

**c.a.r.g.o.** catering co.  
*Menu 20-21*

*Bob*

*Menu*

*Roaming Canapes*  
PUMPKIN & SAGE ARANCINI WITH ROAST GARLIC AIOLI

*Roaming Entrees*  
SRI LANKAN POTATO CROQUETTE WITH MINT CHUTNEY  
CUMIN SEED WATER & TANGARIND YOGHURT

BROCCOLI WITH CHILLI, SAGGICOLI, ANCHOVY & PECORINO

*Main*  
DUPPE AND WALDINI STUFFED CHICKEN THIGH  
WITH CRISPED NEW POTATO, CAJON, ROASTED GARLIC  
AND ORANGE TERRE ICE



# Exceptional catering, thoughtful hospitality

We love a party but, we also know that planning a party can sometimes be overwhelming. You want your friends and family to be impressed. You want the food to be delicious and, most importantly, you want everyone to have a good time.

That's where we come in. We're creating a new, fun, and easy style of catering. From the first email, to each tasty morsel, and down to the last spoonful of dessert, we're here to make sure you truly enjoy every minute of your celebration.





# Canapés

small bites, served roaming

Scollop, leek & brown butter tart (df, gf)

Porcini mushroom & roast garlic arancini with truffle aioli (v)

Caramelised pork on betel leaf w kaffir lime & coconut (gf)

Cargo's prawn toast w spring onion & yuzu mayonnaise (df)

Roasted duck pancakes w cucumber & salted plum conserve (df)

Handmade chicken, chinese sausage and XO spring rolls w black bean sauce (df)

Squid ink paella balls w saffron aioli

Torched spicy southern blue fin tuna w nori & sesame\* (gf)

Salt & pepper eggplant w shitake salt & black vinegar caramel (gf, vg)

Greek chicken, lemon & pine nut pie w caramelised onion


Hot smoked salmon parfait, creme fraîche, salmon caviar & pink peppercorn

Israeli lamb & pistachio pastries w toum, barberries & herbs (df) ,

Vitello tonnato - sliced veal w tuna mayonnaise, crispy capers, pecorino & garlic croutons

Mexican street corn tostada w black garlic salsa, queso fresco & chipotle white bean puree (gf, veg)

\*Tasmanian salmon on tuna off season



## Roaming Entrées

larger serves designed to really fill bellies

Beef rendang steamed boa w indonesian cucumber pickle (df)

Individual crayfish & chive cob rolls

Patatas bravos - spanish fried potatoes, salsa bravo and saffron aioli (v, gf)


Gnocchi with chilli, broccoli, anchovy & pecorino

Beef rib taco, rojo salsa, jalapeno crema & charred corn (df)

Crumbed whiting po' boy w pickles, comeback sauce & iceberg

Okonomiyaki fries - Okonomi sauce, kewpie, bonito, nori & sesame (gf)

Potato, pea & curry leaf samosa w mint raita



# Grazing Tables

## food at your fingertips

Our grazers focus on quality with every morsel on the table intended to be relished. We supply only premium quality cheeses and charcuterie with tasting and origin notes for each offering.

Each table includes:

- Brique D'Affinois, 6 week aged washed rined blue
  - Le Conquerat Camembert, 6 week aged soft
  - Perenzin Formaggio Vino Rosso, semi hard fermented in pernod
  - Hungarian chilli csabai sausage
  - Black pepper pancetta
  - Dry aged casalinga salami
  - Black forrest smoked leg ham
  - Duck and pistachio terrine with house made pickles
  - Labneh with grilled eggplant & capsicum
  - Tuna & olive tapenade with garlic croutons
  - Hot smoked salmon with crème fraîche and caper berries
  - Cru de tae with turmeric hummus
  - Freshly baked organic sourdough, turkish bread and crackers
- (cheese and charcuterie selections are seasonal so some changes may occur)

