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# Edge Hospitality at Acacia Ridge

## Catering Packages 2025/26



**Edge  
Hospitality**

Melbourne, Australia

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Contact: Sara Morgan  
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[www.edgehospitality.com.au](http://www.edgehospitality.com.au)



# INCLUSIVE PACKAGES

## // COCKTAIL PACKAGE \$85

- 6 x canapes
- 3 x substantial canapes
- 1 x dessert substantial canape
- complimentary cakeage

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## // THREE COURSE PACKAGE \$105

*(can be served alternate drop or feasting style)*

**CANAPES**  
3 x canapes (3 x varieties)

**ENTREE**  
freshly baked sourdough & cultured butter

2 x entree selections

**MAIN**  
2 x main selections

2 x sides/veg/salads

**DESSERT**  
2 x dessert selections  
complimentary cakeage

## // FEASTING PACKAGE \$95

**CANAPES**  
4 x canapes (3 x varieties)  
1 x substantial canape

**MAIN**  
freshly baked bread & cultured butter  
2 x selections (feasting style)  
3 x sides/veg/salads (feasting style)

**DESSERT**  
1 x dessert substantial canape (roaming)  
complimentary cakeage

*Bespoke packages also available,  
ask our team!*

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## FEASTING MENU

Start with freshly baked bread & cultured butter

### // ENTREE

antipasto & charcuterie NF/GF

chili & lime cured salmon, avocado, green bean, salsa verde GF/NF/DF

sweet & sour pork belly, mint, cucumber, chili caramel crispy shallots GF

heirloom beetroot, cooked with herbs, whipped goats cheese, rocket, smoked almonds V

poached prawns, chorizo, bull horn peppers, chermoula oil GF/NF

### // MAIN

whole roasted chicken, lentil, corn & leek ragout, salsa verde GF

slow cooked lamb leg, honey & mustard glaze, smoky eggplant puree GF/NF

black angus beef porterhouse, braised red pepper relish, red wine jus GF/NF/DF

crispy skinned barramundi, celeriac puree, parsley & lemon sauce GF

herb marinated baked salmon, coal grilled zucchini, pickled chill, lemon & herb oil GF/DF

glazed pork scotch, crackling, coal grilled cabbage, chimmi churri GF

coal grilled cauliflower steaks, red pepper & chilli salsa VG/NF/GF

pan-fried house made gnocchi, mushrooms, peas, balsamic & parmesan V

### // SIDES

crispy twice cooked potatoes with confit garlic NF/GF/DF/VG/V

roasted sweet potato, spiced yoghurt, chilli ginger dressing NF/V/GF

ancient grain salad with currents, almonds, feta & herbs V/GF

roasted green beans, dill, mint, hazelnut & orange VG/DF/GF

butter lettuce salad, pickled onions, tarragon & buttermilk dressing V/GF

confit heirloom beetroots, walnuts, fried onion, burnt honey dressing V/GF

wood grilled zucchini, crispy capers, lemon, yogurt NF/GF/V

roasted spiced pumpkin with miso burnt butter, red elk V/GF

kale slaw, snow peas, chili, ginger & crispy shallots VG/GF/DF

### // DESSERT

tira misu marsala sponge, coffee mascarpone cream, chocolate NF

chocolate marquise, caramelised white chocolate, yarra valley berries NF/GF

honeycomb parfait, poached peach, vanilla cream NF

lemon & white chocolate panna cotta, orange, peanut praline ice-cream GF

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## ALTERNATE DROP MENU

Start with freshly baked bread & cultured butter

### // ENTREE

provincial style chicken terrine, celeriac mustard, hazelnut dressing, house brioche NF  
heirloom beetroot salad, parmesan cracker, spiced almonds, burnt honey dressing V  
buttermilk poached chicken salad, walnut, sour celery, red pepper, apple chutney GF  
crispy skin pork belly, herbs, braised mushroom, peanut lime caramel  
pepper seared tuna, avocado, salsa rossa, pickled fennel, herb salad

### // MAIN

slow cooked pork scotch fillet, celeriac puree, beetroot pave, apple cider sauce GF/NF  
black angus porterhouse, pomme puree, shallot jam & bordelaise sauce NF/GF  
yeringberg lamb leg, cooked with spices, cauliflower falafel, yogurt, almond & herb salad GF  
roasted ½ chicken, chorizo & whitebean ragout, lemon, capers, pepitas GF/NF  
crispy skin barramundi, tomato & green olive sofrito, fennel, preserved lemon chutney DF/GF/NF  
pan-fried house made gnocchi, mushrooms, peas, balsamic, & parmesan V  
eggplant milanese, red pepper sofrito, salsa verde, herb salad VG

