



SASSY CHEF

~ C A T E R I N G ~

Menu –

Starters Salad

- Charred king prawns on romesco sauce (GF) -Additional \$8 per person*
- Pacific Oysters, shallot vinaigrette (GF, DF) -Additional \$8 per person*
- Grilled Scallops, pink ginger hollandaise-Additional \$8 per person*
- Heirloom Tomato, basil and Burrata Salad (GF, V)*
- Shredded Peking duck salad, orange, five spiced crepe & snow peas (GF)*
- Aperol cured ocean trout, crème fraiche & 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)*
- Charred octopus, skordalia & confit tomato (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)*
- Porchetta, glazed onions & garlic jus*
- 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)*
- Medium Rare sirloin beef, carrot and cumin puree & beef jus(GF)*

Sides

- Classic Green salad*
- Sweet potato Fries*
- Duck fat potato*
- Charred radicchio, toasted almond & maple dressing*
- Paris Mash potato*
- Sautee 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*