

Waji Food





Wajiullah Spiby

With nearly 35 years' experience in the hospitality industry, Waji Spiby has a reputation for delivering innovative cuisine.

Waji's contemporary style – a blend of French, Asian and Mediterranean flavours; – will ensure your next event is anything but ordinary.

Now you have the freedom to choose where your next function will be held ... beach, garden, bush, mountain, or an historic building.

Tasmania boasts some of Australia's most desolate and beautiful locations, from alpine plateaus to perfectly deserted wilderness beaches. All within reach of Waji.

Whether it's a boardroom lunch for 20, dinner for 900, a wedding on a beach, a party in the snow, gourmet barbecue, weekend retreat, dinner, birthday or cocktail party, Waji has done it.

It all starts with his six metre self-powered state of the art mobile commercial kitchen, then add his professional team of caterers and you have the perfect combination that can go anywhere at anytime.

Your event deserves the best catering and at the venue of your choice.





Mobile Kitchen

Waji Food ... giving new meaning to 'meals on wheels'.

The Waji Catering Van is a state of the art, fully equipped mobile kitchen with stoves, fridges, water and generators and can cater for your next function in the most remote regions of Tasmania.

From a formal table service dinner to a high quality cocktail-style function complete with a "floating food" menu, crockery, cutlery and all beverages, Waji has the experience and equipment to cater your next event.



Weddings

Waji Food ... for weddings with a difference.

Waji Food gives you the flexibility to choose when and where you are married.

With a fully mobile, commercial kitchen you can choose to be married in the far reaches of this beautiful state, at a local park or reserve or even in your own backyard.

Waji Catering offers a food and wine matching service and flexible menus to suit your needs and location.

Waji and his experienced team are happy to provide options for marquee hire, seating and wedding decoration.

Professional waiting and bar staff are available, and when your celebrations are over Waji Catering can even arrange the clean up.



Georges on the Park

Waji Food ... now a venue with a difference.

Waji Food now offers a venue with a difference in the heart of Hobart's Northern Suburbs.

The brand new Georges on the Park at KGV Oval has the space and facilities for 20 – 300 seated guests. This modern and versatile function space is conveniently situated in brand new, purpose built, KGV stadium only 10 minutes drive from the city.

Georges on the Park caters for weddings, dinners, birthday parties, awards nights, private functions and conference meetings.

Waji and his team can provide everything you need to deliver a hassle-free event.

Georges on the Park is a beautiful, modern venue in a convenient location, fully equipped and ready to host your next event.



Corporate Catering

From 10 guests to 1,000 Waji Food has the experience and reliability to produce quality cuisine at both large and small-scale events.

Restaurant-quality food at the location of your choice.

Waji Food is Tasmania's corporate catering specialist with more than 20 years' experience.

With a professional team, they can suggest creative ideas and venues to set your event apart.





Floating Food

Individual food that can be eaten while standing

Cajun Calamari with palm sugar dressing

Master stock poached Chicken Breast on a soba noodle salad

Beef Bourguignon with potato champ

Mini fish and chips in panko bread crumbs with lemon

Tempura vegetable with soy dressing

Pakora vegetables with mint yoghurt

Braised Beef Cheek with Paris mash and gremolata

Confit Salmon with capsicum salsa and rocket pesto

Roasted Eggplant with capsicum, tomato and fetta ragout

Thai Beef salad with sticky rice and Thai salad

Soft Polenta with saffron and capsicum salsa, parmesan and paprika oil

Slow roasted Lamb Shoulder with tomato, onion jam and lettuce in a Pigeon Whole bap roll

Seafood Laksa with red chilli oil

Prawn, cashew and spinach curry with rice

Blue Eye Trevalla with Paris mash and cucumber oil

Crispy five spice Quail with spiced salt and apple and cucumber salad

Roast Duck, red cabbage ragout with pinot jus



Sharing Plate menu one

MAIN

Fish with seafood mousse in puff pastry with verjuice butter sauce

Green salad with French dressing

Confit of Chicken Maryland with mushroom white wine sauce

Pulled Lamb Shoulder on a pearl couscous and tomato ragout

VEGETABLES

Roasted Potatoes – Roasted Beetroot – Roasted Carrots

Baked vine-ripened Tomatoes – Steamed Beans in lemon butter sauce

DESSERT (ALTERNATE DROP)

