

Canapés

Cold

vichyssoise of white asparagus shooter
pacific oyster in champagne aspic on filo wafers
eggplant sang choy bao
thumb croute club tower layered with rilette
two colour grape tomato tart with lemon thyme mousse
yabby tail in baby squid cannelloni
silky tofu with crisp wontons & black gold & pink ginger fritters
lobster custard on anchovy pastries
roast beef napoleon with caramel onion mayonnaise
beetroot gallettes with salmon roe remoulade salad & salmon escabeche

Hot

beignets of iranian fig with molten goat's cheese & pickled eschallot
potato soufflés with duck foie gras
crab & kumara cakes with lemon gremolata & roullie
white & green asparagus vol au vent
crumbed pork belly with scallop & truffle mayo
pont neuf potatoes with horseradish soubise
coq au vin tarts with an eschallot puff
prawn caper & mozzarella baby pizza
baby logs of fish pie
barramundi & saffron brandarde in zucchini flowers

Buffet

Salads

watermelon & cress salad with fetta & mint
palm heart mango, avocado & palm sugar dressing
asian cucumber salad with nahm jim
saffron potato salad with roasted fennel seeds & almond crumble pomegranate molasses
purple & green witlof salad with hazelnuts & blue cheese crostini
rough ripe tomato chop salad with fried green tomatoes & tapenade dressing
pickled radish wafers with carrot & zucchini tagliatelle & yellow & red bell pepper dressing
roast asparagus salad with crumbled goat's cheese & mache olive salsa

Mains

chermula beef salad with roast pear & fried haloumi
butter chicken & spiced onion naan with a cashew lentil salad
crisp skin ocean trout with dill kiphlers & beetroot pesto & orange gremolata
roast Pork with charcutiere sauce & deep fired coleslaw
smoked trout & fennel tart with roe & dill vinaigrette
crisp skin chicken with vietnamese caramel & mint vermicelli
leek & anchovy tapenade pizza with veal slices & paprika aioli

Desserts

chocolate crumble with fresh cherries & cherry syrup
minted melon & two grape salad with tart
mango upside down cake with palm sugar, coconut & lime syrup
strawberry fritters on chocolate fondant tart
roasted vanilla peaches with vanilla parfait & apricot compote
caramelised pineapple & ginger tart
zabaglione style tart with muscat poached figs with glass biscuits
coconut & pineapple terrine with lychee compote

Formal

Entrees

duck egg omelet filled with slippery jack mushrooms and smoked duck with asparagus puree
pomme anna with salad beaucaire and proscuitto wafers
steamed yabby custard with bouillabaisse and gruyere croustade
roast quail salad with vanilla dressing and chargrilled white peach
black noodle pancake with garfish roast tomato sauce and parmesan crumbs
pork belly with blue swimmer crab and vietnamese salad and nam jim dressing
marinated tuna with prawns and basil sorbet and gazpacho vinaigrette
asparagus charlotte with salmon roe and grilled scampi
zucchini tian with crisp stuffed zucchini blossom and tomato confit

Mains

salmon and potato confit with petit pois francaise and tarragon béarnaise
slow cooked pork loin with pomme anna and salad beaucaire
tornadoes of lamb with pumpkin cannelloni and herbed zucchini fritters
golden trout with champagne sorrel sabayon with potato maxim
crispy crab potatoes with seared whiting fine herb butter & tomato vinaigrette
pinot marinated beef fillet on a brisket and potato flan
herb crusted fillet of veal with olive and potato charlotte and eschallot reduction
spice roasted duck with rilette filled crepes and quince glaze
blue eyed cod with saffron vongole and lemon thyme confit kiphlers

Desserts

louis xv tort with paradise granache praline crunch and gold leaf
raspberries layered with brittany shortbread raspberry clotted fool and jelly dice
crème brulee layered in biscuit tower with espresso sabayon
rice crispy wafers layered with pineapple jelly coconut mousse and fresh pineapple dice
vanilla shortbreads with fig and strawberries with sangria syrup
apricot clafouti with amaretto granite and almond lace
cherry chiboust with double backed cherry soufflé
peaches napolean with vanilla pistachio and caramel lace