

Light Canapés

Sweet Potato Pancake with Tandoori Chicken and Minted Yoghurt GF

Vietnamese Rice Paper Rolls with Asian Veg Rice Noodles and Nam Jim Dressing GF V

Fillet of Beef Wrapped in Bacon with Mustard Seeds

Marinated Prawns on Guacamole Croutons with Gremolata

Goats Cheese Tartlets Fresh Thyme and Leek with Red Capsicum Jam V

Rare Roast Sirloin of Beef with Rocket and Mustard Cream Cheese

Chinese BBQ Pork Char Sui on Roasted Rice Cakes with Plum Sauce GF

Chicken Roulade Smoked Speck Bocconcini and Sundried Tomato GF

Potato Rosti Smoked Salmon Horseradish Cream and Dill GF

Zucchini and Haloumi Fritters with Lemon Scented Yoghurt V GF

Duck Rillettes Fennel Pitta Crisp Port and Red Currant Glaze

Beetroot Rosti with Marinated Persian Fetta Rocket and Mint Pesto GF V

Cured Salmon Gravlox Sushi Cakes Wasabi Mayonnaise GF

Smoked Lamb Fillet Cous Cous Pumpkin and Sage Fritter with Harissa

Oysters Natural with Lemon Wedges or Topped with Wakame and Wasabi Mayo GF

Char Grilled Brushetta Prosciutto Provolone Semi Dried Tomato and Basil

## Substantial Canapes

Mini Beef Burgundy Pies Slow Braised with Mushy Peas and Mustard Seed Potato Mash

Mandarin Pancakes with Peking Duck with Hoi Sin Sauce

Crispy Prawns with Fried Spice Salt and Lime Aioli GF

Mini Beef Wellington with Red Wine Jus

Grilled Mushroom Kebabs with Garlic Thyme Lemon and Parsley V GF

Dukkah Coated Snapper Gougons with Tomato and Cardamom Sauce

Pulled Pork Slider in Sour Dough Rolls with Pickled Slaw

Soy and Sake Poached Beef Fillet with Petit Asian Slaw Ponzu Dressing GF

Goats Cheese and Roasted Pumpkin Arancini V

Marinated Calamari in Lemon and Garlic and Parsley GF

Chicken and Chorizo Skewers with Lemon Mustard Marinade

Prawn and Scallop Dumplings Black Vinegar Dressing GF

Angus Beef Burger with Cheese and Onion Jam

Moroccan Lamb Skewers Char Grilled with Minted Yoghurt GF

Cajun Soft Shell Crab with Avocado Salsa on a Tortilla

Samosa Spicy Vegetables with Mango Chutney V

Mushroom Tart with Roast Cherry Tomato Thyme Brie and Truffle Oil V

Entrees

**Moroccan Lamb Loin** with Grilled Haloumi Coriander and Mint Pesto

**Pork Belly** Twice Cooked with Steamed Balinese Eggplant Salad

**Crispy Prawns** with Fried Spice Salt and Lime Aioli

**Vegetable Stack** Char Grilled Zucchini Eggplant Red Pepper Mushrooms Goats Cheese Sauce

**Duck Breast** Salad Green Tea Smoked ,Shaved Young Coconut Mint & Chilli Jam

**Scallops** Pan Seared Scallops Cauliflower Puree and Pancetta Shards

**Beef Tataki** with Japanese Pickled Vegetable and Lemon Soy Sauce

**Goats Cheese** and Ricotta Croquettes With Roasted Beetroot & Red Onion Compote

**Soft Shell Crab** Crispy on Wild Rocket Chilli Lemon Dressing

**Duck Ravioli** with Crispy Skin Pickled Orange and Thyme Butter Sauce

**Cured Kingfish** Asian Lemon Grass and Eschallot Sambal

**Mediterranean Grazing Boards** Gourmet Cheese Selection, Tapenade Dips, Cider Poached Chorizo, Prosciutto, Salami, Char Grilled Artichokes, Marinated Vegetables, Falafel, Rainbow Olives, Roasted Grapes, served with Fennel Salted Pita Crisps and Crusty Baguette Slices

Sit Down Plated Meals — Served Alternately

Sirloin of Beef 240 gm Char Grilled Field Mushroom Onion and Mustard Seed Jam  
Lamb Rump Harissa Spiced on Sweet Potato & Chickpea Fritter Warm Beet Pancar  
Chicken Fillet with Braised Leek Tarragon and Goats Cheese with Champagne Glaze  
Veal Saltimbocca With Prosciutto Sage Roasted Tomatoes Lemon and Mustard Sauce  
Grilled Salmon Miso and Mirin Glazed with Japanese Pickled Vegetable's  
Eye Fillet Steak 200gm Char Grilled and served with Shallot Tarte Tatin and Cabernet Jus  
Pork Loin with Spiced Sweet Potato Kaffir Lime Soy Caramel Glaze  
Confit of Duckling Slow Cooked Duck Leg with Blueberries  
Moroccan Spiced Chicken with Chermoula on with Spicy Tomato Sauce and Pearl Cous Cous  
Rack of Lamb Three Point Roasted Garlic & Fresh Rosemary Minted Pea Puree  
Polenta Tart (V) (GF) Baked Polenta Tart Sautéed Mushrooms Roasted Red Pepper and Basil ~

