

SIMPLE AND BEAUTIFUL

CATERING

flexible | bespoke | quality

## Alternate drop

### Entrée

Ravioli, with crayfish, sage cream, rocket  
Roast garden beets, butternut, hazelnuts  
Line caught snapper ceviche, pickled radish, flowers, emulsion  
Smoked lamb, pine nuts, asparagus, goats' cheese, sourdough wafer  
Tart... Roma tomato, basil, feta, asparagus, balsamic  
Grilled prawns, preserved lemon, herb salad  
Pork belly, apple remoulade & tomato cous cous  
French onion, Gruyere, and pear gallet

### Mains

Black angus beef, dauphinoise, jus, rocket.  
Char grilled organic chicken, cous cous, harissa salsa, rocket  
15hr beef cheek, dutch cream potato, braised carrots  
Polenta, parmesan, roasted mushrooms, sage, jus  
Slow cooked lamb, baba ghanoush, zucchini, salsa verde  
Salmon, prawn, fennel, linguine, cream, chardonnay  
Barramundi, Pumpkin velouté, emulsion, pickled salad  
Slow roasted vegetables, feta, spaghetti, basil, pine nuts, balsamic

All menus served with fresh baguette and truffle butter

### Desserts

Tiramisu pot, cherry's, candied macadamia  
Lemon tart, double cream, candied rind, scorched meringue  
Dark chocolate, Black Douglas whiskey, double cream, ganache  
Honeycomb, white chocolate mousse, confit strawberries  
Orange, almonds, dark chocolate, praline  
Passionfruit, strawberry and mascarpone trifle  
Sticky date pudding, rich butterscotch sauce, vanilla bean ice cream

### Pricing

2 courses	\$82 pp
3 courses	\$94 pp
Add Grazing table	\$18 pp
Add Canapes	\$25 pp

