

# Edge Hospitality

Melbourne, Australia

fine food  
anywhere

[www.edgehospitality.com.au](http://www.edgehospitality.com.au)

**‘What makes us special is our desire to build strong long-lasting relationships. This is how a business grows; through positive word of mouth. It’s not who makes the most profit; it’s who gives the best experience’ – Paul Cooper, Director**

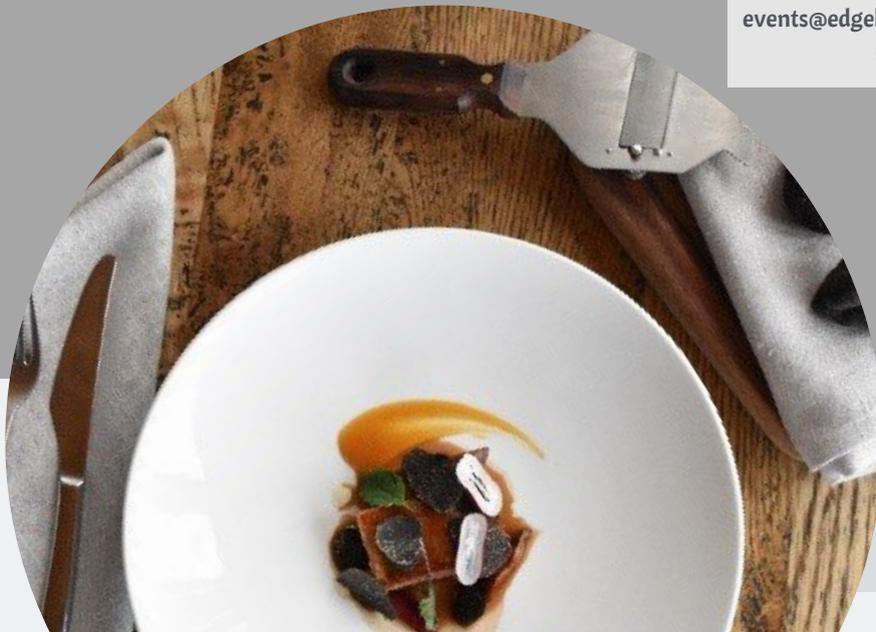
We are one of the leading caterers in Melbourne who offer a range of catering options, from casual canapés to formal degustation menus, Edge Hospitality is sure to please. We pride ourselves on our customer service and satisfaction.

With one of Australia’s most celebrated chefs in charge and over 25 years experience, you can rest assured the food and drinks served will be of amazing quality; ready to impress the most discerning guest.

Our experienced team can be on hand to help keep the food and beverages fresh, topped up, and tidy. Our menus are seasonal and offer only the very best local produce Victoria has to offer.

Edge Hospitality is the ultimate catering partner; available across Victoria.

Contact: Sara 0406 027 002  
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## The Food

There has never been a truer phrase than 'food unites people.' When you choose Edge Hospitality as your catering partner, you choose excellent, local, sustainable food that is fresh, fun and full of flavour.

We handmade everything in-house and have a committed highly skilled team in the kitchen who love working with top quality ingredients. Our desire is to build Edge Hospitality into the premiere caterer in the country, so you know partnering with Edge Hospitality will be an exceptional experience.

We aim to please, and so we're always excited to create a bespoke menu to help you deliver your vision for the perfect event.

## The Beverages

Packages available for all types of events and include a range of carefully chosen local wines, beers, ciders & spirits, with customised cocktails and specialty liquors available.

## The Service

Both our kitchen and front of house teams are discrete, efficient and professional. You can relax, as Edge Hospitality looks after all your function needs.

Trained by our service expert at one of our venues in the Yarra Valley, our staff work seamlessly to ensure your event runs smoothly, so that you can relax and enjoy.

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# Edge Hospitality

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## Seated Menu

~ Start with freshly baked sourdough & cultured butter ~

~ Entree ~

Marinated scallop & Yellowtail Kingfish, crème fraiche, Japanese pickled fennel, calamari cracker

Confit Atlantic salmon, cucumber, avocado, gin & tonic jelly

Confit duck sausage, smoked orange caramel, witlof & herb salad

Beef carpaccio, pine nuts, fried capers, cornichons, parmesan, parsley & lemon dressing, house made grissini

Wild mushroom tortellini, truffle, hazelnut dressing, spinach, salted ricotta

~ Main ~

Roasted barramundi, mussels, pippies & prawns, samphire, bouillabaisse sauce

Roasted lamb rack, crushed baby peas, eggplant, lamb shoulder beignets, anchovy, red wine jus

Mustard & pepper roasted Black Angus porterhouse, French style mash, red wine carrots & beef jus

Roasted loin of pork, braised cabbage parcel, caramelised apple, & apple cider jus

Pan fried house made gnocchi, roasted cherry tomato, onions, spinach, Parmigiano Reggiano

~ Dessert ~

Mascarpone panna cotta, pistachio & almond crumble, brioche ice cream

Macerated strawberries, poached peaches, macadamia praline & raspberry sorbet

Triple chocolate cake, candied popcorn salted caramel ice cream

Madeira cake, caramelised white chocolate, lemon curd passionfruit sorbet

Gay time: white chocolate mousse, crushed peanuts, nougat, chocolate caramel

Select two items from each course to be served alternately



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## Feasting Menu

### ~ Shared Starters ~

House made sourdough and cultured butter

Salt baked beetroot, golden raisins, olives, cultured cream, hazelnuts

Miso cured Yellowtail kingfish, fennel, ginger beer, watermelon

Gin cured salmon, cucumber, tonic jelly, lemon

### ~ Shared Mains ~

Beef wellington: grass fed local 'Little Creek' porterhouse, wrapped in spinach, bacon, crepe & puff pastry, cooked medium rare

Slow roast pork belly, stuffed with onion, rice, and spices, with roasted apples & cider sauce

Pea, mint and spinach risotto, finished with parmesans & goat's cheese

~ served with a variety of salads, vegetables & condiments ~

### ~ Shared Desserts ~

Mascarpone panna cotta, pistachio & almond crumble, brioche ice cream

Triple chocolate cake, candied popcorn salted caramel ice cream

Madeira cake, caramelised white chocolate, lemon curd passionfruit sorbet

Gay time: white chocolate mousse, crushed peanuts, nougat, chocolate caramel

*Feasting menus can be served on shared platters to the table or on grazing stations*



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