



# CATERING BY CHEF DAVID LISKEN

## BYRON BAY



**USING MAINLY LOCAL  
WHOLE FOODS AND  
WHOLE INGREDIENTS IS  
THE FOUNDATION OF  
DAVID'S  
CUISINE**



**AN INNOVATIVE  
APPROACH ON A  
HEALTHY AND PLANT-  
BASED CUISINE WHICH  
IS BEYOND DIVERSE  
AND FOR ALL TASTE  
BUDS**



BY CHEF DAVID LISKEN

## HOW AND WHERE DO WE SOURCE OUR FOOD?

DAVID MAKES IT A PRIORITY TO SOURCE HIS INGREDIENTS AND PRODUCE LOCALLY, INCLUDING FROM HIS OWN ORGANIC GARDEN.



THE BYRON SHIRE OFFERS EXCEPTIONALLY PURE, FRESH, AND AMAZING PRODUCE. TO PROMOTE SUSTAINABILITY AND SUPPORT LOCAL FARMERS AND BUSINESSES, DAVID OBTAIN SUPPLIES FROM NEARBY FARMERS MARKETS, INCLUDING BYRON BAY FARMERS MARKET, MULLUMBIMBY FARMERS MARKET, AND NEW BRIGHTON FARMERS MARKET.





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## Canape menu

### STANDARD CANAPES \$8 each

Min 6 canapes (3 canapes & 3 premium)

20 pax = 1 chef

40 pax = 3 chefs

60 pax = POA

Pâté | Beluga lentil | local sourdough | fennel | extra virgin olive oil | ghurkins

Beetroot pastrami | plant feta | activated seed cracker | | herbs from garden

Aranchini | japanese pumpkin | pumpkin creme | xo sauce | almond parmesan

Cauliflower wings | plant ranch | lemon | parsley salsa verde

Crispy polenta | thyme | caramelised onion jam | cashew herb creme | olive

Sushi | watermelon "tuna" | avocado | wasabi | pickled ginger | kewpie mayo  
sesame crunch

Curry Pakoras | peas | mint coconut yoghurt | cucumber | acchar | chilli



### SUBSTANTICAL CANAPES \$10

Tacos pulled jackfruit | | tomato salsa | smoked chipotle | slaw | jalapeno

Mini burgers | black bean | plant cheese melt | pickles

San choy bow shiitake | hoisin | peanut crumb | crispy shallots | spring onion

Walnut mince & mushroom sausage roll | poppy seeds | date tomato romesco

Zucchini flowers | tempura | whipped feta | preserved lemon | ajo blanco | herbs





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## Grazing Table

\$32pp

Minimum 20 guests



Favosalata dip | yellow split peas | capers | spanish onion | dill

Heirloom carrots | pickled baby cucumber | radish

organic sourdough crisps | seeded crackers with fennel

Carrot cake bliss balls | walnut | ginger | orange

Marinated grumpy grandma's olives | roasted garlic | thyme | lemon

Marinated watermelon | lime zest | lemon balm

Selection of different fruit based kombucha from Mullumbimby





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## Shared Breakfast Menu

**\$45pp**

**Minimum 20 guests**

### Option 1



Local organic sourdough  
 Home made whipped plant butter  
 Oat and rice porridge | coconut & turmeric  
 Wild berry compote | coconut yogurt  
 Fresh seasonal fruits  
 Activated buckwheat granola w/ dried fruits & mixed nuts  
 Silverbeet and kale spinach w/ melted onions  
 scrambled tofu

