

Menu One

*All menus are subject to availability of caterers

Entrée

- **duck, walnut & thyme ballotine** with cauliflower puree
- **king prawn tortellini** with tomato & basil ragout
- **zucchini flower salad** with bocconcini, beetroot and olive
- **cured atlantic salmon** with saffron pannacotta, capers & baby herbs
- **caramelised onion & goats cheese tart**
- **gazpacho soup** with blue swimmer crab
- **pumpkin risotto** with ricotta & almonds
- **potato & parmesan gnocchi** with wild mushrooms, sage & mascarpone

Mains

- **medium-rare lamb rack** with braised du puy lentils, apple & baby herbs
- **confit duck leg** with kipfler potatoes, roasted shallot, speck & lemon thyme jus
- **chicken breast and basil mousse** with roasted garlic potato puree & baby spinach
- **herb crusted white fish** with fennel and potato puree, crisp onion & herb salad
- **porcini mushroom, goats cheese and sage pie** with creamed leeks
- **coorong angus beef eye fillet** with potato and rosemary gratin, salsa verde & red wine jus
- **crisp pork belly** with pear pastry tarte tartin & seared scallops

Sides

- **rocket, pear and parmesan salad**
- **seasonal green vegetables** with lemon and olive oil
- **swiss brown mushrooms** with porcini sauce
- **potato puree**
- **roasted cocktail potatoes**

- **honey and rosemary glazed carrots**

Desserts

- **hot chocolate fondant** with mocha sauce and chocolate gelato
- **red wine poached pear** with semolina pudding and vanilla semifreddo
- **cinnamon sugared dumplings** with lemon pannacotta
- **crepes filled with ricotta and hazelnuts** served with orange sauce
- **lemon tart** with vanilla double cream
- **vanilla bean crème brulee** with stewed raspberries
- **white chocolate mousse** with orange salad & almond praline wafer

Cheese

- **selection of three seasonal cheeses** with apple and lavosh

additional condiments

- quince paste
- vanilla and saffron poached pears
- fig paste
- caramelized cumquats

*Additional cheese selections POA

*Additional condiments for cheese \$2.20 plus 10% GST per person per condiment

Set main and either set entrée or set dessert or cheese @ \$46.00 plus 10% GST per person

Set entrée, main and dessert or cheese @ \$57 plus 10% GST per person

Set entrée, choice of two mains, set dessert or cheese @ 62.50 plus 10% GST per person

Choice of 2 entrees, choice of 2 mains, set dessert and cheese @ \$73.50 plus 10% GST per person

- All mains accompanied by one side dish, extra sides are \$5 plus 10% GST per person
- Additional choices will incur an extra charge of \$7.50 plus 10% GST per choice per course

- One Chef's time on the job is included in the above prices, additional kitchen staff are charged from \$40 per hour plus 10% GST
- Minimum spend of \$825

Menu Two

Entrée

Cold

Cold spinach roulade with a smoked salmon and cream cheese filling, served with capers and fresh lemon wedges.

Thai style prawns with a lime and coriander dressing served on a bed on vermicelli noodle salad with carrot, capsicum and snow peas

Thai beef salad with cucumber, cherry tomatoes, bean shoots, coriander, lime and chilli dressing

Parmesan and leek roulade with a corn, ricotta, spinach and chive filling capers and fresh lemon wedges.

Chargrilled lamb, pea, asparagus, fetta and mint salad with a wholegrain mustard/lemon dressing

Prosciutto wrapped butternut pumpkin, parmesan shavings, pecans on a bed or rocket and green bean salad

Hot

Caramelised onion and goats cheese tart with black olives and rocket salad
Roasted beetroot, pear and roasted hazelnuts with crumbed goats cheese fritters

Pan-fried garfish fillets with herbed lemon butter on a bed of watercress and cucumber salad (served warm)

Garlic and herb crusted atlantic salmon with a lemon cream sauce on a bed of greens

