

Food

EAT IN STYLE • OUR CHEFS

2023 - 2024



ROSSEN AND COOK

Good food comes from numerous little acts of detail & care.

PEPPER & SALT

Providing you with top quality food and service is not only our job but our passion.

MI SCUSI

Each dish is crafted with precision, providing a feast for both the eyes and the palate.



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Stella's Ethos

We partner with an elite collective of Westralian chefs to curate enticing menus featuring local and native ingredients for that unrivaled event.

There is a certain transparency in what we do, we simply hold events true to the form we love.

Due to the secluded nature of our venue we do not have in house chefs. To be able to host weddings in our corner of the world we work closely with exclusive chefs from around WA.

Though not all local, our chefs are passionate about using local suppliers and growers in the Great Southern, giving you the best of what the region has to offer.

Each chef will carefully craft a menu to suit your day. For this reason each wedding is unique at Parry's and you can be sure that all of our chefs values and high quality of food will provide your guests with an un-rivalled experience.

As we are not a restaurant your guests get privileged access to our venue which is not open to the public.

Your meal has been prepared by our chefs not caterers.





FINDING THE RIGHT CHEF

ROSSEN & COOK

CATER | CONSULT | CULTURE

About us

Good food comes from numerous little acts of detail & care. Lily Rossen and Monika Cook have worked in & run some of the most celebrated kitchens in Perth, Western Australia, producing an understanding of how to curate, source & serve a focussed menu.

Rossen and Cook will dish out considered, designed & thoughtful menus with chef technique – without the ego.

Booking details

- We have a minimum food spend of \$8,000(inc. tax)
- We charge a travel fee of \$500 to cover transport and accommodation costs.
- All menu and food pricing includes a team of chefs onsite to prepare your menu, and a floor manager to facilitate service during the event.
- Waitstaff costs are not included in your menu price.
- Waitstaff will be organised by PBB at our recommended ratio of one server per 15 guests.
- Vendor meals can be supplied at a cost of \$30pp(-tax)



Parry Beach Breaks Weddings

Rossen & Cook offer bespoke menus, tailored specifically to our Parry Beach Breaks clients' preferences. You will receive support and guidance from our Chefs in creating something that perfectly suits your wedding brief.

Rossen & Cook are a Perth-based company. However, we are passionate about using local suppliers and growers in the Great Southern, giving you the best of what the region has to offer.

We would love to be a part of your special day.





Shared Sit Down Menu

CANAPÈS

Fennel crema, nduja, carta di musica

Heirloom tomato, shallot, focaccia

Seared scallop, potato crisp

Cacio e pepe croquette, pecorino

ENTRÉES

Hunter bread, house made fennel pollen butter

Prosciutto, coppa, bresaola, seasonal pickles

Roasted beetroot, fig leaf ricotta, candied pepita

Butterflied tiger prawn, fermented chilli

MAINS + SIDES

Pumpkin cappelletti, burnt butter, sage

Scotch fillet, cippolini, jus

Crispy potatoes, salsa verde

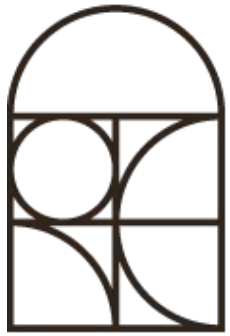
Cauliflower, currant agrodolce, herbs

Baby gem, smoked leek, pangrattato

DESSERT

Nougat semifreddo, amaro cherries





ROSSEN AND COOK

Perth, Western Australia
e. hello@rossenandcook.com.au



CHEF *Packages*

Your guide to creating your dream day
with catering by Pepper & Salt





WELCOME

Based in the Great Southern Region of Western Australia, Pepper & Salt is your premium catering option. At Pepper & Salt we understand how important good food is at your special occasion - not just to you but to your guests, family and friends. Choosing Pepper & Salt makes your job of planning that much easier by leaving the catering completely to us. We will deliver and serve delicious food that your guests will be sure to enjoy and remember.

The following package is a guide for you to get an idea of what we can offer. But we understand every occasion calls for different needs and different details. We can do a variety of different styles and can adjust our packages and menus to suit your vision. Our very own chef Silas meets with every single one of our clients and specifically tailors the food package to them, their style and their budget.

Your event is an occasion that we are genuinely excited to be part of. Here at Pepper & Salt, we love hospitality and providing you with top quality food and service is not only our job but our passion. All you need to do is just call us, share your vision and we can make it happen. And remember, let us know if you want something a little outside of the box as we love to spice things up!



WEDDING & CHEF Packages

Plated

A selection of six canapés
Alternate or pre-ordered main course
Wedding cake cut & served on platters

From \$130/pp

Shared

A selection of six canape
Shared style main course (choice of four protein plus sides)
Wedding cake cut & served on platters

From \$145/pp

BOOKING DETAILS

Includes basic equipment, and kitchen & service staff. Additional costs that may incur if required are additional equipment hire, marquee hire, and travel costs. Please ask our functions coordinator for additional costs specific to your function.

