



Wedding season 2024/25

Insta - @blockandcleaverhospitality

Who we are

We are an independently run catering and consultancy service operating out of the Grampians, Victoria.

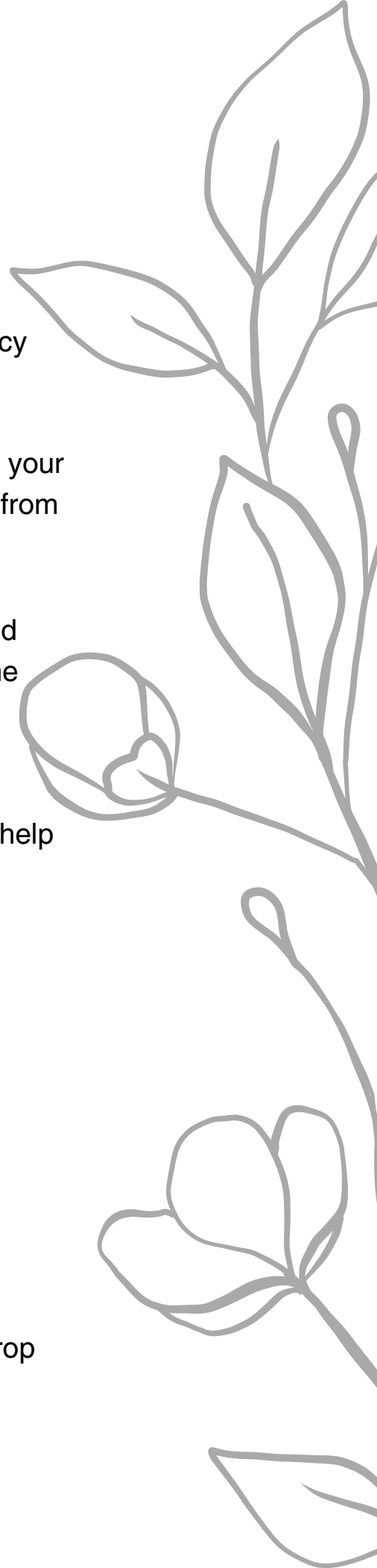
We provide a variety of catering packages tailored to your needs. Our team is well versed in all service formats from fine dining through to more casual affairs.

We have a strong ethos based around locally sourced produce, seasonality and the reduction of waste in the hospitality sector.

With 15 years experience including catering over 70 weddings, the director has a wealth of knowledge to help assist with the hospitality portion of your event.

What we do

- Cocktail canape functions.
- Grazing tables.
- For the table - sharing.
- 2 & 3 course plated dining service. (alternate drop option available)
- Dessert tables.
- Evening gourmet buffet tables.
- Recovery day BBQ.





Canapes

2 - 5 choices available

Sea

- Coriander tempura tiger prawn, gochujang aioli, prawn cracker powder.
- Beetroot cured salmon gravadlax, horseradish, keta, pastry puff.
- Confit trout, whipped goats cheese, cracker.
- 'Block & Cleaver' bloody mary shot, coriander marinated tiger prawn.
- Salt baked prawn, ink aioli.
- Hot smoked Mackerel pate, horseradish
- Salt cured barramundi croquette, preserved lemon, dill.

Land

- Pressed confit pork neck, miso caramel, crackling powder.
- Beef fillet carpaccio, parmesan custard, chive.
- Scotch quail egg, pork, thyme, garlic.
- Beef cheek & rosemary croquette, onion ash, ketchup.
- Crispy braised ham hock terrine, parsley emulsion.
- Chicken liver & brandy parfait, crisp bread, bacon crumble.
- Cumin spiced lamb kofte, minted tzatziki, flatbread.
- Slow cooked pork belly, bao bun, apple slaw, coriander nam jim.

Veggie patch

- Pea & goats cheese arancini, rocket emulsion, capers.
- Chinese vegetable spring rolls, fermented garlic, peanut crumb.
- Marinated beetroot and goats cheese spoons, toasted seeds.
- Confit tomato tart tatin, red onion jam, nasturtium.
- Roasted spiced cauliflower & harissa hummus tart.
- Braised carrot fondant, carrot top pesto, walnut crumb, blue cheese whip.

