



SAMPLE MENU FOR SIT DOWN EVENTS

Entrées

Tortellini of lamb shank, spinach & watercress puree, truffle tomato salsa

Five spice duck breast, sushi rice, toasted sesame, pear soy dressing *df, gf*

Grilled Yamba prawns, salt & pepper shell with chipotle butter *df*

Burratina, heirloom tomatoes, pumpkin seed oil, micro basil *gf, v*

Mains

Roasted barramundi, cauliflower, yuzu miso, edamame and almonds *gf*

Manning Valley charcoal fillet of beef, parsley, beetroot & balsamic reduction, carrot puree *gf*

Half roasted spatchcock, sautéed zucchini, pea & pearl barley risotto

Slow roast lamb shoulder, carrot, dukkah, dates *gf*

Desserts

Lemon meringue tart, citrus foam & whipped mascarpone *gf*

Salted caramel chocolate delice, blueberry gel, swiss meringue, caramel popcorn

Strawberry gum leaf panna cotta, Rosella, orange & lemon sugar bark

Bitter chocolate terrine, butterscotch, hazelnut ice cream, fruit crisps *gf*

European
CATERING