

MARKET ON THE ROAD

2023

CATERING & EVENTS



Here at Market, we hope to deliver an experience that reminds you of why it's called the 'hospitality' industry in the first place.

MARKET ON THE ROAD

The catering division of Market Eating House

Over the last 8 years Market Eating House has forged a reputation as Bunbury's most loved dining establishment and has challenged the notion that the best food in the South West can only be found further south in Margaret River. In 2018 we were excited to expand our offerings to include our 'Market On The Road' catering division which brings our signature sharing-style food and impeccable service to your next event or celebration.

Our ethos at MARKET (both at the restaurant and when on the road) is all about letting our values and way of life be known through our food, service, and hospitality. We do this by encouraging a sharing style of dining, which is the way we eat at home, with our closest friends and family. Whether you want to graze or feast, our aim is to make your event as easy and enjoyable as possible, allowing you to enjoy the food and service that Market is known for but in a setting that is perfectly tailored to your requirements.

Points to consider when planning your event:

- The following menu options are suggestions only and change with the seasons, allowing us to make the most of the abundance that this region has to offer. We prefer to work with you directly to put together a menu that is perfect for your event!
- Prices are inclusive of chefs to prepare and serve the food as well as food serving ware and eco friendly serving ware for stand up functions. Prices do not include wait staff, cutlery, plates, glassware etc. Upon confirmation of your menu, Market will provide an associated hire list along with details of our preferred local suppliers.
- Front of house service staff are charged at an hourly charge of \$50 per hour.
- Prices are on the proviso that there are kitchen facilities at the venue. There will be additional charges for venues that require the hire of specific kitchen equipment.
- Included in the price is travel within 30 minutes of Bunbury CBD. There will be additional charges for travel to any locations that take longer than 30 minutes travel time.
- We require a deposit of \$1000 to \$2000 (depending on your function size) to confirm your booking with full payment to be made no later than 7 days prior to your event



FEASTING OR GRAZING?

We offer a range of different catering options perfectly tailored to recreate the Market experience at your preferred venue.

- Grazing-style options
- Stand-up, cocktail style
- Long table, shared feasting menus

MINIMUM SPEND REQUIREMENTS

SATURDAYS (NOV/DEC/JAN)

\$6,000

SATURDAYS (FEB to OCT)

\$5,000

ALL OTHER DAYS

\$4,000

*Please note that this minimum spend has been implemented as a direct response to the COVID-19 pandemic and the extreme staffing shortages that we now face. Because of this we are only able to take on a small number of catering jobs to ensure that we can maintain our high level of food and service at every event.



GRAZING-STYLE OPTIONS

MARKET MEZZE TABLE

Inspired by the Middle-East & Mediterranean

\$20 per person

- Smokey Babaganoush dip
- Moroccan Pumpkin & Smoked Honey dip
- Za'atar flatbread & Woodfired Focaccia
- Semi-dried Olives, Turkish chilli
- Soft eggs with Smoked Harissa
- Seasonal Vegetable Crudites
- Marinated Carrots
- Beetroot, Dill, Feta salad

Accompanied by single-use, eco-frendly plates & cutlery

Optional Addition:

Selection of Australian Cheeses & Cured Meats

+\$10 per person



MARKET BBQ STAND

Build your own delicious, wholesome meal!
Inspired by a Mediterranean street food stand

\$42 per person

- Slow Roasted Lamb Shoulder
- Charcoal Grilled Chicken
- Tzatziki & Hummus
- Tabbouleh
- Cabbage Salad
- House-Made Pickles
- Lebanese Bread
- Served with Tahini & Zhug sauces

Accompanied by single-use, eco-frendly plates & cutlery

Our Grazing tables are available for a minimum of 30 people.

Please note that for all Grazing-style menu options, a large table must be supplied by the client.



COCKTAIL-STYLE MENU OPTIONS

THESE MENU OPTIONS ARE MOST SUITED TO
LARGER, STANDING FUNCTIONS

Please select from one of the following base options
and then add to this as best suits your function:

OPTION 1 - \$40 pp

- 2 x Cold standard canapes
- 2 x Hot standard canapes
- 2 x Substantial Canapes

OPTION 2 - \$42 pp

- 2 x Cold standard canapes
- 2 x Hot standard canapes
- 1 x Substantial canape
- 1 x Bowl-sized canape

STANDARD CANAPES

\$5 per canape / per person ★ Premium canapes \$1.50 extra per person

COLD

1. WHIPPED PUMPKIN & GOATS CHEESE / seaweed za'atar cracker, honey
2. SMOKED TOMATO TART / whipped curd, zhug
3. PARMESAN SHORTBREAD / beetroot relish, whipped sheeps fetta
4. CROSTINI / whipped blue cheese, walnuts, burnt honey, thyme
5. COLD SMOKED OCEAN TROUT / smoked avocado, sesame, seaweed
6. SMOKED LEUWIN COAST MUSSEL / taramasalata, salt & vinegar crisp
7. RAW TUNA / goats curd, crushed peas, yuzu koshu
8. SOUTH WEST BEEF TARTARE / smoked mushroom, egg yolk jam
9. DUCK LIVER PARFAIT / choux pastry, rhubarb ketchup