Entrées

1 - 3 choices available

Sea

- Cured trout gravadlax, salt baked beetroot puree, marinated baby vegetable salad, crisp breads.
- Block and Cleaver Smoked Salmon, Horseradish Crème Fraiche, Parsley Sponge, Roe, crimson elk.
- Baked South Australian Mussels, Garlic butter, parsley crumb, herb oil.
- Oysters - natural, mignonette, rockefeller, salsa verde.
- Crab duo - Crab & spring onion rilette, Crab & chilli beignet, Cucumber salsa, shellfish bisque.

Land

- Grilled spiced kangaroo loin, black pudding crumb, crispy kipfler, saltbush pesto.
- Scotch quail eggs. (flavour- season and client dependant)
- Farmhouse chicken & leek terrine, caramelised fig, endive, molasses.
- Chicken liver parfait, red onion marmalade, spiced bread croutes.
- Asian braised pigs cheek, crispy shallot, prawn cracker powder, choi sum, herbs.
- Smoked duck ham, mushroom ketchup, pickled daikon, enoki hay, rocket.

Veggie patch

- Roasted tomato soup, crème fraiche, basil oil.
- Leek & potato velouté, potato crisps, leek ash.
- Sun dried tomato focaccia, 'Mount William Station' olive oil, balsamic reduction, kalamata crumb
- 'Meredith' goats cheese parfait, Grampians honey, roasted baby beetroots, chard, toasted seeds, grissini.
- Twice baked cloth aged cheddar souffle, split spring onion cream, artichoke crisps, nasturtium.





Mains

1 - 3 choices available

Sea

- Pan fried fillet of humpty doo barramundi, vongole clam, kipfler potato, broccolini, spring onion & parsley cream.
- Poached murray cod, braised puy lentils, sauteed kale, oyster foam.
- Crispy skin fillet of salmon, asparagus spears, watercress beurre blanc, new potato, queen scallops.
- Hot smoked pave of trout, crispy braised fennel, truffled potted crab butter, confit garlic gnocchi, spinach.
- Marinated tiger prawn & crayfish risotto, parmesan, toasted pistacio, tarragon aioli, shellfish bisque.

Land

- Locally sourced lamb rump, braised shoulder terrine, baby jacket potato, sauteed green beans, Carrot & caraway puree, lamb jus.
- Confit pork belly, saffron cocotte potato, broccoli, celeriac & vanilla puree, celeriac fondants, crackling, mustard cream.
- Roast fillet of beef, dauphinoise potato, caramelised onion puree, roast shallot, spring onion, jus.
- Poach-roast breast of chicken & leek ballotine, leek textures, baby fondant potato, broccoli, chicken broth
- Duo of pork, poach roast fillet, pork cheek hash, Braised savoy cabbage, confit dutch carrots, sauteed kale, jus
- Braised lamb shoulder torchon, liquor, crispy kipfler potato, mint gremolata, charred broccolini, peas, tarragon.

Veggie patch

- Homemade parmesan gnocchi, confit pumpkin, wilted spinach, toasted walnut, sage beurre noisette.
- Pearl barley risotto, sauteed wild mushrooms, tarragon mousse, toasted pine nuts, goats curd.
- Nut roast, rosemary confit new potato, vichy dutch carrots, butternut puree, torched broccolini.
- Locally sourced pasta, rocket & garlic cream, broad beans, toasted seeds, ricotta.
- Vegetable wellington, caramelised onion puree, green beans, roasted shallot.

Desserts

1 - 2 choices available

- 'Aero' Dark chocolate & chilli ganache, espresso caramel, honeycomb, macerated strawberry.
- Chocolate fondant, shortbread crumb, raspberry sorbet.
- Lemon parfait, lemon curd, hazelnut sponge, lavender, Italian meringue.
- White chocolate crème brulee, brown sugar shortbread.
- 'Mount William Station honey' pannacotta, seasonal berries, mint sugar, gingernut crumble.
- Raspberry bakewell tart, madagascan vanilla Ice cream, berry compote.
- Milk chocolate delice, raspberry gin coulis, crème fraiche.
- Mascarpone cheesecake, pecan praline, 'Story Wines' Syrah gel.
- 'Block & Cleaver' Eton mess, two tone meringue, strawberry textures, mint, chantilly cream.
- Chocolate orange brownie, vanilla ice cream, boozy cherry gel, biscuit crumb.
- White chocolate torte, raspberry mousse, shortbread crumb, berry gel, shaved chocolate.
- Orange & hazelnut cake, torched orange, Cointreu cream, hazelnut crumble.
- Dark chocolate ganache & salted caramel tart, shortbread, blackberry gel, minted creme fraiche.