## Ceviche Selection

Take your guests on a journey around the world with an assortment of local fish ceviche. Passed around by our staff who give little flavour notes on each dish

- Mexican tuna w jalapeno, coriander & lime
- Japanese kingfish w pickled ginger, sesame & yuzu
- Phillipino salmon w coconut, ginger & chilli

## Oyster Buffet

when salt water runs through your veins, served as a stunning buffet

- nam jim and kaffir
- salmon caviar and creme fraîche
- ounce gin and finger lime
- au natural with local citrus

\*available through April-December only





## *Individual Entrées*

make it a banquet with set, shared or alternate drop entrees

Beetroot and goats cheese risotto with smoked almond vinaigrette and herb salad (v, gf, vgo)

Burrata, heirloom tomato, basil emulsion with olive crumb served with crunchy ciabatta (v)

Local squid, tarama, cucumber dill salad and olive sourdough

Lemongrass & galangal grilled beef fillet with chilli & tamarind jam & green mango (gf, df)

Duck rilette, dijon, witlof salad, garlic croutons and cornichons

Rojo prawns, avocado and radish salsa, chipotle crema, lime and corn crisps (gf)

# Individual Mains

alternate drop or roaming

Quince and Halloumi Stuffed Chicken Thigh

With crushed new potato, capers, roasted garlic, broccolini, toasted almonds and orange thyme jus

Slow Cooked Pork Belly

With hazelnut sage, pancetta, celeriac puree & shaved fennel and orange salad

Pepper Seared Beef Fillet

Caramelised onion & potato gratin, romesco, apple balsamic & braised english spinach (gf)

Roast Pork Belly

With roasted coconut rice, pineapple, chilli and kaffir lime pickle and black vinegar caramel. (gf)

Crispy Skinned Fennel Seed Salmon

With preserved lemon bulgur, eggplant caviar and sumac yoghurt

Slow Cooked Lamb Shawarma

With baharat braised potatoes, preserved lemon labneh, zatar roasted eggplant and a north african green salsa (gf)

Charred Artichoke & Tomato Gnocchi

With shaved zucchini and walnut salad, rocket pesto and lemon aioli (vg & gf)

Roaming mains are handed around to guests on pressed palm plates



# Share Table Feast

break the ice and pass some plates,  
a family style feast served on large platters to the table

## Choose Two Mains

Pepper seared beef fillet w romesco & black garlic jus (gf)  
12 hr Slow cooked lamb shoulder shawarma w saffron yoghurt & pomegranate (gf)  
Roasted chicken w figs, honey, prosciutto & verjus  
Rolled belly of pork, stuffed with sage, lemon and fennel (gf, df)  
Juniper brined, garlic & tarragon rubbed chicken w dijon beurre blanc (gf)  
Lemongrass roasted pork belly with coconut and galangal sauce (gf, df)  
Hand made gnocchi romaine w porcini cream & pecorino romano (v)  
Whole roasted side of salmon w mountain pepper, finger lime crema and macadamia (gf)

## Choose Two Hot Sides

Butternut pumpkin, caramelised onion & thyme gratin (v, gf)  
Creamed winter greens with blue cheese (v, gf)  
Crushed new potatoes with capers, dill and roasted garlic (v, gf)  
Broccolini, toasted almonds and beurre noisette (v, gf)  
Buttered risoni w chilli, broccoli & garlic (v)  
Braised zatar eggplant with green olives & saffron soffrito (vg, gf)  
Greek lemon & oregano roasted potatoes (vg, gf)  
Slow roasted pumpkin with dukkah and Persian feta (v, gf)  
Pickled lemon and herb couscous w barberries & pistachio (vg)  
Heirloom roasted carrots with truffle & garlic vincotto (vg, gf)  
Roasted sesame & ginger rice (vg, gf)  
Chinese broccoli, oyster sauce, bean shoots and fried shallots (df, gf)  
Braised butter beans with artichoke, parmesan, chilli & kale (gf)

