



Sample function and catering menus Black Ant Gourmet @ Kin Kin General Store

On-site catering at the Black Ant Barn, Kin Kin General Store

Just 30 minutes drive from Noosa, Cooroy and Gympie, the new Black Ant Barn function space is perfect for guests who want to soak-up the relaxed country atmosphere, while enjoying the company of friends, family and colleagues over a quality dining experience.

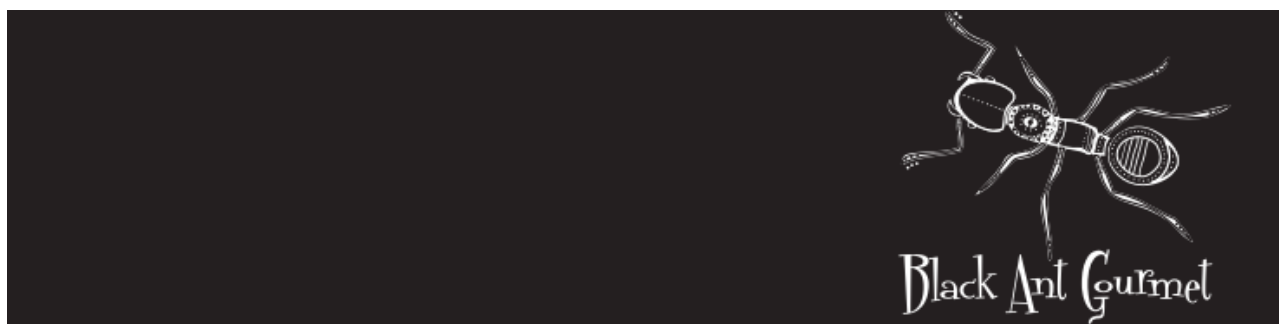
Black Ant Gourmet – owned and operated by Noosa Shire local, Jodie Williams – has expanded its very busy off-site catering service to also include on-site catering.

With 30 years experience cheffing in Noosa and 15 years experience catering in the Noosa Shire and beyond, the **Black Ant Barn @ General Store** can cater for up to 118 guests banquet style and 200 for cocktail functions.

There is **no venue charge** and Black Ant Gourmet Catering will fulfill all of your food and beverage requirements on-site. Menus are custom-made and take into account seasonal produce and dietary requirements.

The alfresco undercover dining space overlooks stunning rural views and is your private space for the afternoon or evening. We have a neutral palette of white and off-white vintage themes we provide in terms of styling, so you can add your final touches of colour and personalise.

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Off-site catering across the Sunshine Coast

Black Ant Gourmet Catering operates across the Sunshine Coast with a wide variety of catering options – finger food parties, spit roast functions, buffet theme dinners, and formal sit-down dinners. We specialise in quality country weddings, birthdays and corporate functions.

With 30 years experience cheffing in Noosa and 15 years' experience catering in the Noosa Shire and beyond, no off-site job is too big or too small – from 30 people to 420 people stand-up or sit-down.

TERMS AND CONDITIONS

Pricing and sample menus are subject to seasonal change and depend upon the number of guests and menu choices.

Booking deposits and payments: 20% upon booking confirmation, 30% one week prior with confirmation of numbers, final 50% payment on the day of the event.

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Canapes

Teriyaki glazed Rib fillet discs, crisp rice cake and wasabi mayo

Moroccan lamb filo, date chutney, peppered labneh and toasted pine nuts

Bush tucker Dukka-crusting smoked Brie on lavosh

Chinese spice braised Pork belly cubes in a sticky plum glaze

Lemon Myrtle Gin Salmon Gravlax on herbed pancake with aioli and crispy caper

Pumpkin, Parmesan, Sage Fritter with caramelized onion creme fraiche and crispy sage leaf

Grilled polenta corn cakes, soft chilli cheese, oven dried baby roma tomatoes and basil pesto GF, V

Triple cheese mini tartelettes with bush tomato relish

Smoked chicken breast with black ash Brie and persimmon paste on a brown rice wafer

Lemon myrtle smoked salmon on crispy sweet potato cake, lemon crème fraiche and dill GF

Antipasto ragout canape cup with pesto and smoked olive V

Korma Vegetable Samosa's filo cylinders with a mint yoghurt dipper V

Roast Pumpkin, parmesan and pine nut mini tartlets

Goat's cheese and caramelised onion tartlets with a fig jam

Baked Lebanese eggplant towers filled with melted gorgonzola cheese V

Spinach, ricotta and shaved wood smoked pasture raised ham in a tortilla spiral roll

Caramelised onion cream on baked pumpkin Gnocchi with a crisp parmesan wafer] V

Tempura Tin Can Bay Prawns with zesty lemon pepper mayonnaise

Duck and mushroom ragout on a buckwheat pancake

The canapes menu is smaller portions design for stand-up cocktail parties or a light snack with drinks as a starter. Average selection is 6 choices per person at \$25 per head.