Salads and SIDES – Choose 2

Roasted Potatoes Rosemary Garlic and Sea Salt  
Creamy Potato Skordalia  
Roasted Mediterranean Vegetables Balsamic and Tahini Glaze  
Buttered Steamed Seasonal Greens  
Rocket and Baby Spinach with Pickled Pear and Parmesan  
Mixed Leaf with Avocado Crispy Bacon and Honey Mustard Dressing

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Breads

(Included in Menu Price)  
Sour Dough Rolls and Butter or Sliced Crusty Bread with Olive Oil

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Grazing Platters – Suitable for 10-15 Guests

Tapenade Platter \$45.00

Freshly made Tapenade Dips, Olive Oil and Dukkah  
Crunchy Vegetable Batons Crusty Sliced Baguettes

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Mezze Platter \$65.00

Freshly Made Tapenade Dips, Cider Poached Chorizo, Marinated Fetta,  
Semi Dried Tomatoes, Olives, Deli Meats, Falafel, and Char Grilled Vegetables served with Pita Bread And  
Crusty Sliced Baguettes

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Mediterranean Grazing Board \$85.00

Gourmet Cheese Selection Double Cream Brie, Maffra Cheddar, Gorgonzola, Asiago, Tapenade  
Dips, Cider Poached Chorizo, Prosciutto, Salami, Char Grilled Artichokes, Marinated Vegetables,  
Falafel, Rainbow Olives, Roasted Grapes, served with Fennel Salted Pita Crisps  
and Crusty Baguette Slices

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Mini Desserts

Gin and Tonic Lemon Curd Tarts  
Orange Almond and Poppy Seed Cake  
Chilli Poached Figs with Mascarpone  
Strawberry and Cointreau Shortcakes  
Profiteroles Liqueur Cream and Fudge Sauce  
Crème Brulee Tarts Sticky Chocolate Brownie

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Catering Details

**2 Course Menu**

\$52.50 p/p

Includes a selection of  
5 Light Canapés  
Choice of 2 Main Meals

**3 Course Menu**

\$67.00 p/p

Includes a selection of  
4 Light Canapés  
2 Entrees  
Choice of 2 Main Meals

**4 Course Menu**

\$80.00 p/p

Includes a selection of  
3 Canapés  
2 Entrees  
2 Main Meals  
Choice of 2 Desserts or  
Petit Fours Tower (choose 4 types 3 pieces p/p)

**Additional Items**

Mediterranean Grazing Board Large \$12.50p/p  
Mediterranean Grazing Board Small \$ 8.50p/p  
Service of your Wedding Cake as —Dessert \$ 3.00 p/p  
(includes crockery plates, Fruit Coulis Cream & Garnish)  
Gourmet Cheese and Fruit Platter with Fresh and Dried Fruits \$ 8.50 p/p

**Not Included in the Menu Cost**

Crockery and Cutlery Hire (Includes Salt & Pepper) \$ 4.50 p/p  
Avanti Aqua Sleek Water Pitchers \$ 4.50 ea  
Wait Staff Per Hour (Recommended 1 staff per 30 guests) \$40.00  
Chefs Travel Time Per Hour (if applicable)

## Sample Wedding Menu

### Light Canapes

Smoked Lamb Fillet Cous Cous Pumpkin and Sage Fritter with Harissa  
Char Grilled Brushetta Prosciutto Provolone Semi Dried Tomato and Basil  
Potato Rosti with Smoked Salmon and Horseradish Cream  
Marinated Prawns on Guacamole Croutons with Gremolata  
Goats Cheese Tartlets Fresh Thyme and Leek with Red Capsicum Jam

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### Main Meals Served Alternatively

#### Sirloin of Beef

240 gm Char Grilled Field Mushroom Onion and Mustard Seed Jam

#### Chicken Fillet

with Braised Leek Tarragon and Goats Cheese with Champagne Glaze

Ciabatta Dinner Rolls and Butter

#### Sides

Roasted Potatoes Rosemary Garlic and Sea Salt

Roasted Mediterranean Vegetables Balsamic and Tahini Glaze

Rocket and Baby Spinach with Pickled Pear and Parmesan

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SPARE  CHEF

CATERING AND EVENTS