## Choose One Cold Side

Heirloom beetroot, smoked goats cheese, frisee and hazelnut salad w truffle vinaigrette (v, gf) (cold)  
Charred cauliflower w pomegranate, almonds & tahini dressing (vg, gf)  
Roast potato salad w green goddess dressing, prosciutto & peas (gf)  
Shaved celeriac, parmesan, pear & walnut salad w white modena vinegar (gf, v)  
Iceberg wedge salad w buttermilk dressing, crispy pancetta and candied pipits (gf)  
Som tum - green papaya salad w snake beans & nam jim (gf, df)

All Share Tables are served with artisanal organic  
sourdough and house whipped truffle butter

## Dietary Meals

If you have guests with dietary requirements, don't worry! We will customise a menu to suit their individual needs. Proteins and sides are adapted where possible. Alternatives are given in some circumstances.

## Dietary examples have included

- Greek pine nut and rice stuffed capsicum w skordalia, dill and lemon (vg, gf)
- Black bean and chipotle filled sweet potato, charred corn and lime creme (vg, gf)
- White truffle, pumpkin and silverbeet galette (vg, gf)

# Dessert

finish a good meal on a high

## Churros Fiesta

Freshly cooked churros rolled in cinnamon sugar. Served roaming with dipping sauces including: chilli chocolate, dulce de leche and white chocolate orange.

## Buffet Tables

Panna Cotta Buffet  
Individual Vanilla Bean Panna Cotta served with an assortment of help yourself toppings and embellishments. Things like: lemon curd, honeycomb, salted caramel, tropical fruit salad, ginger crumble, raspberry coulis & red wine poached pears.

Italian Dessert Table  
an authentic assortment of Italian treats such as cannoli, rum babas, morettis, sfoglia, creamed peaches and eclairs

## Roaming Dessert

Sweet nutella arancini with raspberry dipping sauce, rose pashmak and pistachio

Chocolate fudge brownie sandwich with whipped peanut butter and salted pretzel

Frangelico chocolate mousse with double cream and almond biscotti

Padang, passionfruit and coconut choux bun

Lemon, early grey and white chocolate tart

*\*Please note\**

We only require a minimum order of 60 on desserts. So, if you don't have many sweet teeth then consider ordering at slightly lower numbers.

A collage of various cheeses, breads, and meats on a wooden board. The image shows a variety of cheeses, including a large wedge of cheddar, a round of brie, and several smaller pieces of different varieties. There are also slices of bread, some with toppings, and a small orange in the top right corner. The background is a light, neutral color.

# Late Night Feasts

keep the party going!

## Toastie Bar

Fuel those late night dance moves with a 'help-yourself' toastie bar. We leave you with a selection of gourmet toasties and a sandwich press so your guests can help themselves as they like. Flavours like:

Smoked ham, cheddar, pickles and djon

Haloumi, basil pesto and roast tomato (v)

Sopressa, feta, charred capsicum  
& olive tapenade

## Cheese Plates

Or for something a little more traditional opt for a selection of premium quality cheeses, pairings and lovely after dinner offerings.

Cheese plates include: Three cheeses, quince paste, grapes, nuts, dried fruit & crackers

\*Please note\*

We only require a minimum order of 40 for our late night snacks

# Pricing

GRAZING TABLE - \$12 per guest  
(minimum spend of \$990 for smaller numbers)

