

Greatest Hits Menus

Canapes

Canapés

Cold

asparagus terrine set with red pepper jus
baby éclairs with truffle & leek custard & crispy enoki
baby naan bread with mango chicken
baby sang choy bao with pork & water chestnuts
baby scallop and potato layer cakes
baked sweet potato squares with asparagus & avocado salsa
barbequed duck salata with glazed nectarine wontons
blini with mashed egg salad & sevruga caviar
blue swimmer crab and baby corn salsa baked in the husk
chargrilled salmon skewers with a dill & pistachio pesto
coquilles st. jacques in shell pastries
cucumber noodle nest with sashimi salmon, pickled ginger & wasabi mayonnaise
fillet of beef with béarnaise in soft baby rolls
fresh oyster with wasabi, soy, pickled ginger & crispy leek
nori salad rolls with peanut paste
miniature tuna nicoise in a baby potato skin
miniature tortillas with guacamole, blackened chicken & spicy salsa
miniature pappadums with tandoori chicken & mango salsa
miniature goat's cheese paninis with rocket & capsicum
miniature lamb souvlaki with tzatziki & mint
pacific oysters with champagne sabayon
polenta cups with tomato confit & salsa verdi
potato galette with sugar cured trout
potato skins with blond tarama with flying fish roe
potted blue swimmer crab with nutmeg & lemon on curly melba toast
roast japanese pumpkin squares with lime leaf chicken
roast forest mushroom & marscarpone tart
savoury pear & goats cheese galette with fresh sage
scallop & caviar bavarois on brioche croute
sweet potato hash browns with a beef chilli & avocado salsa
thai beef salad & papaya salsa on coconut fritters

Hot

asparagus flat bread stacks with brie & tarragon butter
baby shepard's pie
baby spaghetti savarins with scallop carbonara
baby spring lamb cutlets with provencal crumbs
miniature beef & burgundy pies
chicken & tarragon vol au vents with crispy leek
couscous cups with preserved lemon lamb with pomegranate & pistachio
crisp shitake mushroom & leek cigars
fig, gorgonzola & prosciutto flat bread pizzas
jewel coloured vegetarian ravioli flash fried with basil aioli
mini kiphler jacket potatoes filled with prawn & quail egg remoulade
miniature pork, sage & chestnut pies
miniature pithiviers of pine & field mushrooms layered with gruyere cheese
miniature pear pastries glazed with brie
potato & pumpkin flat breads
roast duck sausage roll with tomato confit dipping sauce
rope weave pastries with tarragon asparagus
salt and pepper oyster fritters
savoury pear & goat's cheese clafouti with a black olive salsa
strudels of spinach, roast capsicum, sweet potato & fresh basil
rosemary brochette of moroccan lamb with beetroot tzatziki
rosemary skewers of crumbed frikadelle
sweet potato skins with bacon, sour cream & chives
sun dried tomato & bocconcini muffins with oregano
zucchini flowers with goat cheese & sage
yamba prawns in chermoula
wonton skins filled with thai duck curry
tuna with marinated radish in crispy soba noodles
tartlet of ocean perch with a hot potato & parsley crust
spring lamb pies with mint peas

Buffet

Salads

artichoke, radicchio & roma tomato salad with a pecan crumble
baby cos with crisp prosciutto & poached eggs with parmesan flakes
beetroot, fetta, tangelo & watercress salad
cauliflower & broccoli salad with green herb & apple cider vinaigrette
cherry tomato, black beans & corn with a purple basil & avocado puree
greek cucumber salad with marinated green tomato, green capsicum, dill & oregano
grilled field mushroom & felafel salad with tabouli dressing
mediterranean tomato salad with fetta, sweet spanish onions & chives
mixed greens leaf salad in balsamic dressing
radicchio, roast roma tomato & goat's cheese bruschetta with a roast garlic dressing
roast potato salad with mint pea & crisp bacon
roast potato & avocado salad with pine nuts & roast garlic
roast parsnip, leek & baby eggplant salad with hummus & purple basil
roast asparagus with baked figs, parmesan crisps & roast capsicum relish
saffron noodles & marinated julienne of vegetables
saffron paella & basque style dressing
snow pea & snake bean salad with chilli jam, papaya & lime juice
traditional potato salad with mayonnaise, capers & egg
sweet potato, spanish onion & spinach salad with coriander relish
three mushroom salad with teardrop tomatoes & pine nuts
avocado, pumpkin & shallot with sesame dressing

