

A large, vibrant grazing table is presented on a wooden tray. The table is densely packed with a variety of fresh ingredients. In the center, there is a stack of sliced baguette. Surrounding it are several types of cheese, including wedges of yellow cheese and a small bowl of white cheese with olives. Fresh fruits like blueberries, red grapes, green grapes, figs, and citrus slices (orange and lime) are scattered throughout. There are also rolled-up meats, possibly salami or prosciutto, and a large portion of cooked, bright red prawns on the right side. The overall presentation is artistic and appetizing.

RUKUS

EXQUISITE GRAZING TABLES AND ALL YOUR CATERING NEEDS

GRAZING BY RUKUS SPRING / SUMMER CANAPÉ MENU

Canapé

Herbed ricotta, fig jam, fresh pear en croute
Caramelised onion, chevre tart
Fresh peeled king prawns, bloody mary sauce /MP
Hot smoked salmon rillete, cucumber disc
Raw kingfish tostada, coconut, finger lime, avocado creme
Szechuan salt & pepper prawns, lemon aioli
Satay tofu, chilli sambol rice paper roll
Cajun spiced salt & pepper calamari, saffron aioli
Roasted pumpkin, thyme, goats cheese tart
Trio of melon caprese, prosciutto, stracciatella, pangrattato
Moroccan lamb tenderloin skewer, turmeric yoghurt
Pork & fennel chipolata hotdog, salsa verde, sweet onion, pecorino
Lamb barbacoa taco, pickled onion, jalapeno mayo, cabbage
Japanese salmon taco, daikon, wasabi, cabbage
Wagyu bbq beef slider, pickled cabbage, aioli, brioche bun
Popcorn prawn slider, smokey chiptole aioli, slaw, brioche bun
Homestyle chicken & leek pie, carrot puree
Spanish omelette, spicy pimento jam

Substantials

Sri lankan chicken or fish curry, fragrant rice
Thai beef curry, baby eggplant, cucumber salsa, jasmine rice
Crab rigatoni pasta, lemon, parsley, garlic, pangrattato, stracciatella
Pork & fennel lasagne, shaved pecorino
Poke style salmon, brown rice, wasabi, daikon, sesame dressing
Seafood or chicken & chorizo paella (add \$10pp, minimum 35pax)
Balinese vegetarian gado gado, peanut satay sauce
Rukus burgers - american style cheeseburger (add \$6pp)
English style fish n chips, mushy peas, tartare sauce

Deserts

Decadent chocolate brownie
Raspberry eaton mess, vanilla meringue, fresh raspberries
White chocolate cheesecake, digestive biscuit crumble
Dark chocolate dipped strawberries
Lime meringue pie, finger lime
Strawberry custard tart
Salted dulce de leche slice, coconut crumble base

PRICING

9 items + 1 Substantial **\$59pp**
10 items + 2 Substantials **\$64pp**
12 items + 2 Substantials **\$70pp**

Staff

Onsite Chef Charge **\$350 (4hrs)**
Waitstaff/Food Service **\$160 each (4hrs)**

* 20% surcharge for 20 guests or less

SUBSTANTIAL LUNCH & DINNER SHARING PLATTERS

Starters

Fresh sourdough breads, olive oil and butter

Antipasto platters of cured meats, gourmet cheeses, olives, fruits and dried nuts

Mezze platters of hummus, marinated feta, dolmades, pita bread, olives

Individual smoked salmon and herbed ricotta bruschetta

Rukus burger sliders (american style cheeseburger)

Pulled pork/beef sliders with asian style slaw, brioche bun

Fresh peeled king prawns, bloody mary sauce /MP

Sydney rock oysters, mandarin, shallot vinaigrette /MP

Cajun salt and pepper squid, jalapeño and lime aioli

Haloumi fries, smoked tatziki

Baja fish taco, fresh mango salsa, chipotle aioli, cabbage

Raw kingfish tostada, avocado creme, finger lime

Burrata, salsa verde, parsley oil, almond dukkah

Salads

Persian quinoa, kale, avocado, cherry tomato, feta salad with dried fruits and almonds

Caprese salad of heirloom tomatoes, bocconcini and basil

Baby potato, toasted almonds, green peas with wholegrain mustard dressing

Organic roasted pumpkin pieces, moroccan spices and turmeric yoghurt dressing

Pearl barley salad with roasted sweet potato, broccoli, dates, feta, spinach and lemon dressing

Traditional greek salad

Green garden salad

Grilled zucchini, butter leaves, persian feta, green peas, mint and verjuis vinaigrette