CEVICHE - \$12 p/p roaming

OYSTERS - \$12 p/p buffet style

CANAPES - \$4.5 per item, per guest

ROAMING ENTREE - \$6.5 per item, per guest

## INDIVIDUAL ENTREES

Plated Entree - one offering - \$18 per guest

Alternate Drop - two offerings - \$24 per guest

## INDIVIDUAL MAINS

Roaming Main - two offerings - \$32 per guest

Alternate Drop Main - two offerings - \$38 per guest

Add bread + truffle butter - \$2.5 per guest

## SHARE TABLE FEAST

1 main, 3 sides, plus bread + truffle butter - \$40 per guest

2 mains, 3 sides, plus bread + truffle butter - \$52 per guest

## DESSERT (minimum order of 60)

Churros Fiesta - \$8 per guest

Panna Cotta Buffet - \$12 per guest

Italian Dessert Buffet - \$8 per guest

Roaming Desserts - \$4.5 per item, per guest

Cake Cutting - \$2.5 per guest (palm plates + forks supplied)

Plated Desserts - on request

## LATE NIGHT FEASTS (min order of 40)

Toastie Bar - \$9 per guest

Cheese Plate - \$9 per guest

## STAFF

Wait Staff - \$55 per hour

Bar Staff - \$55 per hour

Mixologist - \$65 per hour

Event Manager - Ask us about this additional service!

All chef hours are included in our catering prices.

## KITCHEN HIRE

Kitchen hire charges may be applicable.

Please allow for us to quote this individually depending on your menu and your venues facilities.

3 tray oven \$150

Hotbox warmer \$150

Deep Fryer \$176

Gas Burner \$70

Chefs Table \$10

Delivery (quoted on application)

## SERVICE / TRAVEL FEE

0-15km from Adelaide CBD - \$0

16-50km from Adelaide CBD - \$250

51-100km from Adelaide - \$400

Over 100 km POA

Crockery, cutlery, glassware and other hire equipment are available on request. Please ask our staff for further information.

In order to maintain our premium boutique service we do have a minimum spend requirement:

-\$1800 Monday -Thursday

-\$3500 Friday - Sunday

(spends are on catering costs only and do not include staff, kitchen hire or travel fees)

We can offer grazing table only services which have a minimum spend of \$990 Monday - Saturday. Delivery and set up fees POA

# Catering Packages

let us share a few ideas to get you started. feel free to swap and change items to suit your style and budget.

## Cocktail Style

### Little Sister Package

A light graze, designed for short events around two hours.

- Grazing Table
  - 4 Canapés
- \$30 per guest

### Middle Sister Package

The perfect balanced meal. A great wedding option or even for a special corporate event.

- Grazing Table
  - 4 Canapés
  - 3 Roaming Entrees
  - Churros Fiesta
- \$57.50 per guest

### Big Sister Package

Send them rolling home! For long events when you really want to spoil your crew.

- Roaming Ceviche or Grazing Table
  - 5 Canapés
  - 3 Roaming Entrees
  - Pana Cotta Dessert Buffet
  - Late Night Cheese Plates
- \$75 per guest

## Share Table Style

### Less is more Package

- Grazing Table
  - Share Table Feast, 2 mains + 3 sides + bread
- \$64 per guest

### More is more Package

- Grazing Table
  - 3 Canapés
  - Share Table Feast, 2 mains + 3 sides + bread
  - Roaming Dessert
- \$82 per guest

## Individual Plates

### The Relaxed Vibe Package.

Designed for casual events, 2 main options handed around to guests on pressed palm plates..

- 3 Canapes
  - Roaming Mains
- \$45.5 per guest

### Formal Dinner Package

- Grazing Table
  - Individual Entree, one option
  - Individual Mains, alternate drop
  - Roaming Dessert
- \$72.5 per guest

# All Inclusive Drinks

don't make a run to the bottle shop half way through the party!  
let us take the worry out of your drink service.

Our All Inclusive packages include absolutely everything needed for a perfect service and with our premium SA only wine list and professional, friendly staff your guests will feel well and truly spoiled!

## Prices INCLUDE:

- staff
- unlimited drinks
- premium glassware
- ice
- bar utensils
- glass washer hire

You just supply: a bar top. Or simply hire one of our vintage caravans!

Have a favourite drink you just HAVE to include? Let us know and we will tailor a package just for you!