\$1500

Kids (aged 2-12 years)

Battered snapper & bad boy chips
Chicken curry & rice
Spaghetti bolognese

\$40/pp



MENU *Sample*

Canapés

Organic pumpkin & denmark fetta arrancini, smoked harissa
Beetroot salt seared scallops, sea lettuce, miso mayo
Kaffir lime crumbed pork loin, bulgogi glaze

Silas' chilli coconut prawns, sweet potato noodle salad
Chargrilled vegetable & herb filo tart, goats chevre
Snapper in lemon myrtle soda batter

Mains

Roasted 60-day spice aged beef eye-fillet, potato terrine, bulgogi anise onion jam,
buttered greens

Chicken, prosciutto and spinach roulade, duckfat torbay potato, sundried tomato chutney,
tarragon cream

Dessert

Wedding cake cut & served on platters

MENU *Suggestions*

Canapés

Organic pumpkin & denmark fetta arrancini, smoked harissa
Beetroot salt seared scallops, sea lettuce, miso mayo
Kaffir lime crumbed pork loin, bulgogi glaze
Indonesian beef sate with galangal & lime coconut dressing
Silas' chilli coconut prawns, sweet potato noodle salad
Chargrilled vegetable & herb filo tart, goats chevre
Snapper in lemon myrtle soda batter
Karagee spiced chicken, shoyu mirin
Crispy chilli squid, plum chutney
Garam marsala chicken, coriander raita in a roti roll
Javanese style Chicken skewer, caramel nuoc cham

Mains

Seared Cone-Bay Barramundi, fried Asian greens, tomato bolado, kumala crisps
Berbere spice lamb rump with toasted Fregola Sardo, goji berries, preserved lemon & saffron yogurt.
Roasted 60-day spice aged beef eye-fillet, potato terrine, bulgogi anise onion jam, buttered greens
Silas's Fijian style braised duck leg curry, chargrilled pumpkin, spiced coconut granola
Chicken, prosciutto and spinach roulade, duckfat torbay potato, sundried tomato chutney, tarragon cream
Braised beef cheek in rendang sauce, torbay potato, kumala sautee , broccolini, coconut sambal
Prickly ash barramundi, fried lap cheong, warm chilli tomato squid, preserved lime aioli
Stirling ranges eye-fillet, beef cheek croquette, seasonal greens, dienne sauce





Pepper
+ salt

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MI

SCUSI.

ANTIPASTI

House baked focaccia
Smoked tomato butter or honeycomb macadamia butter
Halloumi cheese, honey, lemon, dukkah
Beef tartare, harissa, smoked saffron yogurt, potato crisp
Fish crudo, green apple, tobiko, bonito & yuzu cream, chive oil
Crispy polenta, pork & fennel ragu, basil pesto, prosciutto
Stracciatella, roast stonefruit, white balsamic, fig leaf
Fried pork fennel sausage-stuffed green olives, roast pepper aioli Prawn toast,
shellfish aioli, spiced crispy shallots

PRIMI

Veal and prosciutto tortellini, parmigiano reggiano cream, fresh nutmeg
Ricotta cappelletti, sweet corn, burnt butter, cured egg yolk Cavatelli, pesto
genovese
Fusilli, blue swimmer crab, smoked tomato butter, garlic pangrattato
Gnocchetti, local mushrooms, pecorino, herb pangrattato

MAINS

Local pan fired fish, fennel puree, baby caper and lemon butter sauce, pimenton
oil
Seared beef sirloin, local miso mushrooms, caramelized cauliflower puree,
horseradish jus
Chicken breast, celeriac puree, charred corn salsa, chicken jus, crispy chicken
skin
Slow cooked lamb shoulder, harissa, pepperoncini, smoked yogurt
Roast pork belly, beurre noisette mash, cavolo nero, sauce charcutière
Roast miso cauliflower, vegan jus, chive oil, butternut pureé, sweet potato crisp

SIDES

Spring beans, smoked almonds, nduja vinaigrette
Baby cos heart, ranch dressing, dill
Leafy greens, champagne hazelnut vinaigrette, shaved comte
Crispy roast potatoes, calcio e pepe
Harissa roast carrots, goats curd, dukkah
Tomato and sugar snap salad, mint pesto, pecorino

MI SCUSI.

From the moment you engage with Mi Scusi you can expect a seamless and personalised experience. The team takes pride in understanding your specific needs, working closely with you to create a customised menu that reflects your preferences and dietary requirements. Each dish is crafted with precision and presented beautifully, providing a feast for both the eyes and the palate.

Mi Scusi Food's dedication to sourcing the finest local ingredients ensures that their dishes are of the highest quality.

The team also emphasises sustainability, striving to minimise their environmental impact through responsible sourcing and waste management practices.

MI SCUSI.

VIEW OUR TESTIMONIAL'S ON GOOGLE

BY ELLA & OLI:

"Since the first time we had Mi Scusi 2 years ago, I had been wanting any excuse to have them cater an event of ours and we had the absolute pleasure of having them cater our wedding last week. Liv made it so easy from the beginning, working through the menu with us, catering to any requests and painting a picture for us of what it would all look like.

Then, on the day! The food was better than we could have imagined. Every single dish was memorable and was a favourite of each different guest, there wasn't a single dish that our guests didn't rave about right down to the pineapple salsa for the oysters.

On top of this, there was loads of food so we never had to worry about whether people had enough to eat. We wanted the food to be a real highlight of the day and Liv & Marco absolutely nailed it. I'll be dreaming about the kingfish for weeks, it's hands down the best food I've ever eaten.

All the staff who ran the food and beverage service on the day (particularly Jade) were also incredible and super accommodating, friendly and never made us feel rushed! Now just off to organise another event so I have an excuse to eat your food again! Thank you both so so much, you're truly exceptional at what you do and you made our wedding day one we won't forget!"

PRICES START FROM \$150 PP FOR FOOD
(BASED ON 50 GUESTS)

EXCLUDES STAFFING, EQUIPMENT, ASSOCIATED TRANSPORT & TRAVEL COSTS STARTING FROM APPROXIMATELY \$950.

PRICES MENTIONED ARE + GST

**MI
SCUSI.**

WWW.MISCUSIFOOD.COM.AU

[@MISCUSIFOOD](https://www.instagram.com/MISCUSIFOOD)

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Fervor

A secret roving restaurant celebrating Indigenous cuisine is travelling Australia and popping-up in some of the country's most breathtaking landscapes.

A collaboration with Parry Beach Breaks

CONTACT

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