



# *Spare Chef Catering - Food Stylists and Events*

## **Degustation Dinner**

### **Starter**

*Gorgonzola Marshmallow with Sweet Pepper Jelly*

*Char Grilled Scallop with Pancetta Crisp and Cauliflower Puree*

*Steamed Ginger Prawn in Aromatic Tomato Jelly*

### **Main Fare**

*Beetroot and Peach Schnapps Cured Ocean Trout  
with Curly Endive and Mustard Emulsion*

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*Tataki of Wagyu Beef on Roasted Sushi Cake  
with Pickled Daikon and Wakame*

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*Searred Squab Breast with Confit Legs, Wild Berry Jus,  
Crispy Speck and Micro Herb Salad*

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*Veal Fillet Medallion on Truffle Scented Polenta  
with Saffron Cream Reduction and Caper Berries*

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### **Dessert**

*Caramelised Pineapple and Ginger Pudding with Coconut Cream*



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#### **Cold Canapes**

*Olive Biscotti Topped with Tuna Picatta and Red Pepper Coulis*

*Mandarin Duck Pancake with Hiosin*

*Smoked Kipfler and Celeriac Soup Shot with Truffle Oil and Shaved Porcini*

#### **Main Fare**

*Crispy Soft Shell Crab with Fried Spice Salt and Fresh Lime*

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*Twiccooked pork belly on balinese eggplant Salad*

*Lemon Grass and Soy Caramel*

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*Crispy Skin Spatchcock on Beetroot Rosti with Orange and Coriander Gremolata*

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*Soy and Sake Poached Beef Fillet on Field Mushroom*

*Parsnip Puree and Ponzu Sauce*

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#### **Dessert**

*Strawberry and Blueberry Layered Parfait with Macadamia Toffee*

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