## All packages include:

Vale Ale & Vale Lager  
Bickfords Soft Drinks  
Filtered drinking water

## Silver Package

-\$27 per guest for the first two hours  
-\$7 per hour after that. (\$5 p/h for mon-thurs events)

Lambrook 'Spark' Sparkling Pinot Noir  
Lloyd Brothers Sauvignon Blanc  
Lloyd Brothers Shiraz

## Gold Package

-\$32 per guest for the first two hours,  
-\$8 per hour after that. (\$5 p/h for mon-thurs events)

Choose up to 6 wines.  
Lambrook 'Spark' Sparkling Pinot Noir  
Sidewood Estate Sparkling Pinot Noir Chardonnay  
Tempus Two Prosecco  
Spring Seed Wine Co. Moscato  
Paxton Rose  
Kilakanoon Riesling  
Tempus Two Pinot Gris  
Sidewood Estate Sauvignon Blanc  
Paxton Pinot Gris  
Paxton AAA Shiraz Grenache  
Paxton Graciano  
Kilakanoon Cabernet Sauvignon  
First Drop Mothers Milk Shiraz  
Kilakanoon GSM

## Add a Little Extra

### COCKTAILS

Pre purchase - \$8 per cocktail (min order of 60)  
Open bar - \$10 per head, per hour (max three hours)

G+T STATION - SA's Premium Ounce Gin  
4 bottles of gin, all the tonic you need, beautiful glassware plus fun gourmet garnishes and pairings to really bring out the flavours - \$350

BEER ON TAP - Select from a range of SA boutique breweries including Reckies Brew Co, Little Bang and Big Shed. Kegs are \$380 each and include additional glassware and beer system hire. (Hollywood Speakeasy only)

### MOBILE BAR

Really set the scene and hire one of our gorgeous vintage caravan bars!  
Hire cost: \$880 or FREE when you have 100 guests or more!

\*Cool room hire is additional, please ask for a quote.

\*\*Travel fees may apply.

\*\*\* Minimum of 40 guests required.



## Byo Drinks

have your heart set on something you love? why not byo and leave us to do all the hard work!

Design your own service by selecting just what you need:

### STAFF

Bar Staff - \$55 per hour  
Mixologists: \$65 per hour

### GLASSES

Wine Glasses - \$1.5 per glass  
Champagne Glasses - \$1.5 per glass  
Tumblers - \$1.5 per glass  
Cocktail Glasses - \$1.8 per glass  
Glass Package: \$5 per person (wine, champagne and tumblers)  
Cocktail Glass Package: \$5 per person

### BAR EQUIPMENT HIRE

All the bits and pieces required for a perfect service:

- tea towels
  - drink buckets
  - bar tools
  - champagne buckets
- \$3 per head with a \$220 cap.

### COOL ROOM HIRE

From \$250

### COCKTAIL SERVICE

We can provide all your non-alcoholic ingredients like cold drip coffee, fresh lime juice, sugar syrup etc plus beautiful cocktail glasses and garnishes. Enquire for a tailored quote.



## Caravan Bar Hire

sometimes you just need something extra special. Meet our mobile bars - The Speakeasy Hotel

TWO gorgeous vans to choose from:

### Hollywood (pictured)

In tiffany blue with a glamorous Hollywood Art Deco inspired interior, this van has:

- three tap glycol beer system
- velvet upholstered booth for photos and chill out sessions
- crystal chandelier
- 3 door bar fridge

### Miami (previous page)

In playful lavender with fresh Miami Art Deco vibes, this van has:

- light up 'BAR' sign to attract all the attention
- exterior bar with stools for your favourite bar flies
- 3 door bar fridge
- vintage feature lighting
- pink neon lighting throughout

Team our mobile bars with any of our drinks services. Contact us for a quote today.





## Contact Us

please feel free to get in touch so we can learn more about your event! we'd love to hear from you.

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