulade mayo, pickled cucumber, crispy shallots on a sweet brioche bun, 6.0

SWEET:

Lemon curd in filo with pistachio praline 3.0
Spiced rum 'n' raisin brownies with almond 3.0



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dippety doo dah

We offer a wide selection of yummy house made dippy style dishes, as well as a selection of house made marinated antipasti. All dishes come with a variety of seasonal vegetable crudités, tostadas, grissini and toasted artisan breads. Hot dips are served a la fondue.

HOT:

Blue: Apple cider and gorgonzola dolce, classic Belgian flavours served warm.

Bagna cauda: A Piedmont classic, served warm, buttery and laced with anchovy, lashings of extra virgin olive oil. 400g/\$49

Shrimp: served hot and extra creamy, an American classic. 2kg/\$109

COLD:

Eggplant: smoked, strained natural yoghurt, plenty of parsley, spiced with cumin, sesame. 1kg/\$69

Carrot: roasted carrot, strained natural yoghurt, mint, spiced with caraway. 1kg/\$59

Beetroot: rich and sweet, strained natural yoghurt, dill, spiced with horseradish. 1kg/\$59

Hummus: chickpeas, tahini, loads of fresh coriander. 1kg/\$59

Frijoles: Brazilian black bean, coriander, chilli, eschallot, lime. 1kg/\$59

Twarozek: a Polish classic, creamy organic quark cheese, breakfast radish, chives. 750g/\$59

Romesco: classically Spanish, red peppers, garlic and hazelnuts. 1kg/\$69

Salsa Verde: fresh and spicy with tomatillos, coriander, green chilli. 1kg/\$59

Duck liver pate: scented with bay and juniper, served with cranberry and apple relish. 600g (3 x pots)/\$59

Sicilian olives: green, marinated with fennelseed, lemon zest, garlic and extra virgin olive oil. 1kg/\$49

Ligurian olives: tiny, black, marinated with fresh rosemary, pepperoncino, extra virgin olive oil. 1kg/\$49



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surf and turf

To cure or not to cure? That's not even a question. No party is complete without some cured meats and fish. Most of our meats come from the Byron Bay hinterland, where the best pork in Australia is produced. We've taste tested the best and brought you a tongue-picked selection of the most delicious cured meats and seafood around. We recommend purchasing about 50 - 150g per head.

All meat and seafood platters are served with a selection of grissini, baguette, and lavosh, as well as the paired accompaniment stated below.

Cacciatorini piccante: spicy free range pork, cured sausage from the Byron Bay hinterlands. 1kg/\$89. *Served with fresh ricotta and arugula.*

Salame Finocchiona: cured salami scented with fennel seeds, free range pork from Byron Bay hinterlands. 1kg/\$89. *Served with shaved fennel and onion jam.*

Guanciale: salt cured free range pork cheeks, from Byron Bay hinterlands. 1kg/\$99. *Served with strawberries and caramelised balsamic.*

Slinzega: lean cured and air dried beef, smoked for extra flavour. 1kg/\$129. *Served with dry cranberries, parsley and truffle oil*

'Nduja: Calabrian style soft spreadable salame, scented with chilli. 1kg/\$99. *Served with pickled red capsicum salsa fresca.*

Ham: Free range, wood smoked ham on the bone. 6kg flesh/\$259. *Served with harissa relish and branston pickle.*

Salmon: traditional smoked salmon, sliced. 1kg/\$99. *Served with caperberries, eschallot, crème fraiche, dill.*

Mackerel: hot smoked and flaked off the bone. 2.5kg/\$199. *Served with horseradish cream and pickled breakfast radish.*

White anchovies: traditional spanish style fillets 1kg/\$99. *Served with roasted hazelnuts, orange segments, parsley*

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moooooooooo

Who doesn't love a good bit of cheese? We hand select some of the best cheeses available from around the world and serve them with matched house-made accompaniments to elevate the flavour to another level. All cheeses are sold by the quantity specified below, we recommend between 50g and 150g per head.

All cheeses served with a selection of grissini, baguette, lavosh and seasonal fresh fruits, as well as the paired accompaniment stated below.

WHITE:

- Sori mozzarella di buffala, Campania (Italy). Fresh white buffalo milk mozzarella balls, torn. 2kg/\$159. *Served with fresh basil, lemon zest and extra virgin olive oil.*
- Fromager d'affinois, Rhone (France). Everyone's favourite soft, oozy double cream cows milk cheese. 2kg/\$279. *Served with fig and sesame jam*
- Soignon chevre, Poitou-Charentes (France). A soft, young white goats cheese with a slightly crumbly texture. 1kg/\$89. *Served with raspberry balsamic conserve or candied pink grapefruit.*

YELLOW:

- Singeltons vintage cheddar, Lancashire (UK). Classic british cheddar with DOP protection, aged 18 months. 3kg/\$239. *Served with harissa tomato relish.*
- Lustenberger Gruyere, Hunenberg (Switzerland). A smooth and firm cheese, sweet and nutty. 4kg/\$329. *Served with sour cherry jam.*
- Quicke's smoked cheddar, Devon (UK). An aged 15 month cheddar, smoked with oak. 1.5kg/\$149. *Served with dry muscatels or branston pickle.*
- Maese miguel manchego, Malagon (Spain). A hard 9 month aged cheese from the Pyrenees, DOP made with special breed sheep's milk. 3kg/\$269. *Served with dry cranberries or quince paste.*
- Caseificio Albiero pecorino sardo, Veneto (Italy). A hard, crumbly, butterly and nutty sheep's milk cheese. 3kg/\$219. *Served with rosemary salted roast almonds.*
- Parmigiano Reggiano, Parma (Italy). 24 month aged, DOP protected with granular texture. 30kg/\$1799. *Served with a broad selection of accompaniments.*

STINKY:

- Igor taleggio, Val Taleggio (Italy). A creamy, washed rind semi-soft cheese with a strong smell but delicate fruity taste. 2.5kg/\$199
- Societe roquefort, Roquefort-sur-Soulzon (France). A semi-soft sheep's milk blue cheese aged in limestone caves. 1.5kg/\$269. *Served with pear + cardamom chutney and truffle honey.*
- Igor gorgonzola dolce, Novara (Italy). A sweet, creamy and soft cow's milk blue cheese with a mild flavour. 1.5kg/\$119. *Served with honey truffle walnuts or praline bacon.*