

Plated Dinner Menu

Three Courses, Served Alternate Drop; From \$59p/p (quoted price dependent on menu choices).

Menu inclusions: crockery, stainless cutlery, good quality serviettes, service staff, mobile kitchen. We will require 2 x 15Amp and 2 x 10Amp power and if possible 1 x 32Amp outlet.

Entrée Dishes

(Choose Two Dishes)

Pan seared, oven roasted Kangaroo Sirloin dusted in sumac and smoked paprika seasoning; roasted beets and sweet potato, macadamia, Persian fetta rocket salad with a mustard seed honey lime dressing

Seared Scallops on squid ink risotto with papaya salsa and mustard cress

Beef cheek and stout pie, bush chutney and tempura onion rings

Dukkah spiced beef salad; mixed green leaves, fennel and truffle aioli

Thai fish cakes with punchy tropical chilli salsa chilli verde

Safron Aracini balls; fetta cheese, prosciutto chards with Pomodoro sauce

Local prawns, orange and fennel salad; raspberry and virgin olive oil vinaigrette

Mains Dishes

(Choose Two Dishes)

Rosemary garlic Lamb Shanks braised in red wine sauce, soft polenta and Mediterranean vegetable stack

Chicken Breast filled with Kalamata olive, zesty lemon and fire roasted red peppers encased in light filo pastry & Napolitana sauce; watermelon, orange, fetta, red onion and rocket salad, white balsamic and olive oil vinaigrette

Baked local Spanish Mackerel lime & dill beurre blanc; garlic and thyme baby potatoes; baby spinach, roasted pumpkin and pine nut salad with zesty lime honey vinaigrette

Slow baked thyme and garlic sticky beef cheeks, port wine jus served with smooth potato mash; broccolini with roast almond butter and roasted trusted cherry tomatoes

Chicken breast Camembert and pancetta stuffed wrapped in katafi pastry, mild seeded mustard hollandaise sauce; baby spinach, roasted pumpkin and pine nut salad with zesty lime honey vinaigrette

Beef medallion wrapped in bacon with a light whiskey cream pepper sauce, potato rosti and steamed Autumn vegetables

Twice pork belly slowly cooked in a honey soy masterstock and then oven baked; sesame oil scented choy sum served on fragrant rice; spiced apple and sea salted pork crackle

Desserts

(Choose Two Dishes)

Moist sticky date pudding with butterscotch sauce double cream and strawberry

Classic New York baked cheesecake

Warm chocolate cake, chantilly cream and strawberry

Individual pavlova with sugar almonds, raspberry couli and passionfruit curd

Eton mess; layered meringue, mixed berries, Chantilly cream

Brown sugar panna cotta with espresso syrup

Swiss walnut tart; Short crust pastry filled with walnuts covered in thick caramel sauce;
vanilla bean double cream