Sweet potato and pear soup with yoghurt and mint

Pumpkin and rosemary soup with crispy prosciutto

Roasted capsicum, basil and almond soup

Main

- **Atlantic salmon served with an avocado and tomato salsa** and potato fritters
- **Lime marinated swordfish** with a tomato, corn and red onion salsa, lemon cream sauce and sweet potato mash
- **Tuna steaks with oven baked tomatoes and potatoes** and an olive, caper, lemon and parsley salsa
- **Caramelised Atlantic salmon fillet** with lemon scented rice and blanched asparagus
- **Snapper fillets with a citrus dressing** served with garlic potatoes and blanched sugar snap peas
- **Sliced chicken breast with a pumpkin and parmesan risotto** and a sun-dried tomato pesto
- **Chicken breast stuffed with basil, semi sun-dried tomato and brie cheese** served with lemon pepper baby potatoes and a tomato cream sauce
- **Mustard lamb fillet with char-grilled beans and minted tomato jam** served with rosemary potatoes
- **Sliced peppered beef fillet** served with a red wine and onion sauce over a potato gratin
- **Individual beef fillet** with a garlic mash and wholegrain mustard cream sauce
- **Mixed green salad for the table**

Dessert

- **Individual tiramisu**
- **White chocolate panna cotta** served with caramelised pears
- **Passionfruit mousse**, fresh summer fruits and mango coulis
- **Baked lemon curd tart** served with King Island cream
- **Sponge roulade** rolled with fresh blue berries and raspberry puree
- **Chocolate nougat** meringue with mascarpone and fresh berries

For after

- **Platters with brie, a blue and a cheddar cheese**, served with assorted nuts crackers and fresh seasonal fruit

- **Plates of sweets** chocolate brownie/lemon curd shortbreads/ chocolates and almond bread

\$68.00 per person plus 10% GST , for set entrée, main and cheese/fruit and sweets

\$58 per person plus 10% GST for two courses

Minimum number of guests is 12

Warm bread rolls and butter served with all meals

Caterer's time on the job is charged at \$40.00 an hour plus 10% GST

A delivery free may apply for jobs outside the CBD

Menu Three

Entree

- **Sichuan green beans with pork** and chinese pickled vegetables
- **Seared scallops** with creamed corn and sesame seaweed
- **Quail saltimbocca** with pears and apple glaze
- **Seared scallops** with pancetta and cauliflower
- **Tuna pepper** steak with spinach and anchovy sauce
- **Indian prawn curry** with pilaf rice
- **Pea. Ricotta and smoked trout tart** with cress salad
- **Spiced scallops in their shell** with fried garlic/shallots served with coconut dressing
- **Grilled tuna** with green olive relish
- **Chinese b.b.q pork** with steamed eggplant and tomato chilli sauce
- **Roast pork belly** with scallops and asian salad
- **Chicken rolled with roasted capsicum, oregano and mozzarella** served with shaved fennel and caper salad

Mains

- **Quail coated with cumin, fennel and coriander** served with kumara and lemon/marjoram dressing
- **Spice roasted duck legs** with sweet sour sauce sautéed potatoes and watercress salad
- **Lemon chicken** with braised fennel, grapefruit, oranges and green olives
- **Grilled beef eye fillet with** green olive and pinenut tapenade served with mash and jus
- **Rack of lamb** with shiraz jus and a chevre and tarragon frittata

- **Mustard chicken** with buttered cabbage, bacon and verjuice
- **Barramundi with chorizo**, chickpeas and red peppers
- **Red curry of duck and pineapple** served with rice and chutneys
- **Braised beef** with pancetta, broad beans, creamy mash and jus
- **Seared tuna** with smoky eggplant and chilli tomato salad
- **Seared beef fillet** with lemon grass, ginger and pickled green papaya
Peppered beef fillet with nori omelette, wasabi potato pikelet and horseradish cream
- **Syrian chicken** with ginger, lemon and saffron served with cous cous
- **Beef fillet wrapped with prosciutto** served with beetroot/rocket salad, smashed potatoes and béarnaise sauce
- **Lamb racks marinated with mixed peppers** served with ratatouille, roasted kumara and garlic mayonnaise
- **Veal lemone with porcini and potato bake** served with asparagus, green beans and roasted dutch carrots

