

Culinary Temptations

PRIVATE CATERING SERVICE

Sit Down Dinner Menu Selections

(\$95.00 per person)

Entrées

Mediterranean vegetable stack with grilled haloumi cheese on roasted polenta and fresh tomato coulis

Homemade fettuccine with lobster medallions in basil and red capsicum cream sauce

Caramelised onion and zucchini tart with goat cheese and hazelnut vinaigrette

Seared yellow fin tuna fillet gently placed on green beans, potato, vine-ripe tomato, kalamata olive salad in a zesty lemon dressing

Marinated buffalo mozzarella with vine-ripe tomato, rocket salad and pan-fried king oyster mushroom in a light pesto and white truffle oil dressing

Char grilled king prawns on oven-roasted eggplant tian in chilli and garlic oil, garnished with English spinach

Squid ink noodles with seared scallop and squid in a lime beurre blanc sauce, jullienne of red capsicum

Delicately poached Atlantic salmon served with shaved fennel and macadamia salad, coriander and pink grapefruit dressing

Pan-fried quail breasts on a lentil cassoulet and cauliflower purée

Flaky puff pastry filled with a seafood medley and poached green asparagus in a light saffron sauce

Atlantic salmon tartare on guacamole with sweet potato crisps in a roasted sesame seed dressing and salmon roe

Dukkha-encrusted silky tofu on Asian greens and shiitake in a Dashi master stock

Porcini and Swiss brown risotto, oven-dried tomato and basil pesto

Homemade Gravlax on potato rösti, pickled cucumber and yoghurt dill dressing

Traditional beef tenderloin Carpaccio, roasted capers, shaved parmesan and rocket salad, served with grilled sour dough bread

Fresh Pacific or Sydney Rock oysters with a mango and chilli salsa and reduction of red onion vinaigrette

Mains

Grilled beef fillet mignon on a polenta cake and fine vegetables with a sun-dried tomato jus

Pan-fried New York cut sirloin in peppered, red wine glaze, fondant potato, cauliflower purée and asparagus

Braised beef cheeks in a rich red wine sauce, mashed potato and root vegetables

Giant beef cutlet with a garlic herb butter, homemade French fries and mixed seasonal vegetables

Veal Zurichoise: finely sliced veal tenderloin in a mushroom cream sauce, served with rösti and a delicate side salad

Grilled veal cutlet bedded on ratatouille and duchess potatoes

Oven-roasted veal tenderloin on English spinach with almond flakes, chat potatoes and port wine jus

Veal saltimbocca: tender veal medallions with sage and prosciutto, served on a white wine risotto and broccolini

Roasted pork belly with crackling, apple compote, sautéed potatoes and braised red cabbage

Char grilled pork cutlet over crushed sweet potato, green peas and a light cumin sauce

Pan-fried pork tenderloin on baby bok choy in a spicy ginger sauce, served with jasmine rice

Roulade of chicken breast filled with garlic and spinach, served on wild rice and a light tomato jus

Seared duck breast on pistachio risotto, Dutch carrots and snow peas with Madeira jus

Deboned quail rested on a potato and zucchini cake with roasted red capsicum

Roasted kangaroo loin placed on kumara mash, bush tomato sauce and fine vegetables

Skinless chicken breast poached to perfection, topped with pan-fried prawns in a light Nantua sauce, vermicelli noodles and green peas

Sautéed venison rump accompanied by oven-roasted pumpkin and beetroot with a delicate juniper berry jus

Braised lamb shank in white cannellini bean cassoulet, served with baby leeks and potatoes

Oven-roasted lamb rack in a rosemary jus, spiced beetroot relish, chat potato and broccoli

Grilled lamb backstrap on gratin potato, green beans with a fetta and oregano quenelle

Baked lamb rump, rested on a lentil stew with shredded kale and baby potatoes

Pan-fired wild barramundi plated on smooth eggplant in a light turmeric sauce and fine seasonal vegetables

Char grilled lobster tail placed on a bed of steamed rice in a saffron beurre blanc sauce and snow peas

Crispy skin Atlantic salmon fillet on green pea purée in champagne sauce and salmon caviar

Roasted giant king prawn arranged over a delicate, warm orange lentil salad with cauliflower fleurettes

Poached rainbow trout roulade served with king prawn in a creamy herb sauce and roasted potato pearls

Oven-cooked blue eye cod placed on couscous, spicy tomato salsa and green vegetables

Shallow poached ling fish supreme served on green tea soba noodles and enoki mushroom broth

A variety of Fondues are available, such as:

Swiss-Cheese Fondue

Using Gruyère, Emmental and Appenzeller served with wholemeal bread and sourdough bread, cooked potatoes and cauliflower with a side salad.

Fondue Bourguignonne

Fried cubes of beef fillet served with a selection of sauces, steamed rice, French fries and a side salad. *NB:* traditionally, this option requires guests to cook their own meat in a communal pot (caquelon) filled with hot oil that will be served on the dining table.

Fondue Chinoise

Gently poached chicken breast and seafood in a hot broth, served with vegetables, Asian noodles, steamed rice and a selection of sauces and dips. *NB:* traditionally, this option requires guests to cook their own meat/seafood in a communal pot (caquelon) filled with hot broth that will be served on the dining table.

Desserts

Light sticky date terrine with butterscotch sauce and vanilla bean ice cream

Wattle seed crème brûlée with lemon myrtle tuile and hibiscus compote

Profiteroles filled with grand marnier, chocolate sauce and chantilly crème

Swiss chestnut mousse on a delicate almond sponge accompanied with a sour cherry compote

Individual apple tarte tatin served with a pistachio ice cream

Banana and peach crêpe with a tia maria sauce, served with a smooth coconut ice cream

Flourless chocolate cake, mango sorbet, raspberry coulis and blueberries

Delicate sablé with white and dark chocolate mousse, served with strawberries

Honey crème bavarois served in a wafer basket and red wine poached corella pear

Coconut panna cotta, pineapple tartare and sugar nougat glass

Chocolate truffle bar cake accompanied by a raspberry sorbet and marinated orange salad

Rhubarb tart in a delicate sweet pastry topped with torched Italian meringue and crème anglaise

Individual Baked *Alaska* with seasonal fruits and vanilla bean ice cream

Swiss chocolate fondue using top quality chocolate with fresh pouring cream and served with a selection of seasonal fruit and marshmallows

Mango, strawberry and lemon sorbet terrine with blackberry marinade

Warm Swiss apple tartlet with honey anglaise and cinnamon ice cream

Various hot soufflés, ice creams and sorbets are also available