HOT

1. CACIO E PEPE ARANCINI / parmesan custard
2. SWEET POTATO FALAFEL / tahini sauce
3. WOOD ROASTED MUSHROOM CROQUETTE / parsley mayo
4. SMOKED SNAPPER CROQUETTE / caper leaf tartare
5. PRAWN TOAST / fermented chili, pickled cucumber ★
6. KATAIFI WRAPPED TIGER PRAWNS / smoked almond, honey dressing ★
7. LEBANESE FRIED CHICKEN RIBS / za'atar, toum
8. GRILLED CHICKEN KOFTA / tahini sauce, zhug
9. WOOD ROASTED PUMPKIN & RICOTTA DUMPLING / yoghurt, butter
10. BRAISED DUCK & MUSHROOM DUMPLING / yoghurt, spiced butter
11. PERSIAN RED LENTIL & POTATO HAND PIE / green chilli relish

SUBSTANTIAL CANAPES

\$10 per piece / per person

1. PERSIAN LAMB MEATBALLS / pickled eggplant, smoked yoghurt
2. WAGYU CHEESEBURGER SLIDER / bacon jam, ketchup, rickles pickles
3. MINI SOUVA / wood fired pita, shawarma chicken, cacik, Israeli salad
4. SHARK BAY WHITING SLIDER / ouzo pickled onion, caper mayo
5. STEAMED BUN / smoked pork collar, pickled cumber, plum ketchup
6. GREEK LAMB CUTLETS / oregano, lemon, honey



COCKTAIL-STYLE MENU OPTIONS

**THESE MENU OPTIONS ARE MOST SUITED
TO LARGER, STANDING FUNCTIONS**

OYSTER SHUCKING STATION

\$80 per dozen (minimum of 4 dozen)

- We recommend approximately two oysters per person
- Includes a chef to freshly shuck the oysters & condiments
Oysters served with: Lemon, Lime, Hot sauce, Mignonette dressing

BOWL-SIZED CANAPES

\$12 per serve / per person

1. PUMPKIN TAGINE /
coconut, cashew, eggplant & chickpeas, Lebanese bread
2. PERSIAN RED LENTILS /
roasted sweet potato, green chili relish, flatbread
3. CHARCOAL GRILLED CHICKEN /
hummus, Israeli salad, tahini, zhug, pickles
4. SLOW ROASTED SOUTH WEST LAMB SHOULDER /
Cypriot grains, Israeli salad
5. POMEGRANATE GLAZED BEEF CHEEK /
smoked cauliflower, enoki mushroom

BITE-SIZED DESSERTS

\$5.50 per piece

- Minimum of 40 pieces of each to be ordered
1. TURKISH DELIGHT CRÈME BRULE
 2. DARK CHOCOLATE PANNA COTTA, PX, FIG
 3. MALTED DOUGHNUT, MILK CHOCOLATE CARAMEL, PRALINE
 4. OLIVE OIL & PISTACHIO CAKE
 5. CITRUS TART, GINGERBREAD, CRÈME FRAICHE
 6. DARK CHOCOLATE & OLIVE OIL BROWNIE
 7. CHOCOLATE & SALTED CARAMEL TART
 8. PROFITEROLE, ORANGE BLOSSOM & ROASTED STRAWBERRY
 9. BABY PAV, STRAWBERRIES, ROSE & SUMAC

LATE NIGHT SNACKS

\$ Price on enquiry

1. PETIT PIES / oxtail, ale & onion
2. PETIT PIES / chicken & shiitake
3. WAGYU CHEESEBURGERS / bacon jam, ketchup, rickles pickles
4. SOUVAS / wood fired pita, shawarma chicken, cacik, Israeli salad

FEASTING

OUR SIGNATURE 'FEED ME' LONG TABLE SHARING MENU



SHARED STYLE, FEASTING MENUS

Two shared courses \$80 per person

Three shared courses \$90 per person (includes dessert)

1ST COURSE

BRAISED OLIVES + SPICED NUTS + BREADS

SMOKEY BABA GANOUSH / pomegranate, mint

MARKET HUMMUS / ground lamb, raisins & pine nuts

CURED MEATS / pickled & marinated vegetables

2ND COURSE

BAHARAT LAMB SHOULDER / sweet spiced onion & parsley salad, cacik
or

CHARCOAL GRILLED CHICKEN / burnt lemon, peri peri

Accompanied by:

WHOLE ROASTED CAULIFLOWER / almond, date, green chilli

MARKET LEAVES / shoots, seeds, radish

FRAGRANT MIDDLE EASTERN RICE / vermicelli, herbs, currants

3RD COURSE

WHITE CHOCOLATE & GOATS CURD CHEESECAKE / strawberry, cucumber, elderflower

*** SAMPLE MENU ONLY ***

Please note that these menus are a guide only. We will work with you to design the perfect menu for your event showcasing the abundance that this region has to offer.