

Culinary Temptations

PRIVATE CATERING SERVICE

Sit Down Menu

(\$80.00 for three courses per person)

Entrées

Warm Smoked Trout and Leek Quiche in a light Tomato Fondue and Rocket.

Air-Dried Beef with Celeriac Rémoulade and crispy Sour Dough Bread.

Goat Cheese Ravioli on roasted Pumpkin, Spinach and Brown Butter.

Porcini and Swiss Brown Risotto oven-dried Tomato and Basil Pesto.

Gently poached Blue Eye Trevally Fillet on a bed of Zucchini and Saffron Cream.

Pan-Fried Atlantic Salmon placed on mashed Green Pea Purée in Champagne Foam.

Buffalo Mozzarella and Vine-Ripe Tomato Salad in Balsamic and Hazelnut Dressing.

Homemade Gravlax with Potato Rosti, pickled Cucumber and Yoghurt Dill Sauce.

Carpaccio of Tuna, Baby Rocket, Lemon and Ginger Dressing.

Traditional Beef Carpaccio, roasted Capers, shaved Parmesan and crispy Sour Dough Bread.

Char-Grilled Australian King Prawns in shaved Garlic and Chilli Oil on a bed of roasted Eggplant.

Stir-Fried Calamari with seared Scallops over Squid-Ink Noodles and Lime Beurre Blanc Sauce.

Fresh Pacific or Sydney Rock Oysters made to your liking, served with Pumpernickel Bread.

Entrée dishes can also be chosen to be cooked and served as Mains.

Degustation Menus are also available on request.

Contact Chef Daniel to tailor your favourite dishes and combinations to your liking.

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Mains

Piccata of Pork Tenderloin served on fresh Spinach Fettuccini and Tomato Coulis.

Tender Veal Loin Steak over Gratin Potato and Chanterelle Sauce.

Char-Grilled Beef Tenderloin Rossini garnished with Foie Gras, Madeira glaze and Fondant Potato.

Moist Chicken Breast filled with Crab Meat in Coconut Curry sauce and Jasmine Rice.

Oven-Roasted Rack of Lamb served over roasted Chat Potato and Spicy Beetroot Confit.

Veal Zurich Style: Finely sliced Veal Loin on a crispy Rosti in Mushroom Cream Sauce.

Aged Angus New York Cut, Café de Paris Butter, roasted Potato wedges and fine Vegetables.

Pan-Fried Lamb Loin on braised Potato with Ratatouille Vegetables and Port Wine Jus.

Poached Supreme of Wild Barramundi served on Green Pea Purée and fried Parsnip Chips.

Steamed Ling Fish Fillet on crushed Sweet Potato, Chive Velouté and Salmon Roe.

Grilled Duck Breast on a Polenta Cake, Broccolini served with a Marsala and Pistachio Jus.

Deboned Quail on braised sweet and sour Red Cabbage, Potato pearls and Cumin Sauce.

A medley of Australian Crayfish in a Champagne and Lemon Thyme Sauce.

A variety of Fondues are also available.

Degustation Menus are also available on request.

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Fondues

A variety of Fondues are available, such as:

Swiss-Cheese Fondue

Using Gruyère, Emmental and Appenzeller

Fondue Bourguignonne

Fried Cubes of Beef Fillet served with a selection of Sauces, Steamed Rice, Fried Chips and a Side Salad

Fondue Chinoise

Gently Poached Chicken Breast and Seafood Items in a Broth, served with Vegetables, Asian Noodles, Steamed Rice and a selection of sauces

Swiss Chocolate Fondue

Using top quality Chocolate with Fresh Pouring Cream and served with a selection of Fruit and Marshmallows

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Desserts

Passionfruit Crème Brûlée and Pistachio Wafer.

Dark and White Chocolate Mousse with Raspberry Coulis.

Warm Swiss Apple Tartlet with Honey Anglaise and Cinnamon Ice-Cream.

Swiss Meringue Nest filled with a delicate Chestnut Mousse, flavoured with Kirsch.

Grand Marnier Profiterole in Chocolate Sauce and Strawberry Salad.

Delicate Fig and Peach Gratin with Lemon Sorbet.

Flourless Chocolate Cake, Berry Salad and Raspberry Sorbet.

Mocha Semifreddo and Almond Croquant with Sour-Cherry Syrup.

Walnut Sponge Gâteau served with a warm Zabaglione and fresh Berries.

Individual Cherry Clafoutis accompanied by a Pistachio Ice-Cream.

Iced Mango and Raspberry Terrine, Tuile Basket with Seasonal Fruits.

Tiramisu and Hazelnut Log Ice-Cream served with a Rhubarb Compot.

Light Sticky-Date Pudding in a Cognac Custard Sauce.

Vanilla Panna Cotta surrounded by a Minted Pineapple Tartare.

Various hot Soufflés available: enquire in regards to flavours through Chef Daniel.

Various Ice-Creams and Sorbets are also available: enquire in regards to flavours through Chef Daniel.