

European
CATERING



Sit Down Menu



“There is no
sincerer love than
the love of food”

George Bernard Shaw

Sit Down Lunches & Dinners

2 courses from \$45.00

3 courses from \$55.00



Entrée

LAND:

Duck breast, lavender, honey, fennel puree, roasted seasonal fruit **GF**

Sous vide chicken, chorizo, cannellini beans & semi dried tomatoes **GF**

Roasted spatchcock, white polenta, sautéed mushrooms **GF**

Lamb shank tortellini, parsnip puree, truffle tomato salsa

SEA:

Grilled Yamba prawns, shallot oil, garlic yoghurt **GF**

Pan seared barramundi, grilled broccolini, mussel saffron **GF**

BBQ bonito, potato & leek puree, crispy saltbush **GF**

Roasted salmon, celeriac puree, bacon, baby onions **GF**

GARDEN:

Pumpkin kibbeh, braised cavolo nero **DF | VG**

Spinach, fetta, roasted capsicum gnocchi **V**

Mixed mushroom tart, ricotta, greens **V**

Caponata risotto **GF | V**

Main Course



PADDOCK:

Slow roast lamb shoulder, roasted pumpkin, harissa garlic yoghurt, dukkah GF

Lamb loin, sweet & sour capsicum, grilled shallots & miso eggplant GF

Sous vide beef rump, Paris mash, black garlic, pine nut baby carrot GF

Pork belly & crackling, duck & shiitake broth, Asian greens DF | GF

PEN:

BBQ chicken crown, potatoes, olives, pancetta GF

La Ionica chicken fillet steak, pumpkin puree, asparagus, truffle tomato jus GF

Half roasted spatchcock, sautéed zucchini, pea & pearl barley risotto

Confit duck leg, potatoes, speck, onions, roast duck sauce GF

GARDEN:

Tempura zucchini flowers, herb emulsion, grilled corn DF | GF | VG

Braised cabbage, fennel puree, samphire GF | V

Baked eggplant, pickled winter vegetables, leek puree DF | GF | VG

Silk pasta, hand pounded pesto, ricotta V

SEA:

Roasted barramundi, cauliflower puree, yuzu miso, edamame & almonds GF

Pan fried snapper, Jerusalem artichoke puree, roasted pumpkin, citrus vinaigrette GF

Pan seared Atlantic salmon, truffle oil mash, asparagus, roasted garlic & Jamon vinaigrette GF

Huon Valley ocean trout, ink bean puree, baby corn, umami tomato GF

Dessert



FRUITS:

Lemon meringue tart, citrus foam & whipped mascarpone

Nashi pear ginger tarte tatin, black sesame cream, pear sorbet, pear

Passionfruit souffle, banana ice cream

Roasted pineapple, coconut mousse, passionfruit, lime & spiced strawberry sorbet **DF | GF | VG**

CREAMS:

Apple crumble cremeux, spiced choux bun, oat clusters, miniature apple macaron

Woodfired cheesecake, native berries

Strawberry gum crème brulee, green apple sorbet, pistachio praline **GF**

Vanilla panna cotta, strawberry jelly, macaron, crisp pearls

CHOC:

Chocolate tart, pistachio ice cream

Dark Belgian chocolate fondant, poached cherries, coconut ice cream

Valrhona chocolate terrine, pear gel, candied hazelnut **GF**

Salted caramel chocolate delice, blueberry gel, swiss meringue, caramel popcorn

CHEESE:

Aerated cheese mille-feuille, Persian figs, grape gel, macerated strawberries

Milawa Goat Camembert & Gruyere 1655, nigella seed bark, fig roulade, seasonal fruit, muscatels