



Classic Menu

Sit-Down

\$70 per head + GST

Minimum 20 guests

2-hour service with 1 hour set up -
most appropriate for corporate lunches,
quick sit-down events & product launches.

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Entree

Choose 1

Chargrilled stone fruit, goats cheese mousse,
long crostini **[Vegetarian]**

Pearl meat ceviche, kaffir lime, coconut, micro greens
[GF]

Chicken and chorizo tortellini, saffron beurre blanc

Fremantle Octopus, saffron risotto, sea herbs **[GF]**

Kaffir Lime Moreton Bay Bug Roll

Hokkaido scallops, braised leek, capers, dill cream,
crispy pickle, red onion **[GF]**

Burrata, heirloom tomato salad, radicchio
[GF & Vegetarian]

Deconstructed prawn cocktail, chilli tomato salsa,
tartare sauce, baby cos & micro herb salad
[GF & Dairy Free]

Pink beetroot and French goat cheese tart,
caramelised walnut and micro leaf salad, seeded
mustard vinaigrette **[GF & Vegetarian]**

Roasted Bangalow sweet pork belly with creamy potato
mash and apple slaw

Stone and wood beer battered Snapper with our
deconstructed cobb salad and ranch dressing

Vegetarian alternative

Chargrilled halloumi, lemon with asparagus salsa verde

Chargrilled stone fruit on croistini with our herbed
goats cheese mousse

Mushroom and chive tortellini with our
lemon beurre blanc



Mains

Choose 1

Chicken piccata - pan fried flattened chicken breast, capers, lemon, parsley

Sous vide Premium-cut Sirloin , Umami butter **[GF]**

Slow cooked lamb rump, pea and salt bush puree, beetroot jam, port jus **[GF]**

Cape Grim beef cheek ragu, parpadelle, parmesan

Bavette of beef, chimichuri salad, tomato salsa **[GF]**

Saffron glazed snapper, ratatouille, black olive crumb, micro herb salad

Crisp skinned Elgin Valley chicken breast, gratin dauphioise, pink-peppercorn velouté **[GF]**

Hand-made ricotta gnocchi, pecorino, tomato concasse, basil **[Vegetarian]**

Snapper, baby tomato, chilli herb salad, green papaya, nuoc chom sauce **[GF]**

Forest mushroom, leek, artichoke risotto topped with buffalo mozzarella

Vegetarian alternative

Wild mushroom risotto with black truffle and Parmesan

Hand made gnocchi with pumpkin purée, crème Fraiche

Pappardelle with saffron, citrus ricotta cream



Sides

Choose 2 for \$10

Crispy duck-fat potatoes with truffle aioli **[GF]**

Rustic sourdough bread with sea salt whipped butter

Honey baby carrots with spiced dukka **[GF]**

Green salad with cucumber ribbons, picked herbs **[GF]**

Roasted garlic Mashed potatoes **[GF]**

Deserts

Choose 1

Eton mess, merengue, raspberry cream

Chocolate chip cookie, ice cream sandwich

Dark Chocolate mousse, glazed berries,
white chocolate crumb

Lemon curd tart with crème fraiche

Classic crème brulee

Coconut pana cotta, burnt pineapple **[Vegan]**

Chocolate bomb



Canapé hour

Add \$20 pp + GST

Choose from our canape menus

3 x selection from Menu 1
1 x selection from Menu 2

Inclusions:

1hr service

Luxe canapé add on

Kaffir-lime Moreton Bay bug rolls with our famous tartare sauce **[add \$17 pp + GST]**

Deluxe seafood platter with Mooloolaba king prawns, tartare, salmon sashimi with tamari and wasabi on chopsticks, Sydney rock or Pacific oysters with our champagne vinaigrette **[add \$17 pp + GST]**

Korean fried chicken bun milk bun with kimchi, gochujang sauce **[add \$15 pp + GST]**

Oyster bar freshly shucked oyster bar, served by our chef, as a food station. Add to the wow factor at your event - served in our custom perspex trays with dry ice. Complimented by our champagne mignonette, warm ginger and shallot scallion oil, and Tasmanian salmon roe caviar **[add \$14 pp + GST - 3 oysters pp]***



Our must-have late night tasting board

Add \$20 pp + GST

The most amazing board. Filled with delicious mini petite-fours including our famous lemon meringue pies, chocolate mousse, French macarons and our famous chocolate brownies. We also include artisan assorted breads, sliced salamis, prosciutto, olives, assorted international cheeses, assorted dips, flat bread, crisp bread and crackers for everyone! All set up for you to enjoy into the night.

