



CATERING & EVENTS

# Joe Chef

BYRON BAY

Joe Chef Catering and Events is a company based in Byron Bay, We cater for all events from Yamba to Brisbane.

At Joe Chef we are committed to life-long learning and never stop striving to evolve, continuously improving our skills and knowledge in producing spectacular food and events.

Excellent personalised service is guaranteed with our professional and experienced hospitality team. Joe Chef is built upon an ethos of trust and reliability to ensure every catering event is a success.

We passionately believe that food is a celebration and are dedicated to sourcing fresh, seasonal, local produce for all of our events. The anticipation of every new season is exciting to us.

## Quotes and personalised menus

Joe Chef offers a unique and personalised menu for each event, the menu is tailored to your personal needs and the style of event. Menus are collaboratively created combining passion for food, extensive food knowledge and a love of celebration. We pride ourselves in the relationships with local suppliers and having access to the finest fresh seasonal produce.

We have provided some sample menus as a guide.



Menus are priced per head  
Staff costs are quoted separated  
Additional hire costs are excluded; individual quotes are available on request.

## Canapés



### Standard:

- Padron peppers with sea salt and olive oil
- Sous vide crispy fried boneless chicken wings with Asian oils
- Pumpkin and Taleggio arancini
- Potato croquette with spicy aioli
- Compressed seasonal fruit cocktail
- Sydney rock oysters with finger lime and sherry vinegar

### Premium:

- Smoked goats cheese, beetroot, roses and rose vinegar
- Byron Bay Spanner crab wrapped in Narsturtium
- Salmon gravlax on linseed biscuit with dill cream and caviar
- Five spice pork belly on green pawpaw with nahm jim
- Tuna in Pani Puri- raw tuna in thin crispy pastry cup
- Chargrilled Lamb cutlets with romesco

### Luxury:

- 1/2 shell Scallop served with carrot puree
- Thai style betel leave with macadamia paste and nahm jim



Substantial canapés:

- Harissa braised lamb shoulder in flat bread with tahini yogurt and tabbouleh
- Wagu beef slider, pickles, mustard, and cheese in a panini bun
- Five spice tofu on jasmine rice with Asian oils and crispy onion
- Seared locally caught white fish on quinoa tabbouleh with pomegranate vinaigrette
- Potato gnocchi pan seared with asparagus, confit garlic and sage
- Sesame crusted tuna on soba noodle with ponzu and Tasmanian wakame (served hot or cold)
- Roasted pork loin Cuban sandwich, soft bread with mustard, apple and cabbage slaw.

Dessert canapés:

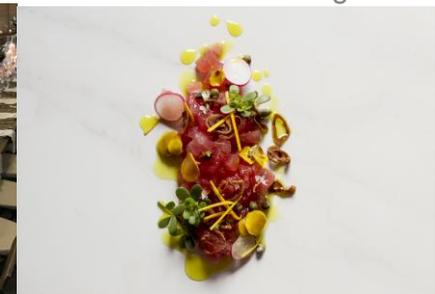
- Handmade chocolates
- Biscotti
- Citrus curd tarts with clotted cream
- Petit meringues with sweetened whipped ricotta
- Sable biscuits and preserved
- Wine gums
- Fudge

Banquet style dining



**- Entrees -**

- Ceviche. Citrus cured local fish, coriander, fennel and a hint of chill
- Tuna tartare. Preserved lemon, Spanish onion with linseed biscuits
- Potato gnocchi pan seared with asparagus, confit garlic and sage
- Braised lamb shoulder with fresh herbs, gremolata and crusty bread
- Zucchini flowers with fresh ricotta and sauce vierge



**-Main course-**

Dry aged sirloin steak with a red wine beef reduction

Roasted local white fish - confirmed nearer to date as its dependent on what is available. Served boneless, with a sauce and garnish tailored to the fish

Tarator Salmon – crispy skin Salmon on tahini yoghurt with a quinoa tabbouleh

Fillet steak with a cumin and coriander crust on a mild harissa

Hunter Lamb- rolled legs of lambs slow roasted with green olives and tomatoes

Crispy tofu with five-spiced caramel served on a warm noodle salad (Vegan and GF)