### Option 2

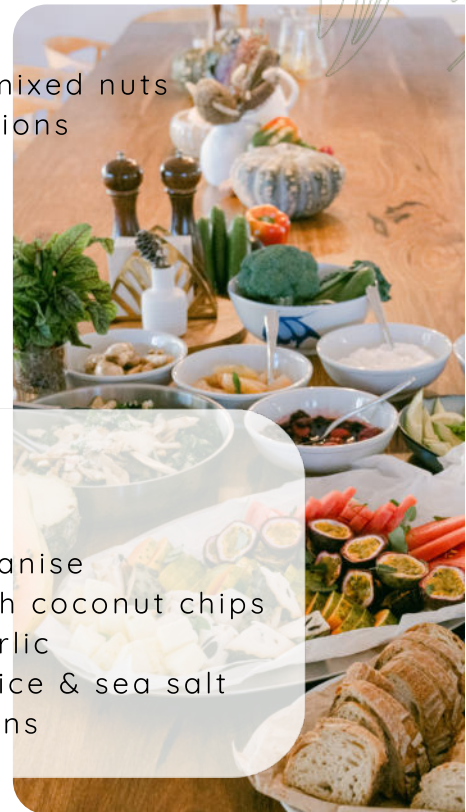


local organic sourdough  
 home made whipped plant butter  
 Black chia seed pudding  
 poached pears with cinnamon and staranise  
 seasonal fruits | activated buckwheat granola with coconut chips  
 oven roasted tomatoes with confit garlic  
 salsa verde | byronavocados with lemonade juice & sea salt  
 chickpea based frittata & wilted greens

### Option 3



Local organic sourdough  
 Home made whipped plant butter  
 Apple and pear bircher with hemp seeds  
 coconut yoghurt | 9banana buckwheat pancakes & cinnamon  
 Caramelised baked apples with maple  
 Seasonal tropical fruits | activated buckwheat granola  
 Chickpea based "egg" salad  
 Spinach and byron mushrooms | cashew herb creme





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## Shared Menu

### SAVOURY

Min 6 items (sweet or savoury)

Minimum 20 guests

Local seeded & rye sourdough with homemade plant butter  
(included)

### \$10 items

Antipasto | marinated and grilled zucchini & eggplant with confit garlic and basil  
| Marinated grumpy grandma's olives

Frittata, pumpkin, caramelized onions, spinach, plant based feta, preserved lemon

Sweet potato rosti | cashew sour cream | dill | capers | chilli and fennel oil

Pea & herb falafel | tahini creme | pita bread | grumpy grandma's olives + oil

Bean cassoulet | fresh herbs salsa | chorizo spiced carrot | coconut labneh

Scrambled tofu | wilted organic garden greens | fermented tomato



### \$12 items

Vutcher bacon and scrambled chickpea roll

Mini burgers | beetroot relish | pickled onion | plant sriracha aioli | ghurkins

Selection of vegan artisan cheese | figs | crackers | chutney





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## Shared Menu

### SWEET

#### \$8 items

Seasonal & tropical fruits from local farmers watermelon | rockmelon | pineapple | dragon fruit | passion fruit | mango

Vanilla coconut yogurt | wild berry compote

Mango chia & oat bircher w/ wattleseed & macadamia nut crumb | lemon balm mango salad

Spiced poached pears and or caramelised peaches

Activated buckwheat granola w/ variety of seeds and nuts, maple and lightly salted, cinnamon

Buckwheat pancakes, banana, blueberries, maple tahini caramel



#### \$10 items

Mini cheesecake bites, coconut, lime, buckwheat

Chocolate muffins w/ vegan white chocolate and raspberry

Lemon & poppy seed muffins, baked yoghurt

Carrot cake slice, walnuts and dates, cashew lemon icing

Condiments included:

Fruit jam | vegan honey | peanut butter





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## Shared Menus

\$55 per guest

### Option 1



Local organic sourdough  
 Home made whipped plant butter  
 Rice noodle "stir fry" | carrot | cabbage | asian leaves  
 spring onion | peanut satay sauce  
 sunflower sprouts & micro herbs  
 toasted peanut crunch | bok choy with ginger & black garlic  
 whole roasted butternut pumpkin | edamame  
 cucumber & avocado | wasabi  
 sesame seeds | quick kimchi wombok salad  
 (Optional - organic cork chips & Tortillas)

### Option 2



Local organic sourdough  
 Home made whipped plant butter  
 Mexican style black bean chilli | corn ribs with light chipotle and lime sauce  
 baked sweet potatoes wedges  
 avocado salsa and tomatoes | charred red peppers  
 plant queso cheese sauce  
 homemade fermented chilli sauce | alguashte spice mix  
 organic salad leaves from the garden | lime cheeks & coriander  
 (Optional - organic cork chips & Tortillas)

