European Catering

National Winner AWARDS For EXCELLENCE 2019

National Events Caterer AWARDS For EXCELLENCE 2024

National Caterer of the Year AWARDS For EXCELLENCE 2024

National Gold AWARDS For EXCELLENCE 2023

Sit Down Menu

"There is no sincerer love than the love of food"

George Bernard Shaw

Autumn/Winter Menu

2 courses from $55.00

3 courses from $65.00

European CATERING

Entrée

Spot prawn tortellini, basil, celeriac puree, sauce Vierge

Roasted spatchcock, sweet potato puree, roasted shimeji mushrooms, caper & lemon sauce GF

Pumpkin, brown butter, mascarpone & caraway tart, herb salad V

Main Course

Beef tenderloin, miso & eggplant puree, Dutch carrots, grilled broccolini & red wine jus GF

Roasted barramundi, caramelised cauliflower & chestnut puree, pickled fennel, saffron hollandaise GF

Glazed field mushrooms, potato & onion cream, crispy Brussel sprouts, fried capers & grated cured egg yolk GF I V

Dessert

Rhubarb compote, crème fraiche mousse & raspberry sorbet GF

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff

VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free

Sit Down Lunches & Dinners

2 courses from $55.00

3 courses from $65.00

European CATERING

Entrée

LAND:

Duck breast, lavender, honey, pumpkin 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

Picked Alaskan crab meat, squid ink cracker, cucumber sauce DF I GF

Seared scallops, corn puree, nduja, apple vinaigrette GF

Lobster & salmon ravioli, tomato & tarragon relish, lobster & lemon sauce

GARDEN:

Gnocchi, roasted tomato sauce, burrata, basil & pecorino V

Mushroom, pumpkin & spinach baklava, fennel & orange salad, green tahini sauce VG

Mixed mushroom tart, ricotta, greens V

Roasted broccolini, chickpeas & whipped feta GF I V

Heirloom & oxheart tomatoes, burrata, black olive crumb, micro basil, pesto GF I V

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Main Course

PADDOCK:

Slow roast lamb shoulder, roasted pumpkin harissa garlic yoghurt, dukkah & red wine jus GF

Herb crusted lamb loin, black pepper jam, carrot puree, seasonal greens GF

Sous vide wagyu beef rump, Paris mash, roasted Dutch carrots, classic Bearnaise, tarragon oil GF

Roasted pork belly, roasted apple chutney, broccolini, shallot & pea slaw GF

PEN:

Parmesan crusted chicken, potato gnocchi, marinated capsicum, seasonal greens GF

La lonica chicken fillet steak, sweet potato puree, asparagus, truffle tomato jus GF

Half roasted spatchcock, peas, risotto alla Milanese

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

GARDEN:

Tempura zucchini flowers, herb emulation, grilled corn GF I VG

Caramelised sweet potato, beetroot hummus, pomegranates, fennel & herb salad GF I VG

Roast Dutch carrots, saffron cannellini bean puree, salsa verde, miso butter, hazelnuts GF I VG

Pan seared zucchini, fetta, pickled baby vegetables, potato puree GF I VG

SEA:

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

Grilled swordfish, seasonal greens, pumpkin puree, chive & yuzu hollandaise GF

Pan seared Atlantic salmon, truffle oil mash, asparagus, yuzu & tarragon beurre blanc GF

Huon Valley ocean trout, cannellini bean puree, roasted wild mushrooms, seasonal greens, lemon beurre noisette GF

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Dessert

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FRUITS:

Lemon meringue tart, citrus foam, whipped mascarpone

Apple tart tatin, spiced crumble & peanut butter ice cream

Passion fruit souffle, banana ice cream

Roasted pineapple, coconut mousse, passion fruit, lime, spiced strawberry sorbet DF I GF I VG

CREAMS:

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

Sticky date pudding, butterscotch sauce, Baileys ice cream

Yuzu & matcha pebble, honey & oat crumble, yuzu curd NUT FREE

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

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

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