



BREAD & BEAST



L'Mas Catering Menu



TIS THE JOLLY SEASON



JOLLY BEAST !

\$380 Per Guest

{Minimum Order 10 Guests}

STARTERS

Lotus Root Chips

Thin Sliced Lotus Root Chips with Fu Yue Aioli & Scallions

Goat Cheese Candied Walnuts & Rocket Salad

Crumbled Goat Cheese, Candied Walnuts & Fresh Organic Rocket

MAINS

Slow Roasted 12lb Turkey

12 lb Bird Stuffed with Lemon Butter and Fresh Herbs,
Slow Roasted and Served with Giblet Shao Xing Dripping Gravy

SIDES

Bread & Beast Pickle Assortment

An Assortment of Our Housemade Pickles including the Flavor of the Month

Yam Potato Mash

Roast Yam & Potato Crush with Chives & Smoked Paprika

Sage & Bacon Sausage Stuffing

Herbed Sausage, Bacon Lardons, Sage & Brioche Baked Stuffing

Dessert

Apple Pie

Classic American Apple Pie



FESTIVE BEAST !

\$540 Per Guest

{Minimum Order 10 Guests}

STARTERS

Lotus Root Chips

Thin Sliced Lotus Root Chips with Fu Yue Aioli & Scallions

Roast Capsicum & Parmesan Hummus

Charred Capsicum & Parmesan Hummus served with Sour Dough Chips

Goat Cheese Candied Walnuts & Rocket Salad

Crumbled Goat Cheese, Candied Walnuts & Fresh Organic Rocket

MAINS

Slow Roasted 12lb Turkey

12 lb Bird Stuffed with Lemon Butter and Fresh Herbs, Slow Roasted and Served with Giblet Shao Xing Dripping Gravy

Rosemary Fennel & Lime Porchetta

Whole Pork Belly Boned, Stuffed & Roasted with Rosemary, Fennel & Lime

SIDES

Lap Cherg Mac & Cheese

Lap Cherg Mac & Cheese with Shaved Cured Egg Yolk, Scallions and Garlic Crumb

Yam Potato Mash

Roast Yam & Potato Crush with Chives & Smoked Paprika

Brussels Spouts

Crispy Brussel Sprouts with Fish Sauce Caramel, Crispy Shallots & Garlic Crumb

Bread & Beast Pickle Assortment

An Assortment of Our Housemade Pickles including the Flavor of the Month

Sage & Bacon Sausage Stuffing

Herbed Sausage, Bacon Lardons, Sage & Brioche Baked Stuffing

Dessert

Apple Pie

Classic American Apple Pie


BREAD & BEAST

À LA CARTE

{Items Serve 10-12 Guests}

STARTERS & SALAD

Lotus Root Chips 


Thin Sliced Lotus Root Chips with Fu Yue Aioli & Scallions
-\$300-

Roast Capsicum & Parmesan Hummus 

Charred Capsicum & Parmesan Hummus served
with Sour Dough Chips
-\$360-

Beast Caesar

Bacon Lardons, Hard Boiled Egg, Sour Dough Croutons & Anchovy Dressing
-\$440-

Spiced Pumpkin Dip 

Smashed Spiced Pumpkin with Sour Dough Chips
-\$320-

Goat Cheese Candied Walnuts & Rocket Salad 

Crumbled Goat Cheese, Candied Walnuts &
Fresh Organic Rocket
-\$480-

MAINS

Slow Roasted 12lb Turkey

12lb Bird Stuffed with Lemon Butter and Fresh Herbs, Slow Roasted and Served
with Giblet Shao Xing Dripping Gravy
-\$900-

Sweet & Spicy BBQ Beer Can Chicken

Whole Bird Rubbed & Roasted on the Can
(for 3 Chickens)
-\$880-

Rosemary Fennel & Lime Porchetta

Whole Pork Belly Boned, Stuffed & Roasted with Rosemary, Fennel & Lime
-\$880-

Grilled Whole Market Fish

Grilled Whole and Served with Tom-Yum Buerre Blanc
-Market Price-

XO Mustard Prime Rib

Slow Roasted Butter & Herb Baked ½ Rack of Beef served
with XO Mustard Sauce
-\$2800-

Spinach & Mushroom Barley Rissoto 

Mixed Mushrooms, Baby Spinach and House Made Pesto
mixed into Barley Risotto
-\$520-

SIDES

Lap Cherg Mac & Cheese

Lap Cherg Mac & Cheese with Shaved Cured Egg Yolk,
Scallions and Garlic Crumb
-\$520-

Yam Potato Mash 

Roast Yam & Potato Crush with Chives & Smoked Paprika
-\$460-

Roast Vegetables 

Seasonal Roast Veg with Rosemary Salt & Chilli Clover Honey
-\$480-

Brussels Spouts

Crispy Brussel Sprouts with Fish Sauce Caramel,
Crispy Shallots & Garlic Crumb
-\$680-

Sage & Bacon Sausage Stuffing

Herbed Sausage, Bacon Lardons, Sage & Brioche Baked Stuffing
-\$580-

Bread & Beast Pickle Assortment 

An Assortment of Our Housemade Pickles including the Flavor of the Month
-\$180-

DESSERT

Apple Pie

Classic American Apple Pie
-\$300-

Wholly Heavens Bourbon Pecan Pie

Spiked Bourbon Pecan Pie
-\$380-

Spiked Pumpkin & Spice Pie

Spiked Pumpkin Pie
-\$300-