



## “COOK UP A STORM”

### Menu Choices

**Note:** Teams under 12 people can choose 1 of each course, larger teams can choose 2 of each course and serve them alternately. Special dietary needs can also be catered for beyond these meal choices.

#### Entrées

Beef Carpaccio with roasted Hazelnut Vinaigrette and Salad of  
Roquette and Persian Fetta

\*

Chilled Sydney Rock Oysters and smoked Salmon, Cucumber-Dill  
Salsa and Caviar

\*

Risotto of Wild Mushrooms with Truffle Oil, Parmesan Cheese,  
Baby Spinach and Parsnip Chips

\*

Sesame crusted Yellow Fin Tuna with caramelised Figs and  
Citrus Fruit Salad

\*

Sautéed Breast of Quail on Potato Apple Pancake with Red Wine Sabayon

\*

Lamb loin stuffed with Dates and Prosciutto, served with a warm Salad of Cous  
Cous and Avocado

\*

Sautéed King Prawns with Saffron, Ginger and Chilli on a Salad of Avocado and  
Kiwi Fruit

\*

Home made Ravioli of Roasted Pumpkin, Thyme and Goats Cheese in a light  
cream sauce of Apples and Walnuts

Sautéed Scallops with a Cherry Tomato and Coriander Compote and spring leaf  
salad in Potato basket

## **Mains**

Fillet of Beef with roast Vegetable Tarte tatin, Béarnaise Sauce, Crisp Pancetta and Red Wine Jus

\*

Seared Salmon gratinated with a Brioche-Herb mousseline on Kipfler Potato Ragout with Pancetta and Baby Carrots

\*

Tarragon roasted Breast of Corn fed Chicken with Vegetables and Tarragon sauce on a bed of Basmati Rice and roasted Almonds

\*

Rack of salt Bush Lamb baked in Rosemary Honey with Gremolata crushed Potato, baby Spinach and seeded Mustard Jus

\*

Seared Loin of Yellow fin Tuna 'farçon Epicure' with Salad of Sprouts, Lime, Chilli, Avocado & oven dried cherry Tomatoes, Sweet Corn Fritters and Lime Curry Butter

\*

Breast of Corn fed Chicken with a Brioche and Herb crust, Yellow Squash galette and Tamarillo sauce

\*

Crispy Skin Fillet of Rainbow Trout with Broccolini, Baby Carrots and Apples, Celery and Candied Walnuts in Crème Fraîche

## **Desserts**

Vanilla Crème Brulee with Oranges, Strawberries and Chocolate in Cointreau

\*

Warm Cherry Strudel with Almonds and Marzipan, Vanilla ice cream

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Warm Berry salad in Almond Crepe with Vanilla Double Cream and Chocolate quills

\*

Crème Caramel with Honey and Muscatel Grapes, Strawberries

Double Chocolate and Vanilla Pannacotta with Macadamia Nuts and Strawberries

\*

Tuscan lemon cream with sponge fingers and roasted Peach

\*

Zabaione of Marsala and fresh Berries with Almond Biscotti

\*

Cheese platter- of three premium Australian cheeses, fruits and crisp bread

We prepare all of our food fresh from scratch on the day of your event. We do not keep stock and all fresh food items are purchased on the day. Therefore, in the unlikely event of a food item being unavailable, we reserve the right to substitute such produce.