Mint and pea risotto with gremolata (Vegan)

**-Sides-**

Roasted Bangalow potatoes in duck fat

Tabouli salad with Coopers shoot tomatoes and pomegranate

Roasted pumpkin, sumac, and feta salad

Spiced potatoes or roasted in sour cream

Seasonal leaf, herbs, and edible flower salad

Tuscan vegetable salad: roasted capsicums, onions, zucchinis dressed with vincotto, olives and capers

Cauliflower, harissa and dukkah spice



**Pricing**

Cocktail menu

Choice of four standard / premium canapés \$50pp  
Choice of one substantial canapés  
Choice of two petit fours

Choice of five standard / premium canapés \$65pp  
Choice of two substantial canapés  
Choice of two petit fours

Choice of four premium canapés \$75pp  
Choice of two luxury canapés  
Choice of two substantial canapés  
Choice of three petit fours

Additional options-

Oyster and raw bar, antipasto and dessert station \$15pp

Banquet style dining

Three standard canapes, one entrée served with local sourdough and hand churned butter, two main course proteins and three sides. Choice of two petit fours. \$85pp

Three canapes (standard, premium, luxury) two entrées served with local sourdough and hand churned butter, two main course proteins and three sides. Choice of two petit fours. \$95pp

Individually plated main course (pre ordered)

Fours canapes, two entrées (shared style) served with local sourdough and hand churned butter. Choice of three main courses served with three sides. Choice of two petit fours. \$100pp

## Local recommendations

### Venues:

The Earth House  
Deux Belettes  
Orchard Estate  
Byron Bay Surf club

### Coordinators:

The Events Co  
Frank and Joy  
The Events lounge  
Byron Bay Luxury weddings

### Equipment:

Byron Bay Wedding and party hire  
Hampton Hire

### Cakes/ Audio and flowers:

Byron Bay Cacao  
Byron Bay Audio  
Wilderness flowers  
The French petal



## Testimonials

### Jess and Dan

Selecting our wedding food was our favourite part of the process. We had such a lovely experience with Joe Chef that was both personalised and unique. We could see Joe's passion for his food, the Byron Bay local produce and creating a memorable experience end to end for both Dan and I.



### Svea and Erik

Thank you for your amazing service! You far exceeded our expectations and clearly went above and beyond what you had to do, and it took off so much stress for us knowing that your team had it all under control. Several people have come up to us during and after the wedding commenting on both how awesome the food was and how great the service provided by your team was. We would not hesitate a second to recommend you for friends and family, but also to use you guys again for any of our future gatherings in the area!



**Cara and Sophie Carter**  
 “Thank you, thank you,  
 thank you!”

We cannot thank Joe and his team enough for the phenomenal food and service they provided whilst catering for our wedding in Byron Bay. In the lead up to our big day the communication and professionalism was up there with the best I have ever experienced. The pricing was as discussed and expected and the execution was

beautiful!!! Joe and his team not only provided delicious food but also all the floor and bar staff who were all immaculately presented, fun, vibrant and on the ball the whole time!

Nothing was a hassle, they made everything possible and effortless. If it were not for Joe and his Team, I am sure I would not have been able to relax and let go as much as I did on the day. They truly delivered 110%. Joe is seriously gifted when it comes to tailoring a menu to suite the couples personal taste, fond memories and vision. His passion for food shines and you can really see he genuinely cares and is invested in what he does... which can be easily lost in the wedding industry as we discovered in other areas. I cannot recommend Joe and his team highly enough. Nor can I thank them enough for making Sophie & my day truly MAGICAL!



**Joe Chef Catering and events**  
 Joseph Griffin started his career training in hatted restaurants in Melbourne, his passion of seafood was born. Being a chef allowed him to travel and fulfil his two passions, food and surfing.

His food knowledge and skill developed whilst working throughout Europe and Australia.

He is passionate about creating exceptional events utilising the finest seasonal produce available thus allowing him to create exceptional personalised menus.

Joe Chef has evolved to cater for events large and small in Byron Bay and beyond. The Joe Chef team are true professionals, who are passionate about providing an exclusive service that will ensure your event is unforgettable.



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