### Option 3



Local organic sourdough  
 Home made whipped plant butter  
 Middle eastern style heirloom carrot with cumin and coriander  
 whipped tahini  
 grumpy grandma's extra virgin olive oil  
 spiced olives | nut & seed dukkah  
 green pea falafel  
 ancient grain tabbouleh salad | cucumber | tomato | herbs  
 preserved lemon hummus  
 pomegranate & molasse | pickled red cabbage  
 (Optional - organic cork chips & Tortillas)







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## Shared Menus continued

### Option 4

Local organic sourdough  
Home made whipped plant butter  
Lentil and walnut ragout | root vegetables | whole grain gluten free  
pasta | activated nut parmesan | tempeh  
Zucchini antipasto | heirloom tomato & basil  
whole baked cauliflower with lemon & dijon mustard  
pickled eggplant sicilian style | crispy capers  
green kale pesto | crunchy chili oil  
cos and rocket salad balsamic wild berry vinaigrette

### Option 5

Local organic sourdough  
Home made whipped plant butter  
Sri lankan style coconut chickpea curry | lemongrass and kaffir lime leaves  
eggplants roasted with tamarinde and yoghurt | coriander  
cashew & coconut chips turmeric crunch  
chili & lime sambal  
cucumber & mint raita  
fresh green apple & ginger chutney | brown rice & quinoa

### Option 6

Local organic sourdough  
Home made whipped plant butter  
"Shorizo" spiced charred carrots | creamy dutch potato mash  
plant gravy | sautéed byron mushrooms  
homemade lightly fermented sauerkraut | caramelised caraway seed salt  
organic wilted greens | silverbeet, cavalo nero, kale spinach  
spanish onion jam | coleslaw cashew "ranch"  
garden salad assortment | maple & mustard french dressing





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## Dessert & Sweet Snack Menu options

\$10pp

### Healthy dessert options

Semi frozen carrot cake slice  
orange zest | lemon | chai spices | activated seeds and nuts

Polenta vanilla pudding  
citrus fruit segments  
cashew sour creme | activated buckwheat crunch

Tahini halva bar  
white sesame, black sesame | caramelised nuts  
spiced dates | banana

### Indulgent dessert options

Dark chocolate cake  
salted walnuts | wattle seed and cacao glaze  
passion fruit

Lemon tarte | plant meringue | blueberry

Banana mousse | caramelised peanuts  
salted coconut dulce de leche  
coconut sponge





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## Full Day Menu

\$125pp

Minimum 20 guests

Chia & hemp pudding | plant yoghurt | activated buckwheat granola  
fresh berries & compote  
nut butter  
banana & chai spiced muffins & seasonal fruits

Sweet potato & chickpea frittata  
baked japanese pumpkin with shiro miso & pickled seaweed  
silverbeet spinach | balsamic caramelised spanish onions  
herb salsa verde | greens from the garden  
lemonade vinaigrette | cashew & shio koji creme

Mushroom paté | organic heirloom carrots & cold pickled baby cucumbers  
crunchy radishes with extra virgin olive oil  
local sourdough | seed crackers | moroccan spiced marinated olives  
tropical fruits | homemade kombucha

Tikka masala style curry  
whole roasted cauliflower w/ yoghurt and cumin  
fermented chilli kraut | fried brown rice | organic garden greens  
coconut sambal | spiced chilli oil  
fresh apple & ginger chutney | coriander

Dark chocolate & date mousse | salted tahini caramel  
roasted maccadamia crumb | poached kumquat





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## Retreats

Let us wow you and nourish your body and soul with our unique and creative menus for your upcoming retreat. David's culinary style represents dishes made with clean, unprocessed, whole foods that are plant-based, free from refined sugar and mainly gluten-free.

Enjoy a diverse selection of savoury and sweet meals and condiments for breakfast. For lunch, indulge in a nourishing meal completed with activated seed and nut mixes, fermented foods, green sauces, and more. A wholesome dinner with a healthy dessert to finish the day.

