

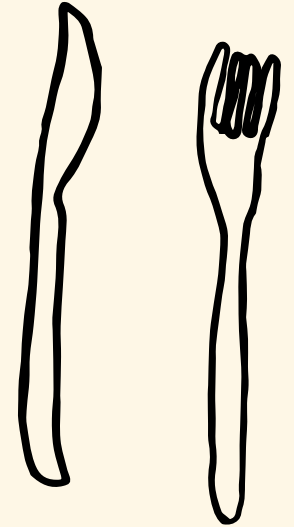


General

COMMISSARY

Functions & Events





About us

General Commissary is a Sydney-based food truck serving up genre-busting recipes and restaurant-quality catering options.

Our food packages cater to every style of event – formal or casual, fancy or fun.

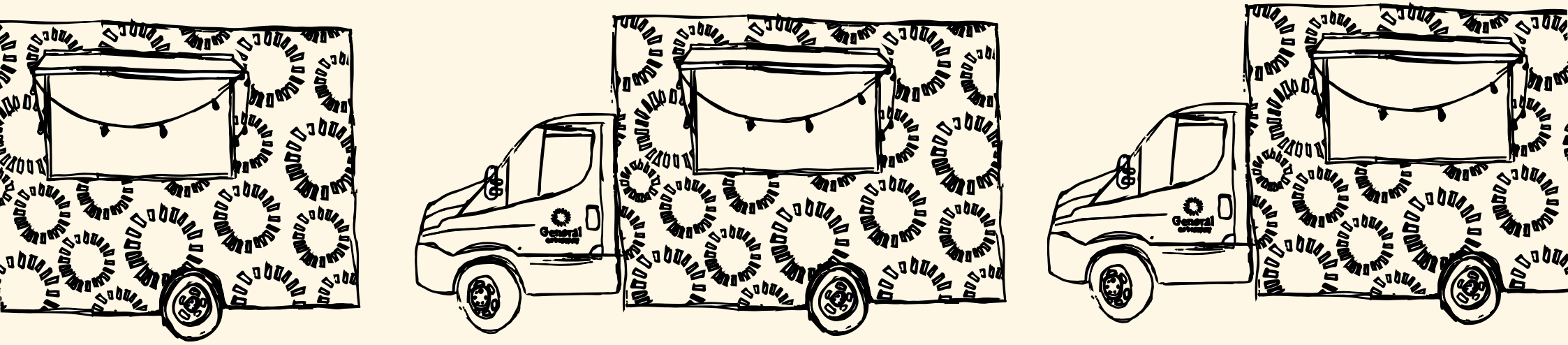


About the chef



Tristian Hope is a high-end hospo veteran, having made his mark as Executive Chef for Hugo's Group Bondi and Asia in the mid-2000's. He branched out to establish Mad Pizza, a group of elevated pizza restaurants with six locations across Sydney, before coming on board as

General Commissary's chef and GM. With his vibrant and considered menus, Tristian combines classic crowd-pleasers with the flair of contemporary flavours and local ingredients to create delicious, fresh fare for every event.



Your event

We know that every event is different, which is why we have carefully curated an exciting range of functions packages that are customisable to your needs. From a casual, cocktail-style birthday party to a glamorous sit-down wedding reception, we do it.



Canapés menu



Cold canapés

Freshly shucked Sydney Rock Oysters (GF, DF)
Served natural with finger lime dressing.

Cured ocean trout on potato fritters
With lemon-scented horseradish cream & caviar.

Chicken tostadas (GF)
With creamed corn, spicy chipotle & feta crumble.

Picked beetroot crostini (V)
Topped with minted yoghurt.

Wagyu beef tataki (GF, DF)
With crispy garlic & shallots.

Prosciutto-wrapped fig (GF)
With buffalo mozzarella & basil.

Tuna lollipops (GF, DF)
Sesame cured, with wasabi, ponzu & shiso.

Salmon carpaccio (GF)
With avocado, finger lime & coriander.

Poached veal loin
With smoked tuna cream, crispy capers & dried olives.

Heirloom tomato bruschetta (V)
With baby bocconcini, basil & pangrattata with vincotta.

Hot canapés

Salt & pepper baby loligo squid (GF)
Served with chiptole aioli & lemon.

Cheeseburger spring rolls
With tomato sauce & American mustard.

Seared scallops
With cauliflower purée, caper brown butter sauce & currants.

Mac'n'cheese balls (V)
With spicy arabiatta sauce.

Arancini (V)
Stuffed with porcini mushrooms, garden peas & basil with truffle oil & blue cheese sauce.

Three cheese toastie (V)
With cornichons, Dijon mustard & pickled onions.

