



SASSY CHEF

— C A T E R I N G —

Entrée - \$22 plus GST

King Prawn salad w/ chipotle dressing and caramelised lime
Twice Cooked Chili caramel Pork belly w/ miso eggplant and tatsoi salad
Confit Ocean trout w/ heirloom tomato and goat's curd
Shredded Peking duck w/ enoki, herb and orange salad
Spiced lamb fillet w/polenta and glazed beetroot and salsa Verde

Main Course - \$44 plus GST

Pan fried Barramundi fillet on braised fennel w/ saffron leek cream sauce
Seared Chicken breast on spiced fragrant rice bok choy w/spiced coconut sauce
Slow roasted beef fillet, mushroom medley, and chilli jam hollandaise sauce
Char grilled lamb tenderloin on harissa root vegetable w/ lamb jus
Grilled pork cutlet sweet potato puree, glazed apples, port wine reduction
Crisp Atlantic Salmon, Paris mash w/ truffle asparagus, dill sauce
Crisp Skinned duck breast w/ Chinese broccoli and orange and star anise glaze

Dessert -\$20 plus GST

Lemon meringue pie with raspberry coulis
Dark Chocolate and nut cake with Frangelico sauce
Citrus Tart with Pistachio honeycomb and crème fraiche
Pear tart ta tin with vanilla ice-cream
Lemon curd Basque cheesecake w/ praline
Australian cheese plate with walnut paste and crisp lavosh

Dessert Platter to share-\$65 plus GST per Table of 10

Lemon and almond fingers, Petite Meringue pie, Salted caramel tartlet
Coconut Panna-cotta

Australian Cheese platter to share -\$75 per plus GST Table of 10

4 types of Australian cheeses with quince muscatels and crispy lavish bread

Vegetarian options

Designed and created around menu selection
All dishes may contain allergens -Dietary requirements available

Inclusive - Assorted Sour dough bread w/ butter

Sides - Choice

*Green leaf salad and Roasted potato/Steamed Vegetables and Paris mash
All crockery and cutlery napkin (additional charge of \$2 per guest for cloth napkin)*

Surcharge of \$5.50 plus GST per course applies for Alternate course

Minimum 2 courses /Minimum 30 pax

Staff -Waitstaff – Minimum 4hours \$48.00 per hour/1 Wait staff per 25 guests - Chef - Minimum 4 hrs – \$65.00 per hour/1chef per 40 guests