

SAMPLE MENU



1762

MONTY THE BUS



TOP NOTCH

BITES & STARTERS

Smoked Crispy Tempura Onion Rings (V)
roasted tomato aioli

Grilled Angus Carne Asada
guacamole crudo, lime crème fraîche

MAINS

Jamaican Jerk Chicken
pineapple and papaya salsa, herbed cous cous

Korean Kalbi Beef Short Rib
spiced asian slaw

Moules In A Bag
marinière or thai green coconut curry

Smoky Lobster Mac & Cheese
also available as vegetarian

SIDES

Char-Grilled Smoky Corn, Jalapeño Lime Butter
Truffle Fries, Parmesan Sprinkle

SWEETS

Pomme Frites, Salted Caramel Sauce
Eton Mess, Meringue, Cream, Strawberries, Pomegranate, Pistachio Crumble

Please note that this is a sample menu selection and can be customised with other items from our full menu.
Pricing varies according to number of guests, event duration, location and menu selections.

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MONTY THE BUS

UPPER CRUST

BITES & STARTERS

Falafel-Crusted Calamari

smoked mango aioli

Smoky Corn & Black Bean Soft Flour Taco (V)

mango, lime, jalapeño, chilli and avocado salsa, coriander cream

Asian Beef Rib Bao (Steamed Buns)

bbq sauce, crunchy vegetables

MAINS

Huli Huli Blackened Chicken Skewer

coconut, ginger, pineapple rice

Smoked US Angus Beef Brisket

cola and pineapple bbq sauce, roasted garlic mash, crispy onions

Bass In A Bag

seabass, coconut milk, lemongrass, ginger, chilli, kaffir lime leaves

Creamy Truffled Mushroom & Pecorino Cheese Risotto (V)

mushroom confit, fresh thyme

SIDES

Char-Grilled Smoky Corn, Jalapeño Lime Butter

Truffle Fries, Parmesan Sprinkle

Sweet Potato Fries, Sriracha Mayo

Asian Slaw

SWEETS

Churro S'Mores, Valrhona Chocolate

Earl Grey Crème Brûlée

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THE FULL MONTY

BITES & STARTERS

Falafel-Crusted Calamari
smoked mango aioli

Peking Duck Bao (Steamed Buns)
chilli, plum sauce, crunchy vegetables

Ahi Tuna Taco
ginger, crunchy vegetables, sesame, wasabi cream

MAINS

Jamaican Jerk Chicken
pineapple and papaya salsa, herbed cous cous

Slow-Cooked Asian Beef Ribs
truffled mash foam

Cedar Plank Hot Smoked Salmon
sweet and salty cured, whole grain mustard glaze

Smoky Lobster Mac & Cheese
also available as vegetarian

SIDES

Char-Grilled Smoky Corn, Jalapeño Lime Butter
Rocket, Parmesan & Pine Nut Salad, Balsamic & Pomegranate Vinaigrette
Truffle Fries, Parmesan Sprinkle

SWEETS

Churro S'Mores, Valrhona Chocolate
Eton Mess, Meringue, Cream, Strawberries, Pomegranate, Pistachio Crumble
Orange Blossom Panna Cotta, Pistachio Dust
Fresh Berry Skewers, Godiva White Chocolate Cream

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