Chocolate orange cake with rhubarb and whipped cream

or

Vanilla bean panna cotta with berry compote



Sharing Plate menu two

CANAPÉS

Bang Bang Chicken in shortcrust pastry

English fish cake with saffron mayonnaise

Pulled Lamb Shoulder with hummus on rye toast

MAIN

Cajun Salmon with a grapefruit butter sauce

Mesclun, pickled grapes and walnut salad

Grilled Jerk Chicken with almond and coriander sauce

Pepper Roast Eye Fillet with mushroom ragout

VEGETABLES

Roasted Potatoes – Roasted Beetroot in red wine

Roasted Dutch Carrots – Pepper-crusting vine-ripened Tomatoes

Seasonal green vegetables in butter

DESSERT (ALTERNATE DROP)

Couverture Chocolate and kirsch prune mousse with roasted hazelnuts

or

Honey poached pear with mascarpone cream and roasted hazelnuts





Alternate Drop

ENTRÉE

Grapefruit-cured Salmon, horseradish & Dijon mustard, capers, red onion, chives and rye toast

or

Five Spice Quail, spiced salt on a salad of cucumber and apple in palm sugar dressing

MAIN COURSE

Master stock Poached Pork Scotch on sticky rice with chilli jam and Chinese vegetables

or

Herb and mustard-crusted Eye Fillet with Thyme Jus and seasonal vegetables

DESSERT

Traditional Tiramisu and Dutch Cocoa

or

Poached Saffron and Honey Pear with cream and roasted hazelnuts



Canapés

VEGETARIAN

Grilled vegetables with coriander and walnut pesto

Tomato, bocconcini and basil on mini toast

Spiced pumpkin and caraway on rye toast

Chat potato filled with baba ghanouj

Mini vegetable pie with homemade chutney

SEAFOOD

Pickled mussel with capsicum salsa

Oyster natural with lemon

Oyster and mushroom shooter

Ceviche of salmon on rye toast

Poached prawn avocado dip

Thai fish cake

English fish cake with dill mayonnaise

Crumbed scallop with saffron mayonnaise

Salmon tartare

Grilled potato with salmon gravalax

MEAT

Red wine cured steak tartare

Five spice beef skewer with Waji rib sauce

Pulled lamb shoulder with hommus

Bang bang chicken

Chicken sate

Chicken san choy bow

Pork rillettes

Pork rind arancini with spiced chutney



Entrée

Confit Salmon with capsicum salsa and rocket pesto

Grapefruit-cured Salmon, horseradish cream, dijon mustard, capers, red onion, chives and rye toast

Mini Chicken Breast Laksa, chilli jam and Thai mint

Grilled Quail, du puy lentils and speck with a pinot jus

Five Spice Quail, apple cucumber salad, spiced salt and nam jim dressing

Master stock Pork Belly, sticky rice, chilli jam and bok choy

Crispy Pork Belly, glazed apple, waldorf salad and vincotto

Confit Duck Leg on a walnut and pickled grape salad with a pomegranate dressing

Master stock Poached Chicken Breast with soba noodle salad

Thai Beef Salad with sticky rice and Thai salad

Thai crusted half shell Scallops with chilli verjuice butter sauce

Seafood cocktail with whiskey thousand island dressing



Main Course

Grilled Cajun Salmon on Paris mash with grapefruit butter sauce

Master stock Poached Pork Scotch on sticky rice and Chinese vegetables

Pulled Lamb Shoulder on potato and egg terrine with pinot jus and brioche gremolata

Chicken Breast filled with apple, herbs and citrus farce roasted and served with a chicken and tomato jus

Baked Fish of the day with spiced citrus couscous crust baked served with apricot chutney

Fish of the day with scallop and prawn mousse in puff pastry with a verjuice butter sauce

Confit of Chicken Breast on a mushroom ragout

Herb roasted Duck on red cabbage ragout with a sage sauce

Mustard eye fillet on potato champ and cabernet jus



Dessert

Couverture chocolate and kirsch prune mousse

Seasonal fruit with orange sabayon

Kaffir lime panna cotta with mango compote

Traditional tiramisu with Dutch cocoa

Chocolate brulee cake with berry compote

Poached saffron and honey pear with whipped cream and roasted hazelnuts

Strawberries and pineapple in a brown sugar and kirsch syrup with lemon sorbet

Lemon curd pie with whipped cream and berry coulis

Tasmanian cheese plate

Crème brulee with stewed rhubarb

Pepper-crusted and sugar glazed pineapple with vanilla bean ice cream



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