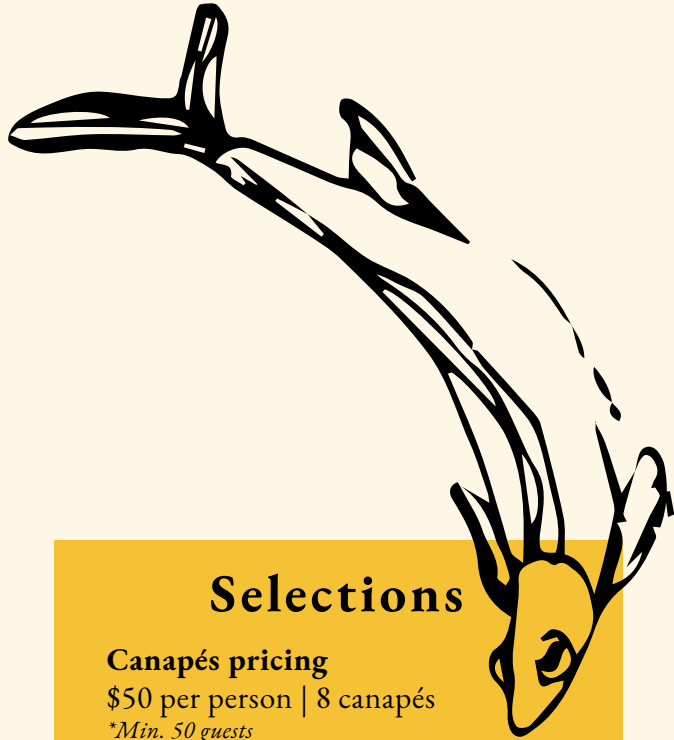
Spiced lamb kofta (GF)
With coriander & yoghurt dressing.

Croque monsieur
Ashgrove aged cheddar & serrano ham.

Crispy polenta fritters (V)
With gorgonzola cream & confit artichoke.

Sausage rolls (DF)
Pork & fennel with spicy tomato relish.

Dumplings (GF, DF)
Crispy prawn dumplings with tamari & furikake.



Selections

Canapés pricing

\$50 per person | 8 canapés
**Min. 50 guests*

\$70 per person | 10 canapés
**Min. 45 guests*

\$90 per person | 14 canapés
**Min. 35 guests*

Dietaries

GF // Gluten free VG // Vegan

V // Vegetarian DF // Dairy free

Ask us about substitutions



Dessert canapés

Truffles (GF)

Dark chocolate & lavender.

Dark chocolate tarts

With salted caramel filling & whipped orange cream.

Cheesecake

Goat's curd with passionfruit caramel.

Sicilian cannoli

Ricotta, chocolate & pistachios.

Mini limoncello tiramisu

With limoncello mousse, mascarpone cream, coconut & amaretti.

Polenta & almond cake (GF)

With limoncello zabaglione.

Spanish crème caramel (GF)

With preserved orange.



Substantial dishes

Spiced eggplant & mushroom salad (GF, V, VG, DF)

With brown rice, pomegranate & walnuts.

Mini porchetta sliders

Roasted belly with fennel slaw, apple compote & mustard dressing.

Fish & chips

Tempura battered, tartare sauce, lemon & fries.

Fried crispy chicken

With Asian slaw & black vinegar dressing.

12 hour slow-cooked beef brisket

With roasted pumpkin, chickpeas and yoghurt.

Baked barramundi fillets (GF)

Cucumber, mint, red onion & tomato Fattoush salad with spiced sumac.

Orecchiette pasta (GF)

With fresh tuna, chili, capers, lemon & rocket.

Grilled cowra lamb cutlets

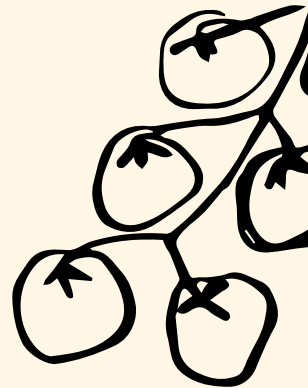
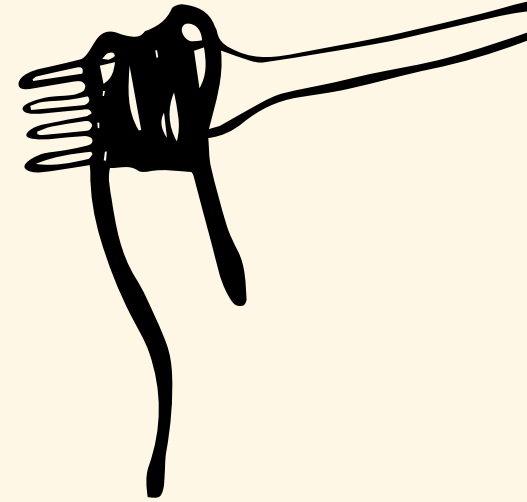
With hummus & salsa verde.

American-style BBQ pork ribs (GF)

Ginger glazed carrot with crunchy corn tortilla.