Mains

baby spring lamb cutlets with provencal crumbs
baked tuna nicoise style with baby french beans, cherry tomatoes & pesto potatoes
barramundi fillet wrapped in banana leaves with paw paw & macadamia salsa
beef fillet with beetroot, horseradish pickle & beetroot crisps
boulangere potato squares with beef fillet & red onion rings
braised black mussel salad provencale, with saffron dressing
braised squid salad with black ink noodles tossed in beetroot pesto
breast of chicken with deep-fried noodles & coconut lime leaf sauce with a vegetable pickle & chilli jam
brullee of leek, pancetta & jerusalem artichokes served with bruschetta
chicken breast topped with fresh figs & prosciutto served with oregano & balsamic dressing
chicken fillet with celeriac gratin, mushroom & mustard dressing
chicken fillets baked in banana leaves with green mango salad & thai vinaigrette
deep dish lamb shank & potato pie
fillet of beef with béarnaise
fillet of ocean trout layered with potato galette & topped with salsa verde
fillet of veal with tonato mayonnaise, oven roasted tomatoes & rocket
lamb fillet with orange scented beetroot & carrot julienne with a hummus dressing
marinated pork fillet, grilled & served on pineapple & bacon hash, topped high with sweet potato straws
purple basil chicken salad with artichoke, radicchio & potatoes
seafood salad with orzo & olive tapenade, roast capsicum & purple basil dressing
spiced lamb fillet with moroccan eggplant, tomato salad & paprika jam
tuber artichoke strudels with chorizo sausage & lemon thyme
tuna steak & tomato poached in olive oil with baby olive & caper vinaigrette

Desserts

apricot foccacia with jindi triple cream
almond milk flan with lavender tuile
baked quince croustillante with white chocolate sabayon
blood plum and nectarine in pistachio short cake
blackberry charlotte with bramble berries
blueberry & apple almandine tart
calvados apple cobbler with blackberry sabayon
chocolate & pistachio pavlova
chocolate cake crust filled with espresso ice cream balls drizzled with strawberry couli
flourless chocolate mousse cake with red berry compote
late harvest poached peaches with fresh berries & sauterne aspic
lemon honey tart with macadamia praline
marscarpone & date charlotte with walnut biscuits
marscarpone & espresso torte with black opal sambuca jelly
old fashioned baked custard with nutmeg brullee & poached quince
paramount poached pears baked in ginger bread with caramel sauce
poached stone fruits with cinnamon ice cream
rhubarb stripe tart with fool compote
strawberry shortcake with pistachio crust
strawberry & marscarpone sabayon mille feuille
white chocolate & dark chocolate chequerboard terrine
white chocolate layer cake with fresh mango jelly
toffee banana cheese cake
selection of australian cheeses & seasonal fruit
tangelo and fresh date tart with cardamom pastry crust
peach & polenta upside down cake with rosemary & balsamic syrup
peach & butter milk custard tart

Formal

Entrée

blue swimmer crab bisque with balmain bug & dill dumplings
caramelised forest mushroom & leek tart with a saffron sabayon & baby rocket
char grilled quail salad with a dried fig & olive tapenade
chinese duck in a open herb lasagne with mizuna, marinated vegetables & a plum sauce dressing
crisp garfish fillets with a caviar remoulade & lemon caper farce
duck rillettes & parfait served with long croute & tangelo salsa
fillet of rainbow trout with sweet corn brandade & langoustine bisque
herb tuiles cannelloni with yabby mousse
hickory smoked chicken salad with mustard greens & waldorf salsa
hot fig pastry tarts with ash goat cheese prosciutto chards & green olive & pimento salsa
hot oil braised tuna with herb crust & julienne vegetable pickle
hot potato lasagne with prosciutto & purple basil & roast capsicum
lemongrass skewers of swordfish with a peanut miso sauce, nori, and sesame stir fry.
lime & vodka cured salmon stacks with crisp root vegetable lattice
marinated wafer scallops on a potato galette with brown & herb butters
new zealand white bait fritters with kumara crisps & feijoa & pine nut dice
ocean trout & snapper roulade two colour tomato concasse & legunia olives
parmesan zucchini flowers with porcini & ricotta and a truffle oil dressing.
rotolo pasta of pumpkin & prosciutto ricotta & crisp sage
saffron noodle tart with truffle custard & enoki mushrooms
scallops grilled in their shells with a brunoise & chive hollandaise
roast asparagus with baked figs, parmesan crisps & roast capsicum relish
yamba prawn feuillette with asparagus crisps, brunoise & champagne sauce
wafers of crisp eggplant with layers of ocean trout & chermoula
char grilled prawn, scallop & mussel meze with roast capsicum aioli

