

European
CATERING



Sit Down Menu



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

George Bernard Shaw

Winter Menu

2 courses from \$55.00

3 courses from \$65.00



Entrée

Jerusalem artichoke & truffle tortellini, pumpkin puree, herb salsa vinaigrette, chervil & parmesan *V*

Butter poached lobster, beetroot, smoked potato puree, chive oil *GF*

Main Course

Sous vide Beef tenderloin, celeriac cream, roasted speck & Brussel sprouts, madeira sauce *GF*

Chorizo crusted barramundi, semi dried tomatoes, pumpkin & clam ragout *GF*

Dessert

Salted caramel popcorn & rhubarb crème caramel *GF*

European caterings ice cream sandwich: caramelised rice ice-cream, chocolate crack, Dulce de leche, homemade raspberry jam

Sit Down Lunches & Dinners

2 courses from \$55.00

3 courses from \$65.00

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 I VG**

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

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

Caponata risotto **GF I 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 wagyu beef rump, Paris mash, roasted Dutch carrots, modern Bearnaise, tarragon oil GF

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

PEN:

BBQ chicken crown, potatoes, olives, pancetta GF

La Ionica chicken fillet steak, pumpkin 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 emulsion, grilled corn DF I GF I VG

Braised cabbage, fennel puree, samphire GF I V

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

Silk pasta, hand pounded pesto, ricotta V

SEA:

Roasted barramundi, cauliflower puree, pickled yellow cauliflower, 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

Passion fruit soufflé, banana ice cream

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

CREAMS:

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

Woodfired cheesecake, native berries

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

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