

cargo catering co.

Menu

Exceptional catering, thoughtful hospitality

We are three sisters, bringing our love of good, local food to Adelaide.

Hospitality runs in our veins. We want to make your event planning simple and easy and we want to make you and your guests experience truely exceptional.





Canapés

small bites, served roaming

Peking duck pancake, ginger & spring onion relish, crispy wonton

Parmesan crumbed scallops, skordalia, crispy pancetta

Peruvian chicken tostada, aji verde, charred red peppers (gf)

Kimchi, cheddar, togarashi fritters, spring onion, mayo (gf)

Caramelised pork, kaffir lime coconut sambal, cassava cracker (gf, df)

Miso, sesame crumbed chicken skewers, goma dare, kewpie (gf, df)

Vitello tonnato: sliced veal , tuna aioli, crispy capers, pecorino, sourdough garlic croutons

Coconut poached chicken, tamarind chili jam, kaffir lime, on crispy wonton (df)

Porchetta arancini, rabe, lemon aioli, parmigiano reggiano

Zucchini, haloumi, kataifi fritters, labneh, chili honey (v)

Cargo's prawn toast, spring onion, yuzu mayonnaise (df)

Potato skins, maple bacon, garlic chive crème fraîche (gf)

Handmade chicken, Chinese sausage, XO spring rolls, black bean sauce (df)

Salt & pepper eggplant, shiitake salt, black vinegar caramel (gf, vg, df)

Butter chicken pie, kasundi, curry leaf

Hot smoked salmon parfait, crème fraîche, salmon caviar, pink peppercorn

Lamb & pistachio pastries, toum, barberries, herbs (df)

Pork shio koji dumplings, umeboshi conserve (df)

Spencer Gulf prawn bloody mary shooter, tajin rim, celery (gf)

Mac & cheese balls, truffle, black garlic (v)

Pulled pork hushpuppies, jalapeño, smoked cheddar, avocado crema (gf)

Roaming Entrées

larger bites designed to fill bellies, served roaming

Bulgogi beef bao bun, kimchi pickles, ssamjang mayo (df)

Al pastor chicken taco, rojo salsa, finger lime crema

Lamb, spinach gozleme, fermented chili, salted yogurt

Lemongrass prawn, green mango salad, passionfruit nam jim, peanuts (df, gf)

Hot honey fried chicken (from Megsie's hives) nduja mayonnaise

Angus beef smashburger, smoked cheddar, crispy fried onions, burger sauce

Beef cheek & red wine ravioli, marsala cream sauce, gremolata

Individual crayfish & chive cob rolls

Poutine, thick-cut chips, red-eye gravy, scamorza (gf)

Bangladeshi pea & potato samosa, coconut, mint, and curry leaf chutney (v)





Grazing Table

food at your fingertips

Our grazers focus on quality with every morsel on the table intended to be relished. We supply only premium quality cheeses and charcuterie with tasting and origin notes for each offering.

Each table includes:

Bleu d'Auvergne: Cow's milk soft blue cheese from the central French Alps

Cheese Culture cloth cheddar: Murray Ridge

Cremeux D'Argenta: Soft white mold Brie from France

Hungarian chilli Csabai sausage

Black pepper pancetta

Dry-aged Casalinga salami

Redgum smoked Wagyu

Duck & pistachio terrine with house-made pickles

Labneh with grilled eggplant and capsicum

Tuna & olive tapenade with garlic croutons

Hot smoked salmon with crème fraîche and caper berries

Crudités with smokey baba ghanoush

Freshly baked organic sourdough, Turkish bread, crackers

Cheese & charcuterie selections are seasonal, so some changes may occur.



Ceviche Buffet

take your guests on a journey around the world
with an assortment of local fish ceviche.