Maria's famous meatballs

With whipped potato & parmesan.



Substantial dishes pricing
\$15 per dish | add to any order
*Substantial dishes are 100-150g
little entrées, served with a fork.*



Sit-down shared feast

Here's a sample of the kind of feast we can put together for your special sit-down event.

Contact Tristian for more information and a quote.

Antipasto

Fried pizza bread with smashed zucchini dip. (v)

Marinated octopus salad with celery heart, roasted tomatoes & almonds. (GF, DF)

Poached veal loins, smoked tuna mayo, salted capers & dried olives.

Pasta to share

Caasarecce pasta with slow cooked lamb shoulder, peas, onions, oregano leaves & pecorino.

Mains

12-hour roasted Cape Grim beef cheeks, whipped potato, truffle butter & English spinach. (GF)

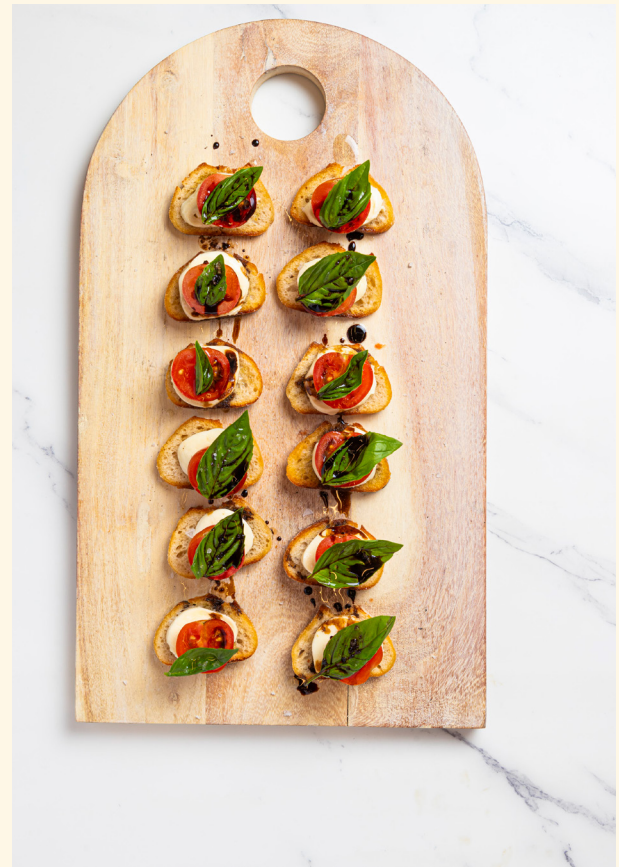
Sides

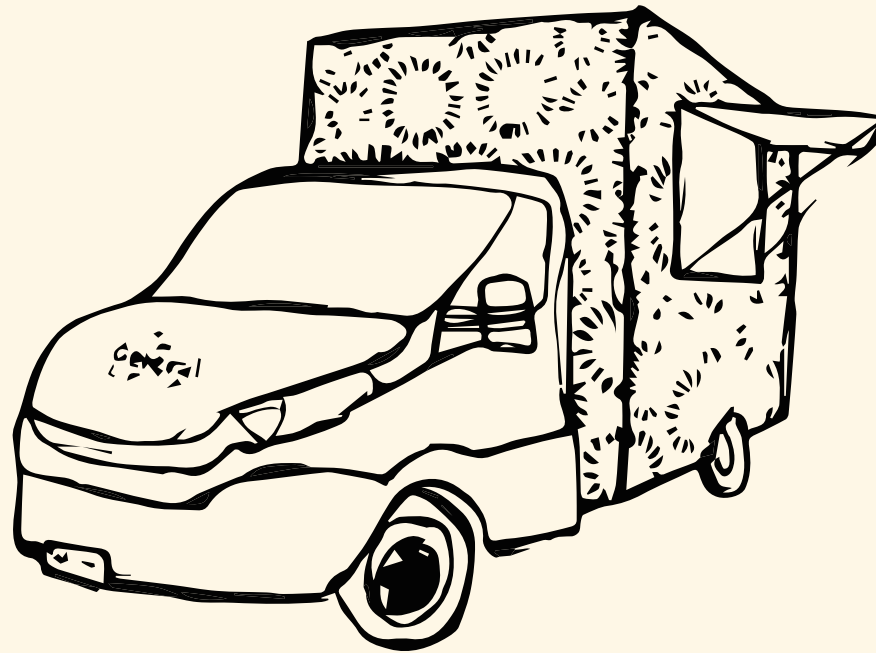
Burnt carrots, leeks, honey, hazelnuts, goats curd & pangrattato. (v)

Dessert

Layered limoncello tiramisu, coconut mousse, mascarpone, limoncello liqueur & toasted coconut.







Contact

Get in touch for information, quotes and bookings.

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For terms & conditions please visit our website.