Choose between a buffet-style or shared-style meal, with additional fruits, coffee, and herbal organic teas available.

All ingredients and produce is sourced from local farmers. We also incorporate produce from David's own organic garden into every meal.

### Retreat packages & pricing

#### 1 Day Retreat:

Minimum 10 persons

\$135 Guests per person - Breakfast | lunch | afternoon tea | dinner | dessert

#### 3 Night Retreat:

Minimum 10 persons

\$125 Guests per person - See below example

#### Example: 3 night retreat (\$370 pp)

**Day 1 Arrival:** Arrival grazing + refreshment drinks (eg. juice/ kombucha) | dinner | dessert

**Day 2:** Breakfast | lunch | afternoon tea | dinner | dessert

**Day 3:** Breakfast | lunch | afternoon tea | dinner | dessert

**Day 4:** Departure: Breakfast



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## Seated Menu 3 course

\$80pp

Minimum 8 guests

Sourdough with homemade whipped plant-butter

Watermelon tartare | pickled wakame | avocado  
furikake | yuzu | kewpie | fingerlime

Homemade gnocchi | burnt carrot | shorizo spice paste  
ginger carrot emulsion  
caramelised tempeh | coriander oil

Roasted potatoes | confit garlic butter | herbs from the garden  
garden greens

Textures of dark chocolate | hazelnut | date praline creme  
passionfruit





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## Seated 4 course Menu

**\$110pp**  
**Minimum 8 guests**

Sourdough with homemade whipped plant-butter

Beetroot pastrami | hemp ricotta | activated seed  
cracker | beet-tahini creme | redvein sorrel

Burnt carrot | gnocchi | shorizo spice paste  
ginger & carrot emulsion | caramelised tempeh  
greens from the garden | coriander oil

Roasted potatoes | confit garlic butter | herbs from the garden  
garden greens

Textures of dark chocolate | hazelnut | date praline creme  
passionfruit





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## Seated Chefs menu

**\$130pp**  
**Minimum 8 guests**

Sourdough with homemade whipped plant-butter

Pate | beluga lentil | local sourdough | fennel  
plant butter | pickles

Beetroot pastrami | hemp ricotta | activated seed cracker  
beet-tahini creme | herbs from the garden

Watermelon crudo | avocado | sesame cluster | wasabi kewpie  
plant ponzu | snow pea | ginger

Polenta | whipped plant feta | lemon & wilted greens  
charred butternut pumpkin | fermented cherry tomatoes  
Kale verde | smoked nut crumb

Roasted potatoes | confit garlic butter | herbs from the garden  
garden greens

Textures of dark chocolate | hazelnut | date praline creme  
white chocolate snow | orange





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## Private Dining

Embark on a culinary adventure with a private dining experience for your guests featuring exquisite 3, 4, and 5-course menus.

Indulge in a symphony of flavours and textures using high-quality ingredients and sophisticated techniques.

Our plant-based offerings highlight fresh produce from local farms as well as David's very own organic garden, we guarantee sustainability and freshness in every bite. Dive into a culinary exploration where creativity and innovation meet to deliver an unforgettable and environmentally conscious fine dining very own organic garden, we guarantee sustainability and freshness in every bite. Dive into a culinary exploration where creativity and innovation meet to deliver an unforgettable and environmentally conscious fine dining..

## Private Chef Pricing

**up to 5 guests - \$650**

**5 - 20 guests - \$650 + \$40 per hour server**

\*Wine pairing & service / canapé's available on request





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“MY PASSION LAYS IN AN INNOVATIVE APPROACH ON A HEALTHY AND PLANT-BASED CUISINE WHICH IS BEYOND DIVERSE AND FOR ALL TASTE BUDS”



FRESH INGREDIENTS ARE THE CORNERSTONE OF VEGAN CUISINE. THEY ADD DEPTH AND COMPLEXITY TO EVERY DISH, HELPING TO BRING OUT THE BEST IN EACH FLAVOR.

## GET IN TOUCH



<http://www.chefdavidlisken.com>



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