

UNSW - plated dinners and lunches



A thrilling combination of textures and flavours, including deft Asian as well as European technique ... clearly the best in the day

Good Living, The Sydney Morning Herald

Guide to menus:

The menus that follow are samples, our menu changes seasonally to ensure variety, seasonality and sustainability.

The menu available for your event will be dependant on the facilities in the venue you have selected. In some venues additional kitchen equipment may need to be hired or a limited menu selection may be available.

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All pricing is GST inclusive. Sunday and public holiday prices will be quoted separately including surcharge.

Corporate lunch and dinner package

2 course (entrée and main course <u>or</u> main course and dessert) Please select a beverage package from the pages following	\$69.55
3 course (entrée, main course and dessert) Please select a beverage package from the pages following	\$82.75
Canapés on arrival Chef's selection of 3 canapés served over 30 minutes	\$9.30
Alternate service of dishes, per person, per course Alternate main course complimentary for 100 guests and over	\$5.70

Sample menus

Entrée

Whipped sweet corn soup with creamy foam and basil oil

Momo: Tibetan style cheese and potato filled dumplings in tomato broth

Lemongrass cured salmon on snow pea, bean shoot, kaffir lime, coriander and mint salad

Salad of avocado and crisp fried noodles on shredded carrot, cucumber and shitake mushrooms with roast chilli cashews

Handmade fettuccini with olive oil, garlic, green peas and mint, garnished with slow roasted tomato and shaved Parmesan

Tapas plate of seared marinated mushrooms, green bean salad, roast red capsicum salsa, grissini sticks and warm grilled chorizo

Smoked salmon with olive oil, fresh lime and caper salsa and toasted herb croutons

Baby octopus, cross-hatch squid and mussels on rocket with pesto and a light saffron dressing

Smoked Chicken Nicoise salad of green beans, steamed Nicola potatoes and kalamata olives

Timbale of chicken, brandy and eschalots with sauté and ragout of fresh and wild mushrooms

Chargrilled salmon on soba noodles, baby bok choy, white miso and sesame oil



Main course

Ocean trout fillet with aioli and a Basque style salsa of tomato and spicy peppers

Seared Salmon fillet on creamy cauliflower, crushed green pea puree and parsley leaves

Fragrant coconut curry of salmon and schnapper with saffron rice, gai larn and sesame green beans

Hearty Moroccan fish and celeriac scented with cinnamon and preserved lemon on cous cous

Baked Kingfish and pesto on salad of chickpeas, parsley, tomato, Spanish onion and lemon

Roast corn-fed chicken breast on a bed of braised aromatic vegetables and green lentils with caramelised witlof

Chicken breast pan fried with white wine, butter and lemon on a medley of green beans, butter beans and broccolini

Slow roasted lamb fillet with harissa and mint, served on braise of green lentils and fennel

Roasted lamb rump with Provençal style vegetables and black olive butter

Rosemary beef fillet on wilted spinach layered with sage scented pumpkin and roast beetroot

Chargrilled beef fillet on savoy cabbage and potato colcannon with tarragon and white wine reduction

Sesame and black pepper beef fillet served with warm felafel, hummus, parsley and sesame salad and cumin yogurt



To accompany main course

Bowl of Provencal style steamed potatoes with caramelised onion and fresh herbs on the table
Bowl of steamed vegetables on the table
Bowl of green salad with apple cider vinegar, Dijon mustard and olive oil dressing on the table
Sour dough bread roll

Cheese or dessert

French Brie and vintage Australian cheddar with dried fruit and lavoshe (individual plates or platter for the table)
Whipped banana cream and honeycomb toffee sponge with chocolate shavings
Individual Pina colada of pineapple sorbet, coconut icecream and chopped cherry granita
Triple shot glass of rich chocolate mousse with orange blossom and white chocolate ganache
Berry tiramisu of Italian Savoyard biscuits, raspberries and raspberry liquor, whipped vanilla custard and fresh strawberries
Steamed caramel date pudding with Earl Grey tea syrup and pouring cream
Individual cherry and almond frangipan tart, crème fraiche and crushed cherry syrup
Terrine of brandy soaked chocolate mud cake and vanilla ice cream with mixed berry compote
Green tea icecream, black sesame icecream and pandan sticky rice brown sugar dumplings
Individual bread and butter pudding

