



SASSY CHEF

— C A T E R I N G —

Seated Menu

Entree

King fish crudo, finger lime pearls, yuzu pickled onion dressing
Twice Cooked Chili caramel Pork belly w/ pickled veg & tatsoi
Confit Ocean trout, heirloom tomato, romesco sauce & basil oil
Prawn risotto, bisque sauce & basil
Shredded Peking duck w/ enoki, herb and orange salad
Pumpkin gnocchi, pancetta, burnt sage butter
Beef short rib, potato rosti pickled green papaya
King prawn, baby cos, ponzu & shiso vinaigrette

Main

Pan fried Barramundi fillet, ginger shallot & bok choy
Grilled Chicken breast, white bean puree & nudga 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, Chinese broccoli and orange and star anise glaze
Snapper fillet, saffron confit potato, salsa verde

Dessert

Lemon meringue pie, raspberry coulis
Dark Chocolate and nut cake, Frangelico sauce
Citrus Tart, pistachio honeycomb, crème fraiche
Pear tart ta tin with vanilla ice-cream
Basque cheesecake, berry compote
Sticky date pudding, salted caramel sauce

For the table

Australian Cheese plates, lavish ,quince & nuts

Inclusive

Assorted Sour dough bread w/ butter
Sides – Select 2 sides
Green leaf salad
Radicchio, endive & pine nut salad
Roasted duck fat potato
Steamed green beans, olive oil
Paris mash
Sweet potato fries
Walnut goats cheese & rocket salad

Vegetarian options designed and created around menu selection
All dishes may contain allergens -Dietary requirements available