Mexican tuna with jalapeño, coriander & lime

Japanese kingfish with pickled ginger, sesame & yuzu

Filipino salmon with coconut, ginger & chili

Oyster Buffet

when salt water runs through your veins,
served as a stunning buffet

Nam jim with kaffir lime

Salmon caviar & crème fraîche

Ounce gin with finger lime

Au natural with local citrus

(Season dependent)



Individual Entrées

make it a banquet with set, shared or alternate drop entrees

Pan-fried gnocchi, porcini cream, pistachio pistou, Parmesan tuile (v)

Prawn & chorizo croquettes, salsa rojo, fennel salad, saffron aioli (gf,df)

Jaffna spiced lamb shoulder, potato bhaji, kasundi, curry leaf (gf)

Master stock short rib, sour apple goji berry salad, black vinegar sauce (gf,df)

Torched spicy salmon, ponzu, black sesame rice cracker (gf,df)

Charred chicken roulade, smoked corn purée, nduja vinaigrette dressed leaves, manchego (gf)

Beef cheek & red wine ravioli, sugo, scamorza, cavolo nero crisp

Fried local squid, tarama, cucumber, olive, dill salad (gf,df)

Rare sliced beef, black garlic creme fraiche, crispy shallots, chive, pecorino, sourdough croutons

Individual Mains

served alternate drop

12-hour lamb shoulder shawarma, sultan's delight, preserved lemon, pomegranate, almonds (gf)

Whole roasted side of salmon, mountain pepper, finger lime crema, macadamia (gf)

Slow braised beef cheeks, sambal matah, masterstock jus (gf, df)

Juniper, garlic, & tarragon rubbed chicken, dijon beurre blanc (gf)

Coorong beef porterhouse, PX jus, chimichurri, crispy shallots (gf, df)

Smokey queso chicken roulade, quince glaze, tomatillo verde, pickled corn (gf)

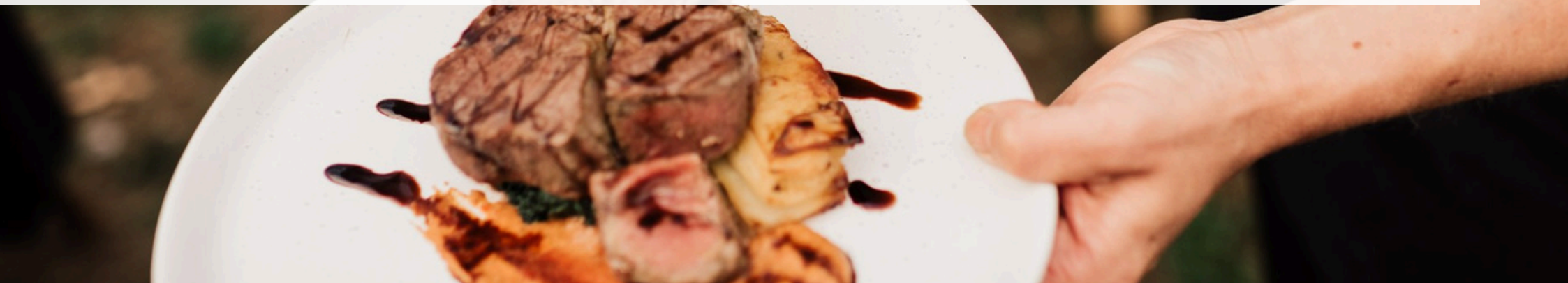
Wild mushroom & truffle croquette, saffron sofrito and herb skordalia (vg)

All plated mains are served with:

Potato and leek paris mash (gf, v)

Charred broccolini, toasted almonds, beurre noisette served family style (v, gf)

Shaved fennel salad, parmesan, pear, candied pepitas, white modena vinegar, served family style (gf, v)





Share Table Feast

break the ice & pass some plates,
a family style feast served on large platters to the table

Choose Two Mains

Chargrilled pork tomahawk, sauce meunière, capers, confit garlic (gf, cannot be chosen with beef porterhouse,)

Coorong beef porterhouse, PX jus, chimichurri, crispy shallots (gf, df)