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Finger food

Poppy seed Calamari with a zesty lime aioli

Spinach, ricotta and shaved double wood smoked pasture raised ham in a spinach roll

Caramelised onion cream on baked pumpkin gnocchi with a crisp parmesan wafer V

Beer Battered Tin Can Bay Prawns with zesty lemon pepper mayonnaise

Smokey Beef skewers with chipotle mayo dipper

Duck, vegetable and noodle Spring rolls with a sweet ginger soy dipping sauce

Avocado, pickled ginger, & cucumber nori rolls with a wasabi mayo & ponzu dipping sauce GF, V

Harrisa Chicken, cheese and corn pastry spiral with basil macadamia pesto

Barramundi dill cakes with a finger lime aioli and fresh lemon GF

Local Double smoked Ham, Kenilworth tasty and tomato baby quiche with a red onion salad

Battered Barramundi strips with a lime tartare dipping sauce

Indonesian Chicken satay skewers with a chilli satay sauce

Antipasto Platter with marinated olives and vegetables with cheeses, cured meats and crusty bread

Grilled Duck Breast on sweet potato cake with a spiced cherry compote

Smoked Chicken, Brie and avocado horseradish puree on a garlic pepper crouton

Shaved Teriyaki beef , crispy rice cake, avocado and wasabi mayo

Blackberry Steamed Duck buns with beetroot, fetta and fennel

Moroccan lamb filo cigars , date chutney, peppered labneh and a pine nut crumble

Twice cooked pork belly skewer in a sticky hoisin plum sauce with chilli cucumber pickle

Lemon Myrtle Gin Salmon Gravlax served on a caper, red onion, herbed crepe pinwheel

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Pumpkin, Parmesan, Sage Fritter with caramelized onion creme fraiche and crispy sage leaf

Pumpkin, Parmesan, Sage Fritter with caramelized onion creme fraiche and crispy sage leaf

Grilled polenta corn cakes topped with chive cream cheese & oven dried baby Roma tomato & basil GF, V

Polenta crusted Mushroom and parmesan Arancini balls with tomato relish GF, V

Sliced Ironbark smoked Rib fillet on vintage cheese damper square with rosella BBQ sauce, lemon aspen aioli and macadamia tapenade

Tempura cuttlefish balls with chilli lime minted dressing

Triple cheese tartelettes with bush tomato relish

Smoked chicken breast with black ash Brie and persimmon paste on a grain wafer

Lemon myrtle smoked salmon on sweet potato cake with spinach pesto GF

Smokey Brisket Mini pies with a bourbon BBQ sauce

Inside out pizza's - crusty garlic baguette filled with Italian Vegetables, mozzarella & sundried tomatoes topped with pesto and smoked olive V

Light crispy Korma Vegetable Samosa's with a mint yoghurt dipper and hot chilli side V

Aromatic Thai Chicken Curry mini Pie with a coconut crumble top

Grilled potato cake with cold smoked salmon, dill cream and crisp capers GF

Greek Lamb Sliders on baby stone baked buns with date chutney and tzatziki

Aromatic Thai Fish cakes with kaffir lime ginger chilli dipper GF

Coconut and galangal crusted chicken tenderloin with a green curry coconut mayo GF

Baby Spinach and fetta Filo Pastry triangles with smoked paprika tomato sauce V

Smoky Beef meatballs with a BBQ bourbon sauce GF

Chinese style shredded pork on sesame pancakes with crispy sweet potato chips

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Indonesian Chicken Satay Spring rolls with satay peanut dipping sauce

Crispy Onion Rings in a nigella seed batter served with a smoke chipotle fennel mayonnaise GF

Goat's cheese and asparagus tart with a fig onion jam

Local prawns marinated in salsa Verde wrapped in light crisp Katafi Pastry

Smoked Salmon on a potato roesti with dill cream and crispy capers GF

Dipping sauces can be interchangeable, depending on menu

***The average selection is 8 choices for \$35 per head
Prices vary with choices and number of guests***

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Black Ant BBQ Buffet

Choose **3 MEATS** from below...

Chilli Buffalo Chicken Wings

Double Smoked BBQ Beef Brisket

Pork Belly

Korma Lamb Ribletts

Moroccan Chicken Thighs

Beef Rump sausages

INCLUDES ...

Whole Roast Baby Potatoes in garlic and rosemary Vegan, GF

Pesto Pasta with roast pumpkin and pepitas salad

Garden salad with lemon dressing GF, Vegan

Crispy Asian Slaw with sweet chilli, lime and basil dressing GF

Wild Rice, Mushroom and Asian greens with Black vinegar dressing Vegan, GF

Roasted spiced chickpea & avocado salad in korma lemon dressing Vegan, GF.