Tasting board add on options

Add these to your tasting board and take it to next level of tastiness

1-2 BAKED HAM (approx. 5kg) [\$180 + GST]

double glazed and served with bread rolls, mustards and condiments. Perfect for 35-45 guests.

WHOLE BAKED HAM (approx. 10kg) [\$350 + GST]

double glazed and served with bread rolls, mustards and condiments. Perfect for 45-100 guests.

INTERNATIONAL CHEESE WHEEL CAKE [\$350 + GST]

UK cheddar, French brie, fresh goats cheese and hard Spanish wine-dipped cheese. Perfect for 45-100 guests.



Menu 01

Grass-fed rare roast beef eye fillet tartlet with horseradish cream on our crisp sourdough crostini

Our famous poached chicken finger sandwiches with lemon mayo and chopped chives

Caprese skewers with cherry tomato, bocconcini and pesto
[Vegetarian, GF]

Tasmanian smoked salmon blinis with creme fraiche and dill

Marinated roasted vegetables, plant based cheese and basil tartlet
[Vegan]

Candied walnut with blue cheese tartlet **[Vegetarian, GF]**

Compressed watermelon cube, spiced hummus puree, dukkha
[Vegetarian, Vegan, GF]

Lemon grass ginger chicken, rillettes crisp tart and sesame seed praline **[GF]**

Pancetta wrapped beef roulade, feta spinach mousse, micro herbs **[GF]**

Spanner crab tartlet with dill creme fraiche and brunoise tomato salsa **[GF]**

Bloody Mary oyster shooter with Tabasco, Vodka and celery swizzle stick **[GF]**

Oysters a la natural shucked to order – Seasonal Pacific or Sydney Rock with our champagne mignonette or yuzu dressing **[GF]**

Our famous salmon sashimi on chopsticks with wasabi and tamari with dry ice **[GF]**

Miso glazed shitake mushroom with chili eggplant salsa
[Vegetarian, Vegan]



Menu 02

Wagyu beef burgers, American cheddar with pickles topped with our special sauce

Satay chicken skewers with delicious peanut dipping sauce **[GF]**

King prawn roll with tartare sauce and potato chip

Crispy spinach and feta Turkish pizza with fresh lemon

Chargrilled halloumi cheese with sesame seeds with fresh lemon

Porcini arancini balls with truffle mayo

Beef and chorizo empanadas with our herb chimichurri sauce **[GF]**

Mini Dagwood dogs with tomato ketchup and mild mustard on our custom wooden stools

Australian lamb koftas with cumin yoghurt, seasoned with lemon, mint and black pepper **[GF]**

Bombay pea and potato samosas with cumin yoghurt **[Vegetarian]**

Crispy Panko prawns with Japanese mayo and tonkotsu BBQ sauce



Menu 02

Chicken yakitori skewer with Japanese mayonnaise, sesame, green onion **[GF]**

Crisp sweet potato croquette with our chimichurri sauce **[GF, Vegan]**

Our famous pulled pork buns with hoisin and crispy onion

Kaarage cauliflower in bamboo cones topped with mayo and nori or sriracha and togarashi, in custom perspex stand **[Vegetarian]**

Beef and Burgundy mini pies with mushy peas and tomato ketchup

Pork and ginger OR tofu and broccoli potsticker dumplings with black vinegar **[Vegetarian Alternative]**

Teriyaki chicken buns with Japanese mayo and sesame seeds

Vegan BBQ jackfruit buns with our Asian slaw **[Vegan]**

Chicken schnitzel finger sandwich with lemon mayo, relish and rocket

Crispy King prawn toast with sesame seeds with dipping sauce

Yellowfin Tuna tartare with kaffir Lime, coconut on a rice crisp with miso aioli **[GF]**

Asian inspired roasted duck pancake with hoisin sauce and cucumber





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Angela Barany
Owner/Executive Chef

0404 747 239
angela@joyandjoy.com.au

www.joyandjoy.com.au