Dessert

- **Citrus tart** with vanilla mascarpone and citrus salad
- **Baked** pears filled with prunes, chocolate and almonds served with vanilla ice cream
- **Soft meringue roll** with lemon curd mascarpone and seasonal berries
- **Sticky date cake** with butterscotch sauce and ice-cream

Set entrée @ \$19.00 per person plus 10% GST

Set main @ \$31.00 per person plus 10% GST

Dessert @ \$18.00 per person plus 10% GST

Cheese & Fruit @ \$18.00 per person plus 10% GST

Chocolates @ \$3.00 per person plus 10% GST

Caterer's time on the job charged @ \$40 per hour

Menu Four

Entrée

- **Warm lamb salad** with vine ripened tomato, red onion, baby spinach & freshly shaved parmesan with sticky balsamic dressing
- **Twice baked gruyere and leek soufflé** with a cheese and riesling sauce
- **Salad of fresh pear** with marinated persian fetta, prosciutto and rocket
- **Thai beef salad** with a lime & coriander dressing
- **Gravalax of ocean trout** with fresh herb salad drizzled with a horseradish dressing
- **Char grilled mediterranean vegetable stack** layered with buffalo mozzarella, basil, vine ripened tomatoes served with a basil oil
- **Vietnamese chicken salad** with fresh mint
- **Skewers of atlantic salmon** with a herb & macadamia nut crust drizzled with lemon oil
- **Smoked salmon on a dill blinis** with crème fraiche & salmon ketta
- **Prawn salad** with ruby grapefruit, shredded snow peas & leafy greens, with a lime yoghurt

Main Course

- **Five spice duck** with orange, shredded beetroot & hazelnuts
- **Char grilled beef fillet** wrapped in pancetta with balsamic glaze
- **Dukkah crusted chicken breast** with a herb, prosciutto & green olive stuffing
- **Ras el hanout spiced chicken** with almond skordalia & moroccan coleslaw
- **Lemon & toasted almond crumbed pork** with pumpkin puree, mustard fruits & saffron butter
- **Grain fed chicken breast** wrapped in braseola with charred asparagus & a basil mascarpone cream
- **Pan fried snapper** with a green bean salad & a caper lemon mayonnaise
- **Gremolata crusted lamb racks** with a balsamic glaze
- **Peppered beef fillet** with horseradish mash & shiraz glaze

- **Chermoula spiced fish** with pistachio nut cous cous
- **Char grilled chicken breast** with a warm salad of kipfler potatoes and butter beans with preserved lemon aioli
- **Seared atlantic salmon** with fennel, black olive & citrus salad
- **Porcini rubbed beef fillet** with tuscan roast potatoes, sautéed spinach & fresh horseradish
- **Moroccan spiced lamb** with roasted cherry tomatoes, eggplant and minted yoghurt dressing

Dessert

- **Rich chocolate & orange tart**
- **Little pots of coffee crème brulee** with almond biscotti
- **Little strawberry pavlovas** with pistachio nut praline
- **Lime & coconut tart** with Alexandra jersey cream
- **Chocolate espresso cake** with clotted cream
- **Orange & almond cake** with citrus syrup
- **Selection of cheeses** with muscatels, quince paste & lavosh

