



SASSY CHEF

— C A T E R I N G —

Menu – Sample only

Starters Salad

Charred king prawns on romesco sauce (GF)
Pacific Oysters, shallot vinaigrette (GF, DF)
Grilled Scallops, pink ginger hollandaise
Heirloom Tomato, basil and Burrata Salad (GF, V)
Avocado, pancetta, parmesan, spinach, Dijon dressing (GF)
Shredded Peking duck salad, orange, five spiced crepe & snow peas (GF)
Aperol cured ocean trout, crème fraîche & basil oil
Baby Cauliflower & roasted zucchini salad (GF, DF, Vegan)
Grilled halloumi & pumpkin, pomegranate balsamic dressing (GF)
Crispy glazed pork belly, shredded Asian salad (GF)(DF)

Hot Selection

Grilled Moroccan chicken breast, chermoula spices and spiced tahini (GF)
Seared Snapper, salsa Verde, snow peas (GF)
Atlantic Salmon, roasted fennel salad, citrus beurre Blanc (GF)
Slow roasted lamb shoulder, heirloom carrots seeded mustard jus (GF)
Grilled barramundi fillets, broccolini & cumin tomato dressing (GF)
Blue eye cod puy lentils, veal jus (GF, DF)
Wood roasted Beef w/ miso eggplant (Gf)
Pressed chicken, whipped potato nduja sauce (GF)

Sides

Classic Green salad
Sweet potato Fries
Duck fat potato
Charred radicchio, toasted almond & maple dressing
Paris Mash potato
Sauté green beans olive oil and shaved pecorino

Dessert

Australian Cheese and fruit platter for the table
Chocolate brownie
Petite Lemon Meringue Tarts
Key lime curd tart
Sticky date pudding, butterscotch sauce
Please note that some produce may vary due to the season and availability