



areyoubeingserved

## **Indulgence Food Design**

### **Sit-down and buffet menu**

#### **Soups**

Cauliflower, Paprika and Roasted Almond

Celeriac, Leek and Chive

Pumpkin, Carrot and Cumin

Roasted Zucchini with Basil and Parmesan

King Tiger Prawn with a Roasted Tomato Gazpacho

#### **Entrée**

Char-Grilled Vegetable Stack with Baby Bocconcini and Spiced Gaspacho Sauce and Basil Pesto

Chermoula Atlantic Salmon Pan -fried in Brown Butter, Shallot and Fennel topped with Chorizo and English Spinach Pesto

Twice Cooked Goats Cheese and Chive Soufflé with Radicchio, Caramelised Pear and Toasted Walnut Salad

Pan Fried Duck Salad served with Shallot, Mirin Pickled Cucumber Ribbons and Sticky Soy Dressing

Oven Baked Ocean Trout with a Tomato and Salsa and Lemon Prerseve Dressing

Crispy Barramundi marinated in Lemon, Ginger and Coriander served with Braised Bok Choy and Citrus Burre Blanc

Torched King Scallops on a Sweet Pea and Broad Bean Purée, Saffron Burre Blanc and Toasted Pancetta

Marinated Eye Fillet of Beef Asian Salad with shredded Vietnamese Slaw, Slow Roasted Yellow Tomatoes and Tom -Yum Lemon Grass Drizzle

## **Main**

BBQ Basil and Paprika Chicken Breast with Apricot White Wine Glaze, Chick-Pea and Leek Puree and Roasted Cumin Dutch Carrots

Maple and Lemon infused Atlantic Salmon on a Julienne of Vegetables with a Carrot Burre Blanc and Caramelized Capsicum,

Grilled Pork Fillets wrapped with Crispy Prosciutto on Green Pea Puree with Wilted Snow Pea Tendrils and Lemon Butter Sauce

Fillet of Beef Medallion Served with Herbed Potato Rosti, Basil Pesto, Green Pepper Corn Cream and Sticky Yellow Pepper Jam

Twice Cooked Duck Leg with Zucchini Confit, Baby Beetroot and Celeriac Mash

Moroccan BBQ French Lamb Cutlets served with a warmed

Sweet Potato Salad with Wilted English Spinach and a Harissa Tomato Sauce

Baked Gnocchi with Provolone and Romesco Sauce, Turmeric Onions and Salsa Verde

## **Dessert**

Lemon Curd and Individual Meringues with King Island Cream and Strawberry Salsa

Sticky Date Pudding with Butterscotch Sauce and King Island Cream

Torched Crème Brûlée with Fresh Berries

Raspberry and Vanilla Bean Tart with Honey Mascarpone

Individual Chocolate Puddings with Raspberry Coulis and Champagne Cream

Individual Cheese, Fruit and Chocolates

## **Catering costs and conditions**

- Please contact us for prices
- Minimum numbers are 10 people for 3 courses

***Any special dietary requirements will be catered for  
separately with prior notice***