Whole roasted side of salmon, mountain pepper, finger lime crema, macadamia (gf)

12-hour lamb shoulder shawarma, sultan's delight, preserved lemon, pomegranate, almonds (gf)

Juniper, garlic & tarragon rubbed chicken, Dijon beurre blanc (gf)

Slow braised beef cheeks, sambal matah, masterstock jus (gf, df)

Smokey queso chicken roulade, quince glaze, tomatillo verde, pickled corn (gf)

Wild mushroom & truffle croquette, saffron sofrito and herb skordalia (v)

Choose Two Hot Sides

Heirloom carrots, rosemary vino cotto, confit garlic (v, gf, df)

Crushed new potatoes, harissa butter, roast garlic, herbs (gf, v)

Pumpkin cacio e pepe gratin (gf, v)

Greek lemon & oregano roasted Dutch cream potatoes (vg, gf)

Crispy fried Brussels sprouts, charred leek puree, lemon, walnut, sage (gf, v)

Celeriac & potato mash, Café de Paris butter, crispy leek (v, gf)

Charred broccolini, toasted almonds, beurre noisette (v, gf)

Choose One Cold Side

Shaved rainbow beetroot, smoked persian fetta, leafy greens, hazelnuts, truffle vinaigrette (v, gf)

Whole roasted cauliflower, sunshine sauce, zaatar, pink pickled radish, mint (v.gf)

Baby gem wedge salad, buttermilk ranch, chives, celery and pink peppercorns (v)

Fattoush salad, iceberg lettuce, radish, mint, pita shards, sumac dressing (df, vg)

Shaved fennel with parmesan, pear, candied pepitas, and white vinegar (gf, v)

Baccas marsh leaves, smoked Kalamata olives, Kangaroo Island fig dressing, kafalogavira crisp (v, gf)

All Share Tables include artisanal organic bread rolls & house whipped truffle butter



Pizza Package

Not just your usual pizza. We serve wood oven cooked, 72 hour dough with uniquely Cargo style toppings.

To Start

Canapes served for 1 hour

- Beetroot & roast garlic arancini, truffle aioli (vg, gf)
- Vitello tonnato: sliced veal, tuna aioli, crispy capers, pecorino, sourdough garlic croutons
- Hot smoked salmon parfait, crème fraîche, salmon caviar, pink peppercorn

OR

Grazing Table

Pizza Menu

Served for two hours

- Margherita - Tomato, fior di latte, basil, extra virgin olive oil
- Salamino - Tomato, pepperoni, fior di latte
- Patate - Bianco sauce, potato slices, rosemary
- Capricciosa - Tomato, leg ham, artichokes, kalamata olives, mushrooms, fior di latte, basil, extra virgin olive oil

Finish with Dessert

Churros Fiesta Freshly cooked churros rolled in cinnamon sugar. Served roaming with dipping sauces including chilli chocolate, dulce de leche, and white chocolate orange.

Price

$75 per person inclusive of wait staff.
Travel & kitchen hire may apply. Please inquire for a formal quote.

* All dairy/lactose-free and gluten-free pizzas are an additional $7 per person.

* If extended time frames are required additional charged will apply.

* Travel fees will apply to locations outside the metro area.

Dessert

finish a good meal on a high

Petite Desserts

Served Canapé style to your guests!
Choose two options from:
Portuguese tarts
Torched berry meringue doughnuts
Chocolate fudge brownie, salted caramel bourbon frosting
French citron tart, Earl Grey buttercream

Plated Desserts

Two-texture flourless chocolate cake, halva, burnt meringue, date syrup (gf)
Baked cheesecake, honey thyme syrup, walnut dukkah, filo shards
Coconut pavlova, lime curd, crème chantilly, grilled pineapple
Blackberry mousse mille-feuille, caramelised white chocolate, micro mint

Churros Fiesta

Freshly cooked churros rolled in cinnamon sugar.
Served roaming w dipping sauces including: chilli chocolate, dulce de leche & white chocolate orange,

Petite Fours

Perfect to be set on tables after a Share Table Feast or scattered on platters around the reception area
Lemon tarts
Chocolate éclairs
Lemon meringue tarts
Banana caramel tarts
Berry tarts

Buffet Tables

Panna Cotta Buffet
House made individual vanilla bean panna cotta served w an assortment of help yourself toppings & embellishments.