Rocket, parmesan and pear salad with balsamic dressing

Roasted beetroot, goats curd, caramelised walnut

Asparagus, green hummus, almond dukkah

Seasonal roast root vegetables, garlic, rosemary and wholegrain mustard

Spice roasted carrots, sesame, pepitas, honey, labne

Mains

House smoked salmon, beetroot hummus, fresh herb crust, sumac yoghurt

Grilled spiced chicken breast, salsa verde, confit artichokes, sumac yoghurt

12 hour slow cooked lamb shoulder, garlic, pomegranate, green pea puree

Whole roast beef eye fillet, horseradish cream, chives

Vegetarian sweet potato and feta frittata

Spanish chorizo and potato frittata, pimento jam

Grilled lamb cutlets marinated in honey, rosemary and garlic

Chicken tagine with preserved lemon, chorizo, stuffed green olives, spiced cous cous

Herb crumbed snapper fillet, tartare dressing snow pea tendrils, preserved lemon /MP

Roast pork belly, crackling, fig jam and red wine jus

Chicken saltimbocca, celeriac mousse, salsa verde, pecorino

Dessert

Fresh seasonal fruit platter

Raspberry eaton mess

Individual decadent chocolate brownie with salted caramel

Apple and rhubarb crumble with cinnamon, star anise and vanilla bean icecream

Raspberry and lime pannacotta, digestive crumble, fairy floss, fresh mango, blueberry coulis

Individual lemon meringue pie, charred grapefruit, poached pear

Quotes are custom written based on menu items chosen

Our menus can be delivered ready to eat drop off or our chefs can cook for you and your guests onsite

Onsite chef (\$350 4hr)

2 mains and 4 salads from **\$59pp**

3 courses including salads from **\$89pp**

* 20% surcharge for 20 guests or less



MEXICAN

Host a mexican fiesta at your house!

Let us take care of you and add a little spice to your event with our range of Mexican lunch and dinner options prepared and cooked onsite!

Need Margaritas?! Just ask us!

Prices start at \$69pp

* 20% surcharge for 20 guests or less

Onsite chef \$350

Example

Starters

Traditional guacamole, corn chips

Kingfish tostada, avocado creme, finger lime, radish

Garlic prawn ceviche, tomato, jalepeno, pineapple

Burrata, ancho chilli jam, lime, corn chips

Street tacos

Lamb barbecoa taco, pickled onion, cabbage, jalapeno mayo

Baja fish taco, mango salsa, cabbage, lime crema

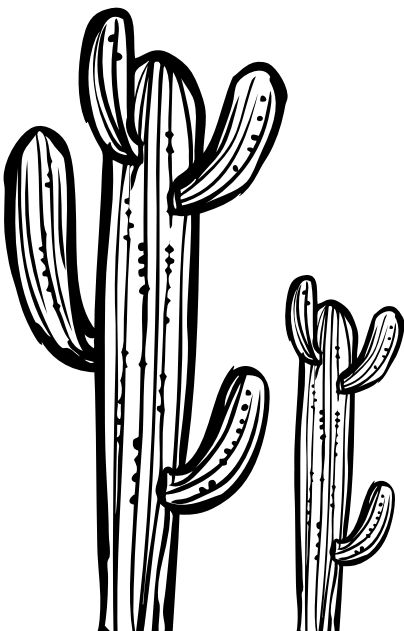
Garlic broccoli, goats curd, salsa verde

Salads

Roast beetroot, cotija cheese, caramelised walnut, greens

Dessert

Spiced chocolate brownie, vanilla bean ice cream, lime zest, cinnamon, butterscotch sauce



OPTIONS

GRAZING TABLES

Prices start at \$22.5pp

Includes sliced cured meats, assorted gourmet cheeses, fresh fruits, olives, dips, nuts, crackers, sweet treats, fresh breads

Minimum 30 guests

ANTIPASTO PLATTERS

Medium 4 - 8 guests \$140

Large 8 - 15 guests \$225

Includes sliced cured meats, assorted gourmet cheeses, fresh fruits, olives, dips, nuts, crackers, sweet treats

Served on 80cm wooden boards or picnic style disposable cardboard box

PAELLAS

Our paella's are made in a traditional manner using only the best locally sourced ingredients. They are a great way to cater for a large crowd and are a great visual feature for your event.

Chicken & chorizo

Seafood incl. prawns, mussels, calamari, white fish

Mixed chicken, chorizo, prawns, mussels, calamari

Ask about our vegetarian options so you can keep your guests happy

10-20 guests **\$800**

20-30 guests **\$1000**

30+ guests **\$30pp**

Our paellas include 1 salad off our menu

Onsite Chef Charge **\$250**

Our paellas are also available as a pre prepared and cooked drop off

FOOD STATIONS

Street style taco bar

Homemade salsas, guacamole & corn chips, pickles, fresh limes

Baja fish tacos, carne asada steak taco, garlic mushroom quesataco, spiced cauliflower quesataco

Burger bar

American style cheeseburgers

Pulled pork, slaw and smokey bbq sauce

Haloumi, beetroot jam, rocket

The boring stuff...

\$50 delivery charge applies for any deliveries outside out of area

Pick up available from Newport

All prices are ex gst

CONTACT US

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📷 GRAZINGBYRUKUS