Mains

barbequed lamb fillet on a lattice of pencil leeks & baby carrots with a pumpkin puree
barramundi fillet with a macadamia & mustard crust and a carrot & tarragon jus
braised lamb wrapped in mushroom duxelle & spinach with a juniper scented soubise
braised rump of veal in a roast garlic & sausage sauce served with balsamic potatoes & salsa verde
char grilled lamb fillet on sweet corn & sweet potato rosti with mint pea puree
corn fed chicken breast with foie gras hollandaise, prosciutto shards and pinot noir jus
corn fed chicken breast, roast potatoes & apples with a cranberry & mustard jus & apple crisps
fillet of barramundi, lemon thyme & wood mushroom risotto with a verjuice butter sauce
fillet of beef with yorkshire & potato puddings, horseradish soubise & pan juices
fillet of rainbow trout with prawns potatoes & lemon butter sauce
grilled salmon fillet on crispy prawn mash with lemon butter sauce
kingfish & prosciutto on skewers with a verjuice savoy cabbage & roast spanish onion
lamb fillet stuffed with mint & basil, pine nuts & currants served with couscous & moroccan beans
marinated pork fillet, grilled & served on pineapple & bacon hash, topped high with sweet potato straws
parmesan crusted veal fillet with beetroot pesto & asparagus
fillo pyramid of lobster, avocado & potato tian with cured trout concasse
pistachio crusted salmon with saffron mashed potatoes & preserved lemon butter sauce
poached veal fillet with red & yellow roast capsicum stuffing wrapped in savoy leaves
potato & mushroom stack with prosciutto wrapped veal with a red wine butter sauce
potato wrapped beef fillet with horseradish oil and crisp onion rings
roast beef fillet on a pumpkin galette with traditional sage & baked onion stuffing
roast lamb rumps with caponatta & sweet potato on rosemary skewers
seared salmon with crispy wontons, cucumber noodles & a lime & soy sauce
supreme of chicken with apple & potato roesti, grain mustard & sage hollandaise
wild duck breast with a liver & sage panade, wrapped in bacon with a port braise
wild duck breast with grilled white asparagus & spiced orange salsa

Dessert

apple fritters with baked sauterne custard & calvados syrup
baby pavlova with strawberry crisps & nutmeg marscarpone
black and blue berry bavarois sable biscuits
chocolate charlotte with turkish coffee ice cream & mango compote
chocolate cake crust filled with espresso ice cream balls drizzled with strawberry couli
chocolate tuile layered with chocolate sorbets & passion fruit sabayon
ice cream bombes of espresso & bittersweet chocolate with rum anglaise
gateau st honour with marsala marscarpone fresh berries & zabaglione
individual marscarpone and peach trifle
layered peach & cherry tartare with mint sorbet
layered mango brullee with fillo wafers
palm sugar meringues with caramelised pineapple rough & passion fruit syrup
pecan biscuit bases with sugar banana & milk chocolate cheese cakes
pina colada mousse with biscuit crumb & pineapple coconut wafers
pineapple & coriander tartare with white chocolate mousse & pineapple crisps
rosewater tart with rhubarb lattice & lavender tuiles & arabian fairy floss
rhubarb, pear & rosewater crème brullee with kataifi cushions
traditional panna cotta with wild raspberries & pistachio glass tuile
zabaglione figs with spiral crisp olive oil biscuits
vanilla marscarpone & glazed peaches layered with honey wafers
warm strawberry turnovers with berry compote & buttermilk ice cream
sugar bananas & mangoes layered with ginger fingers & lychee sorbet
late harvest poached peaches with fresh berries & sauterne aspic
summer berry tuile layered with marsala marscarpone & zabaglione
selection of australian cheeses & seasonal fruit