*All main course are served with seasonal vegetables or salad

Set entrée @ \$19.00 plus 10% GST per person

Set main @ \$38.00 plus 10% GST per person

Set dessert @ \$19.00 plus 10% GST per person

Caterer's time on the job charged at \$40 per hour plus 10 % GST per person

Menu Five

Entrée

- **Seafood bouillabaisse** with rouille
- **Mediterranean chicken salad** with a smoked capsicum salsa, snow pea leaf and coriander oil
- **Shredded chicken, mushroom, tomato and thyme risotto (entrée or main)**
- **Warm Asian duck salad on a spring onion cake** with cress and a light soy and sesame dressing
- **Salt and pepper squid** with a chilli, coriander and lime dipping sauce
- **Sugar cured Atlantic salmon on a whole meal flour bilinis** with tomato and a peppered lime yoghurt
- **Sesame seared prawns** with warm soba noodles
- **Atlantic salmon gravalax** with goats cheese fondue and cucumber salad
- **Natural oysters (6)** with a chilli and lime dressing
- **Warm lamb salad with shredded baby spinach**, tomato, red onion, shaved parmesan and balsamic candy
- **Mild lamb or chicken curry** with pilaf rice, pappadum and riatia
- **Risotto of green pea, parsley, lemon and truffle (entrée or main)**
- **Moroccan spiced cous cous wrapped in filo pastry**, served with snow pea leaf, balsamic glazed tomato and a light cumin and lime yoghurt (entrée or main)

Main Course

- **Dukkah crusted chicken breast stuffed with a prosciutto**, herb and olive farce on dauphinoise potato and thyme jus
- **Rolled chicken leg filled with green pea and spec** served with a potato and garlic dauphinoise

- **Prosciutto wrapped chicken breast on a mustard**, parsley potato puree with baby carrots and tomato jus
- **Peppered beef fillet with dauphinoise potato, baby carrots and thyme jus**
- **Beef fillet with a bacon, parsley and sweet potato mash** with braised spinach and shallot jus
- **Seasoned beef fillet with thyme and garlic** roasted field mushrooms, kipfler potatoes, shallot jus and fried leek
- **Snapper fillets with a pink peppercorn dressing** with shredded green beans and steamed baby potatoes
- **Lemongrass scented Barramundi fillets** with steamed baby potatoes, snow peas and a light pernod cream sauce
- **Atlantic salmon fillet on a warm potato, bean, olive, tomato, coriander and anchovy salsa**
- **Seared Snapper fillets with a warm chick pea, capper and lemon salad with a light vinaigrette**
- **Roasted baby pumpkin stuffed with a lightly spiced cous cous with steamed spinach and a rich tomato and basil sauce (V)**

Dessert

- **Crepes filled with strawberries** simmered in Grand Manier with double cream
- **Vanilla bean panna cotta** with baked figs and honey syrup
- **Baked lemon curd tart** with a quinelle of double cream and berry compote
- **Selection of Australian cheeses** with water crackers and fruit
- **Fresh forest berries dusted** with lemon sugar with double cream
- **Strawberries dusted with vanilla sugar** and served in a cocktail glass with white chocolate ice cream and shredded mint
- **Baked chocolate tart** with stewed raspberries and fresh cream

Costs Per Guest

(Minimum of 30 people)

Caterer's time on the job charged at \$40 per hour plus 10 % GST per person

1 x Entrée And 1 x Main OR 1x Main & 1x Dessert or Cheese

\$50.00 plus GST

1 x Entrée - 1x Main - 1 x Dessert or Cheese \$55.00 plus GST

1 x Entrée - Choice of 2 Mains - 1 x Dessert or Cheese \$60.00 plus GST

Selection of Hot & Cold Canapes (3 options) - 1 x Entree – Choice of 2 x Main - 1 x Dessert or Cheese \$67.00 plus GST

Selection of Hot & Cold Canapés (4 options) - 1 x Entrees – Choice of 2 x Mains - 1 x Dessert – Cheese course \$75.00 plus GST

NOTE: All prices include fresh bread rolls with butter and garden salad for the tables. Staffing and equipment hire costs are not included. Prices per guest increase for numbers fewer than 30 (Private Dinner Parties).

Please contact our office to discuss the options available to you for catering, all menus shown can be adapted to suit your needs.

Prices and menu selections are subject to change and may be affected by availability of produce throughout the seasons.

Are you being served, provides staff, catering, drinks and hire, ask us for a quote for your entire event needs. Tel 8211 7216.