

ABOUT US & OUR FOOD

WITH A COMBINED 20YRS+ OF HOSPITALITY EXPERIENCE 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

MUSE | Events
Catering



LIVE FIRE BBQ

\$39PP

8HR SMOKED FREE RANGE PULLED PORK W/ HOUSE BBQ SAUCE

SPICY FREE RANGE CHICKEN WINGS GRILLED OVER COALS W/BUFFALO MAYO

2HR SMOKED FREE RANGE KIRKPATRICKS BRATWURST

GIN CURED & SMOKED ORA KING SALMON W/ SMASHED CUCUMBER, WILD ROCKET, DILL & LEMON AIOLI

RAMARRO FARM GARDEN SALAD W/ DIJON, BALSAMIC & LOCAL HONEY VINAIGRETTE

OLD BAY SEASONED SHOESTRING FRIES

FRESHLY PICKED HERBS

BAP ROLLS

HOUSE PICKLES

GELATO

** ADD GRAZING PACKAGE \$15PP



PREMIUM LIVE FIRE BBQ \$69PP

FRESHLY SHUCKED PACIFIC PLATE
OYSTERS W/ VIETNAMESE MIGNONETTE

WHOLE LOCAL SNAPPER W/GINGER,
SHALLOTS, GARLIC & LIME

4 HOUR SMOKED LAMB RIBS, SAIGON
SALSA, CRISPY SHALLOTS

WOOD GRILLED SKIRT STEAK IN
MISO, YUZU, HONEY & SOY

GIN CURED & SMOKED ORA KING
SALMON W/ SMASHED CUCUMBER, WILD
ROCKET, DILL & LEMON AIOLI

COAL ROASTED HEIRLOOM BEETROOT
SALAD

RAMARRO FARM GARDEN SALAD W/
DIJON, BALSAMIC & LOCAL HONEY
VINAIGRETTE

OLD BAY SEASONED SHOESTRING FRIES

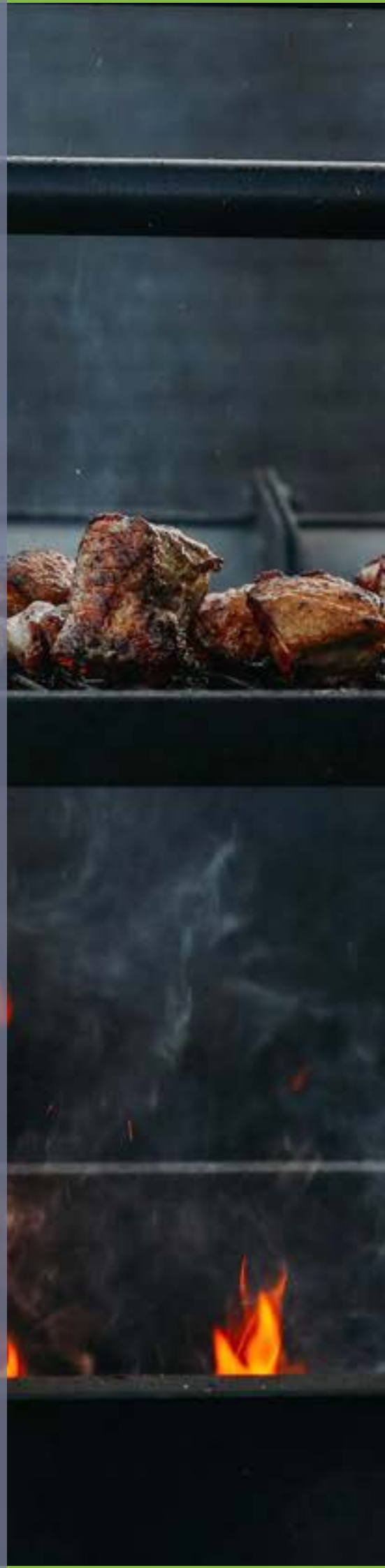
FRESHLY PICKED HERBS

HOUSE PICKLES

BAP ROLLS

SEASONAL FRUIT PLATTER &
GELATO

** ADD GRAZING PACKAGE \$15PP





CHARCOAL
CHICKEN
PACKAGE
\$27PP

WHOLE FREE RANGE
CHICKEN MARYLAND
COOKED OVER LIVE FIRE
COALS

MINTED PEAS

HOMESTYLE CHICKEN
GRAVY

RAMARRO FARM GARDEN
SALAD W/
DIJON, BALSAMIC &
LOCAL HONEY
VINAIGRETTE

BAP BREAD ROLLS

OLD BAY SALTED SHOE
STRING FRIES

GELATO

** ADD GRAZING
PACKAGE \$15PP

'BUILD YOUR OWN' BURGER PACKAGE \$27PP

*PLATED BANQUET STYLE FOR SELF
SERVICE*

ANGUS BEEF PATTIES
COOKED TO PERFECTION

CARAMELISED ONION

TASTY CHEESE

SLICED SUMMER TOMATO &
CRISP ICEBERG LETTUCE

BURGER ROLLS