Greek Dessert Table
An authentic assortment of Greek treats made by the local artisinal barkery, Kalymnos Bakery.
With nine different offerings served there is sure to be something for everyone!
*option to serve on platers to tables

Holy Cannoli
Freshly piped cannoli with guests choice of fillings & finishes, manned by our friendly staff.
Fillings: vanilla bean custard, frangelico spiked chocolate, ricotta & candied orange
Finishes: toasted almonds, cookie crumb, shaved dark chocolate, almond praline, freeze dried raspberry crumble



Late Night Feasts

keep the party going!

Toastie Bar

Fuel those late night dance moves with a 'help-yourself' toastie bar. We leave you with a selection of gourmet toasties and a sandwich press so your guests can help themselves as they like. Flavors like:

Smoked ham, cheddar, pickles, djon

Haloumi, basil pesto, roast tomato (v)

Sopressa, feta, charred capsicum, olive tapenade

An offer you can't refuse

Chicago style Italian slow cooked hot beef, red pepper giardiniera, mozzarella and freshly baked italian bread rolls

Nacho Baby

DIY Nachos!
House made corn chips, beef brisket chilli, hot nacho cheese sauce, Pico de Gallo, guacamole and sour cream

Cheese Boxes

For for something a little more traditional opt for a selection of premium quality cheeses, pairings & lovely after dinner offerings.

Cheese plates include: Three cheeses, quince paste, grapes, nuts, dried fruit & crackers

Served at 1 per 20 guests

Please note
We only require a minimum order of 60 for our late night snacks. We do recommend to order for at least 75% of your guests



Pricing

GRAZING TABLE - $16 per guest
(minimum spend of $1200 for smaller numbers)

Anti Pasto Boards - $16 per guest
Ceviche - $16 p/p buffet style (minimum order of 60)
Oysters - $16 p/p buffet style (minimum order of 60)

3 Canapés - $18 per guest
4 Canapés - $22 per guest
5 Canapés - $27.5per guest
6 Canapés - $33 per guest

ROAMING ENTREES - $8.5 per item, per guest

INDIVIDUAL ENTREES
Shared Entree - one offering - $18 per guest
Plated Entree - one offering - $22 per guest
Alternate Drop - two offerings - $26 per guest

INDIVIDUAL MAINS
Alternate Drop - two offerings - $49 per guest
Includes bread + truffle butter

SHARE TABLE FEAST
2 mains, 3 sides , plus bread + truffle butter - $56 per guest

DESSERT BUFFET
Panna Cotta Buffet - $14 per guest (1 pp)
Greek Dessert Buffet (platers available) - $15 per guest (1.5 pp)

ROAMING DESSERTS
Petite Desserts - $12 per guest
Petite Fours - $14 per guest
Churros Fiesta - $10 per guest (3 pp)
Holy Cannoli - $10 per guest (1.5 per person)

Cake Cutting
- $2 per guest (individual bio plates + forks inc)
-$150 - cake cut on platters (bio plates + forks inc)

LATE NIGHT FEASTS (minimum order of 60)
Toastie Bar, Hot Italian Rolls, Nacho Baby Bar - $10 per guest
Cheese Boxes $110 per board. (serves 15-20)

STAFF
Wait Staff - $65 per hour, $75 on Sundays, $95 on PH
Bar Staff - $65 per hour, $75 on Sundays, $95 on PH
All chef hours are included in our catering prices

KITCHEN HIRE
Kitchen hire charges may be applicable.
Please allow for us to quote this individually depending on your menu and your venues facilities.

