



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.





BY CHEF DAVID LISKEN

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 | gherkins

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





BY CHEF DAVID LISKEN

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





BY CHEF DAVID LISKEN

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





BY CHEF DAVID LISKEN

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





BY CHEF DAVID LISKEN

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





BY CHEF DAVID LISKEN

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

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 corn 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





BY CHEF DAVID LISKEN

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





BY CHEF DAVID LISKEN

Full Day Menu

\$125pp

Minimum 20 guests

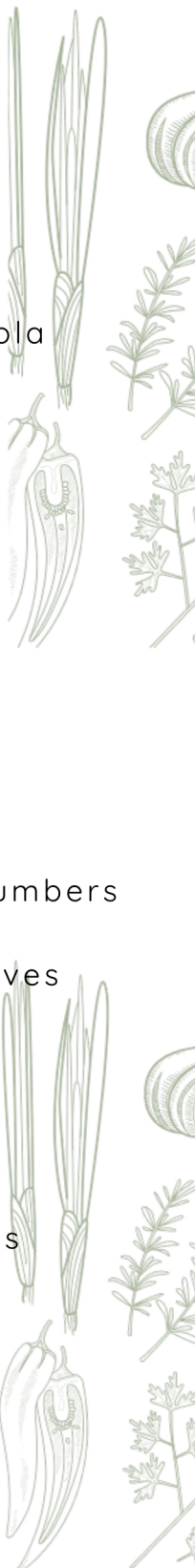
Chia & hemp pudding | plant yoghurt | activated buckwheat granola
fresh berries & compote
nut butter
banana & chai spiced muffins & seasonal fruits

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





BY CHEF DAVID LISKEN

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



BY CHEF DAVID LISKEN

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





BY CHEF DAVID LISKEN

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





BY CHEF DAVID LISKEN



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





BY CHEF DAVID LISKEN

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



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