RAMARRO FARM GARDEN
SALAD W/ DIJON, BALSAMIC
& LOCAL HONEY
VINAIGRETTE

OLD BAY SALTED SHOE
STRING FRIES

GELATO

** ADD GRAZING PACKAGE
\$15PP



VEGETARIAN PACKAGE \$32PP

WHOLE COB OF CORN
COOKED OVER COALS W/
LIME & PAPRIKA

CHARRED PUMPKIN
STEAKS BASTED W/
GARLIC TOUM

BBQ'D SEASONAL GREENS

RAMARRO FARM GARDEN
SALAD W/ DIJON,
BALSAMIC & HONEY
VINAIGRETTE

BAP BREAD ROLL

OLD BAY SEASONED
SHOESTRING FRIES

GELATO

** ADD GRAZING
PACKAGE \$15PP



GRAZING MENU \$25 PP

3 X LOCAL CHEESE
VARIETIES

3 X CURED MEAT (CHEF'S
SELECTION)

GIN CURED & SMOKED ORA
KING SALMON

HOUSE MADE DIPS

HOUSE ROASTED SUMMER
VEGETABLES

FRUIT, NUTS & HOUSE-MADE
CRISPS

ALL SERVED W/
BIODEGRADABLE PACKAGING,
TONGS, NAPKINS & PLATES

** TO ADD TO PACKAGE
\$15 PP



S O C I A L
P A C K A G E
\$ 3 0 P P

M I X E D S A N D W I C H E S
& B A G E L S (V E G
O P T I O N I N C L U D E D)

H O U S E M A D E
S A U S A G E R O L L S

C H E E S E , A N T I P A S T O
& F R U I T

C H O C B R O W N I E
B I T E S





PLATTER MENU

SANDWICH PLATTERS- \$120

CLASSIC CHICKEN SANDWICH
ON WHITE

EGG SALAD ON MULTIGRAIN

HAM , CHEESE, TOMATO
ROCKET & MUSTARD ON WHITE

AVOCADO, CUCUMBER,
LETTUCE & FETTA ON
WHOLEMEAL

SOURDOUGH

TOASTIE PLATTERS- \$150

HAM, CHEESE, ROCKET & AIOLI

TOMATO, CHEESE, ROCKET &
AIOLI

SALAMI, CHEESE, ROCKET &
AOILI

** FEEDS BETWEEN 8 - 10

** MIN SPEND \$270



PLATTERS CONTINUED..

GOURMET CHEESE PLATTER- \$150

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

ANTIPASTO PLATTER- \$150

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

SEASONAL FRUIT PLATTER- \$150

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

'ALL OF THE ABOVE' PLATTER- \$200

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

** FEEDS BETWEEN 8 - 10

** MIN SPEND \$270