SERVICE / TRAVEL FEE
0 - 15km from Adelaide CBD - $250
16 - 49km from Adelaide CBD - $450
50 - 100km from Adelaide - $650
Over 100 km POA

DIETARY REQUIREMENTS
To assist us to provide every one of your guests with our best possible service we charge a fee of $10 for every dietary requirement submitted.

Crockery, cutlery, glassware and other hire equipment are not included in the above pricing. Please ask us for further information about hiring what you require.

In order to maintain our premium boutique service we do have a minimum spend requirement:
- $3500 Monday -Thursday
- $5000 Friday - Sunday
(spends are on catering costs only and do not include staff, kitchen hire or travel fees)
Off Season (1st May- 30th September) minimum spend $3000 all days



Cocktail Style Catering Packages

let us share a just few ideas to get you started. please feel free to swap & change items to suit your style & budget

Little Sister Package
For those needing just enough.
- Grazing Table
- 5 Canapes
- 2 Roaming Entrees
- Churros Desert

$70.5 per guest

Middle Sister Package
The perfectly balanced meal.
- Grazing Table or Roaming Ceviche
- 6 Canapés
- 3 Roaming Entrees
- Churros Fiesta

$84.5 per guest

Big Sister Package
Send them rolling home! For those big, long events where you really want to spoil your guests.
- Roaming Ceviche or Grazing Table
- Oyster Buffet
- 7 Canapés
- 3 Roaming Entrees
- Dessert Buffet
- Toastie Bar or Nacho Baby

$120 per guest

All packages include chef hours.
Wait staff, kitchen hire and travel are quoted seperately depending on your venue and event details.



Share Table Catering Packages

let us share a few ideas to get you started. please feel free to swap & change items to suit your style & budget

Three Course Dinner
- Grazing Table
- Share Table Feast, 2 mains + 3 sides + bread
- Panna Cotta Buffet

$86 per guest

Just the right amount Package
- Grazing Table
- 3 Canapés
- Share Table Feast, 2 mains + 3 sides + bread
- Cake Cutting

$92 per guest

More is more Package
- 5 Canapes
- Shared Table Feast, 2 mains + 3 sides + bread
- Churros Fiesta
- Late Night snack: Toasties

$103.5 per guest

Sharing is Caring Package
- Grazing Table
- Shared Entree (1 selection)
- Shared Table Feast, 2 mains + 3 sides + bread
- Panna Cotta Buffet

$104 per guest

All packages include chef hours.
Wait staff, kitchen hire and travel are quoted seperately depending on your venue and event details.



Individual Plates Catering Packages

let us share a few ideas to get you started. please feel free to swap & change items to suit your style & budget

Keep it Simple Package
- 3 Canapés
- Individual Mains (2 selections)
- Churros Fiesta

$77 per guest

Formal Dinner Package
- 5 Canapés
- Share Entrée (one selection)
- Alternate Drop Main (two offerings)
- Cake Cutting

$96.5 per guest

All packages include chef hours.
Wait staff, kitchen hire and travel are quoted seperately depending on your venue and event details.



Need Drinks?

Don't make a run to the bottle shop half way through the party! Let us take the worry out of your drinks service.

Our competitive drinks packages include absolutely everything required for a perfect service.
With a long list of local SA beers and wines to choose from, glassware, bar staff and and bar equipment, all you have to do is rock up!

Click here for more information.



JACKSON SQUARE

Venue Hire

We even have a venue!

Stick those old boring, beige, function rooms in the bin! Jackson Square is a warehouse space built for big, bold events.

We are a dedicated function space which means no sharing - you get the entire place to yourself for as long as you need!

Location
57 Manton St, Hindmarsh. Just minutes from the CBD .

Capacity: 250

Click here for our venue package.



Contact Us

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Please feel free to get in touch so we can learn more about your event! We'd love to hear from you.

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