### // SIDES

crispy twice cooked potatoes with confit garlic NF/GF/VG  
roasted sweet potato, spiced yoghurt, chili ginger dressing NF/V/GF  
ancient grain salad with currents, almonds, feta & herbs V/GF  
roasted green beans, dill, mint, hazelnut & orange VG/GF  
butter lettuce salad, pickled onions, tarragon & buttermilk dressing V/GF  
kale slaw, snow peas, chili, ginger & crispy shallots VG/GF

### // DESSERT

pavlova with lemon curd, cream pâtissier, rose jelly, fresh berries GF/NF  
upside down pineapple cake, vanilla anglaise, peanut praline ice-cream  
white chocolate & yogurt panna cotta, poached rhubarb, strawberries, & shortbread  
milk chocolate torte, salted butter caramel GF  
pear & almond frangipane, passionfruit curd GF  
coconut & lime panna cotta, vanilla rum sorbet, pineapple crumble VG

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# CANAPE MENU



## // COLD CANAPES

kingfish ceviche, pickled cucumber, avocado GF/NF  
cherry tomato tarte tatin, salsa verde V  
heirloom tomato bruschetta, olive caramel, whipped goats cheese V  
salmon mousse & avocado 'eclairs', pepitas  
sesame seared tuna, green bean salsa verde, cucumber GF  
smoked salmon on potato blini's, whipped crème fraiche  
rice paper rolls, nouc cham; prawn or tofu or chicken GF

## // HOT CANAPES

charred tiger prawn, chorizo, tomato, & herb salsa GF/DF  
wild mushroom & parmesan arancini, aioli V/NF  
house made beef sausage rolls, classic ketchup NF  
popcorn chicken, chipotle mayo GF/NF  
scallop, black pudding & apple tartlets NF  
lamb croquettes, spiced yogurt dip NF  
satay chicken skewers DF/GF  
zucchini schnitzel, tomato jam, rocket pesto V/NF/DF

## // SUBSTANTIAL CANAPES

classic beef slider, cheddar, tomato relish, truffle aioli  
pork belly bao, cucumber, spring onion, master stock sauce  
katsu chicken bao bun, coriander, plum, pickled cucumber  
katsu tofu bao bun, coriander, plum, pickled cucumber V/NF

## // BIG SNACKS //12 EACH

flame grilled king prawn caesar salad NF/GF  
braised lamb shoulder, ancient grains, pomegranate, spiced yogurt  
wood grilled zucchini, lemon & mint risotto V  
*\*min order of 50 pieces per variety*

## // SWEET/SUBSTANTIAL CANAPES

loukamades: greek donuts NF  
chocolate delice bites, orange cream NF  
lemon curd tartlets, burnt marshmallow NF  
milk chocolate torte, salted butter caramel GF  
pear & almond frangipane, passionfruit curd GF

## //GRAZING TABLES 25 PP

- **savoury**; antipasto, charcuterie, vegetables, fruits, lavosh
- **sweet**; house made mini cakes, dessert cups, slices, macarons
- **cheese**; soft, hard, blue varieties of local & international cheeses, dips,
- dried fruits, grissini, lavosh, house made breads +10pp



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## ADD ONS

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### // LATE NIGHT SNACKS

- chicago big dog; beef hot dog, caramelised onion, mustard, pickled chili, cheese //16
- beef wellington sausage rolls, with dipping sauce //12
- poutine in a box (french/canadian classic); fries with gravy & cheese curds //10
- bahn mi; pork belly roll with mayo, pate, coleslaw & optional pickled chili //16

*\*min order 50 pieces per variety*

### // VENDOR MEALS //40PP (main course, chef selection)

### // DIETARY REQUIREMENT MEALS //10PP (only applies to modifications made to your menu to accommodate the requirement specifically for the guest)

### //ADDITIONAL CANAPE //6 EACH

### //ADDITIONAL SUBSTANTIAL CANAPE //12 EACH

### // KIDS MENU //28PP (up to 12 yrs)

#### MAIN

crumbed chicken, chips & salad

battered or grilled\* fish fillet, chips & salad \*GF

gnocchi with napoli, parmesan V

spaghetti bolognese, parmesan

#### DESSERT

ice-cream with sprinkles & waffle cone

banana split, with ice-cream

chocolate brownie with berries GF

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