Roasted Vegetables – Pumpkin, carrot, sweet potato, onion, zucchini. V

Dinner Rolls, butter, Gravy, sour cream, harissa chilli, Bourbon BBQ sauce, tomato relish

\$25 per head

Due to COVID there is no buffet self-service and our Black Ant team will assist in plating-up your choices

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Lunch – 2 courses

MAIN – choose from

Triple cheese Tartlettes with pear and walnut salad, onion jam and sweet potato chips

Macadamia basil Crusted Chicken thigh, roast sweet potato, green round bean and Persian fetta in lemon olive oil

Crispy pork belly, sticky ginger soy sauce, steamed jasmine and wild rice, sautéed Asian greens

Ginger beer battered Barramundi, Asian slaw with pickled ginger, wakame and Avocado with a wasabi aioli

Iron bark Smoked Beef Brisket on Cheesy corn polenta, red wine onion jus and steamed spinach

Smoked Salmon Caesar Salad, shaved parmesan, crispy home smoked bacon lardons, Garlic croutons, coddle egg and anchovies (*can substitute salmon for smoked chicken*)

DESSERT – choose from

Passion fruit tart with house made Vanilla bean cream and white chocolate sauce

Dark Chocolate mousse, coconut, biscuit crumb, Chantilly cream & raspberries

Caramelized Apple flap jacks, oaten maple crumble and salted caramel ice cream

Average cost: \$30 per head

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Finger food and sit-down

Entrée share – 1 of each per person

Lemon Myrtle Gin Salmon Gravlax served on a caper, red onion, sweet potato crepe pinwheel GF (vege option remove salmon)

Grilled polenta sweet corn cakes topped with melted Kenilworth Vintage cheese & oven dried baby Roma tomatoes GF, V

~Blue Oyster Mushroom Arancini balls with basil parmesan centre GF, V

Main share - best consumed in this order (one of each per person)

Triple cheese tart with shaved smoked chicken breast, caramelized red onion and persimmon paste. (vege option no chicken) GF option

Hoisin Duck, sweet potato and cabbage springrolls with a burnt orange chilli ginger dipping sauce. (Vege option avocado not duck) GF option

Chinese style pork belly in a sticky soy reduction on sesame pancake with pickled apple aniseed slaw. (Vege option Chinese style button mushroom) GF

Dessert TRIO of petit fours to share (one of each per person)

Chocolate Hazelnut Micro Gateaux

Baby Raspberry candied lime zest cheesecake (GF)

Liquorice meringues with lime curd and vanilla bean cream (GF)

Average cost: \$50 per head

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3 course menu

Canapes

Smoked chicken breast , blue brie, camomile and persimmon jelly on a poppy seed wafer

Crispy basil baby cannelloni filled with a local prawn mousse and a zesty lime coconut crumble top

Warm goats curd , braised leek, fig and thyme tartelette

Baby mushrooms stuffed with caramelized onion, red pepper and eggplant ragout with a roast garlic aioli

Served to guests while having drinks and mingling prior to seating

Mains - Chicken or Beef alternate drop with a Mediterranean Vegetable Lasange option

Prosciutto wrapped Chicken Breast Supreme, sweet potato mash, Russian Kale nest, lemon buerre blanc, antipasto salsa

OR

Hickory smoked Beef Brisket, Kenilworth Cheese corn grits, baby Brocolini , onion jam and red wine jus

Bread rolls on the table ready for mains

Dessert – Trio Petit four selection

Black forest truffle, lime Curd Vanilla cream tartelette, and white chocolate Raspberry cheesecake

Each person is served one petit four of each type

Average cost \$55 per head

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3 course menu

Entrée

Panko nori crusted Tin Can Bay prawns on an avocado, pickled ginger and finger lime salsa with a chilli minted mayonnaise

Chinese pulled pork cheek on sesame pancake, red elk and sticky soy ginger sauce

Main

Iron Bark smoked Rib Fillet on potato gallette with a mushroom duxelle, baby beans, and pepper cream sauce

Crispy Skinned Sumac Salmon fillet on sweet potato roesti , Thai pesto and lime sauce

Dessert

Black forest pudding, Dutch chocolate glaze, sour cherry compote and kirsch ice cream

Crispy lime curd wonton stack, frosted blueberries, native violets and dragon fruit coulis

Average cost \$55 per head

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4 course menu

Canapes

Teriyaki glazed Rib fillet discs, crisp rice cake and wasabi mayo (vege opt - avo not beef)

Korma Vegetable Samosa's filo cylinders with a mint yoghurt V

Goat's cheese and caramelised onion tartlets with a fig jam V

Duck & mushroom ragout on sesame pancake, crispy onion chips. (vege opt – no duck)

Served to guests while having drinks and mingling prior to seating

Entrée

Triple Cheese tart, asparagus, oven dried plum tomatoes, onion jam

or

Smoked Trout, baby cos, avocado lime mousse, crispy capers

Main

Macadamia basil crusted Chicken supreme, kumara puree, lemon sauce, antipasto ragout

or

Slow cooked lamb shanks, creamy mash potato, spinach, red wine tomato sauce

(Vege option – Roast Mediterranean vegetable stack, smoked tomato coulis, mushroom pate)

Dessert

Cake of choice with butter cream icing and fresh flowers - cut, plated and garnished as dessert

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