

Plated menu

Canapés

Zucchini, potato & herb fritters with roasted garlic aioli
Arancini di riso – sundried tomato & caramelised onion risotto cakes
Crostini with blue cheese, microgreens & roasted pork fillet
Blue cheese & prosciutto skewers served with watercress sauce
Chilli lime chicken dumpling skewers with homemade sweet Thai chilli sauce
Vietnamese rice paper rolls with prawn & coriander
Thai fish cakes made from tradition Thai recipe with homemade Thai curry paste

Entrées

Grilled sesame scallops on rocket with homemade sweet chilli sauce
& crème fraiche or low fat yoghurt
Crispy skinned braised pork belly served on cauliflower risotto with caramelised apple crisps
Duck, cranberry & pistachio terrine with ciabatta & fig & rocket salad
Warm vegetable tarte – roasted aubergine, courgette, capsicum, feta & avocado
served with a fresh herb salad & roasted garlic aioli

Mains

Pan-fried salmon fillet served on mixed seafood risotto with dill & lime glaze
Dukkah crusted lamb rump on kumara & ginger rosti with a mint & red wine reduction
Beef fillet, jersey benne, asparagus & smoked tomatoes with pinot noir jus
Oven roasted field mushroom stuffed with ricotta & herbs served
on potato, zucchini & herb fritters with rocket oil & roasted tomato coulis

Desserts

Individual lime tart served with strawberry & raspberry sorbet
Date crème brulee with a homemade brandy snap sail & fresh vanilla bean mascarpone
Valrhona chocolate fondant with marinated cherries & hazelnut praline