Coffee and selection of tea with biscotti



Premium lunch and dinner package

2 course (entrée and main course <u>or</u> main course and dessert) Please select a beverage package from the pages following	\$93.50
3 course (entrée, main course and dessert) Please select a beverage package from the pages following	\$111.80
Canapés on arrival Chef's selection of 3 canapés served over 30 minutes	\$9.30
Alternate service of dishes, per person, per course Alternate main course complimentary for 100 guests and over	\$5.70

Sample menus

Entrée

Salad of butterflied king prawns with witlof, French green beans and hazelnut oil dressing
 Grilled quail breast with oven roasted tomato, fresh basil and green olive salsa
 Warm layers of beetroot, roast pumpkin and caramelised walnuts with eschallot and thyme vinaigrette

Salad of blue swimmer crab, peanuts, coriander and coconut
 Seared scallops and Peking duck salad with sherry dressing
 Double baked Gruyere cheese soufflé

Salad of duck confit with cucumber and sesame seeds

Chermoula prawns with spicy tomato relish, harissa yoghurt and fresh lime

Pink grapefruit, cashew and toasted coconut salad with Thai caramel dressing

Tartare of yellow-fin tuna with fresh herbs, slow roasted cherry truss tomatoes and basil oil

Layers of sugar cured salmon and puff pastry, pickled fennel and horseradish

Salad of roasted beetroot, green lentils, baby spinach, caramelised walnuts and goat's cheese

Main course

Beef tenderloin with cepes mushroom dumpling and sherry vinaigrette

Poached fillet of beef with glazed beetroot, horseradish cream and muscat jus

Loin of lamb with coriander, almonds and mild Indian spices

Rack of lamb, on the bone, roasted with a garlic, herb and bread crust and sherry vinegar jus

Rack of veal on the bone, with mushroom stuffing, veal jus and onion soubise

Slow cooked corn fed chicken, pomegranate and walnuts with burned onions and almond rice

Duck leg and thigh baked in banana leaf with Balinese spices

Crispy-skinned salmon on a salad of warm roasted pumpkin, fresh basil, eschalot and chilli

Roasted barramundi served with artichoke stuffed with ratatouille and herbs

Baked schnapper stuffed with leeks and cepes mushrooms with beurre blanc

Steamed jewfish with lemon, orange and mint salad



Our chef will select accompaniments to best compliment your main course, such as:

Potato and parsnip gratin
Steamed chat potatoes with fresh herbs
Pan-fried turned potatoes
Steamed jasmine rice
Green salad with apple cider vinegar, Dijon mustard and olive oil dressing
Salad of Asian greens with soy, lime and sesame seed oil dressing
Seasonal vegetables
Sour dough bread

Cheese or dessert

Pyengana Clothbound Cheddar, Tarago River triple cream brie, Strzelecki goat blue with dried muscatels, quince paste and Pane Croccante (individual plates or platter for the table)

Individual tarte tatin, served warm, with vanilla bean ice cream

Chocolate "Louis XV" with pistachio crème anglaise

Coconut icecream and passionfruit sorbet terrine with toasted coconut tuile and white rum syrup

Individual summer pudding with vanilla crème anglaise and fresh berries

Nougat semifreddo with coffee gelato

Burnt sugar Grand Marnier crème brûlée with strawberry and mint salad and lime vodka syrup

Moroccan orange cake with cardamom ice cream

Coffee and selection of tea with biscotti and hand-made chocolate truffles



Beverage packages

	House Package	Premium Package	Soft Drinks Package
1 hour	\$14.95	\$26.55	\$11.35
1.5 hours	\$18.55	\$30.65	\$13.65
2 hour	\$22.15	\$34.00	\$15.75
2.5 hours	\$25.50	\$37.35	\$17.00
3 hour	\$28.85	\$40.70	\$18.30
3.5 hours	\$31.70	\$43.80	~
4 hour	\$34.80	\$47.15	~
Per hour after 4	\$8.25	\$9.30	~

House bar package

Bennett's Lane NV Brut
 Scotchmans Hill The Hill Sauvignon Blanc
 Scotchmans Hill The Hill Cabernet Sauvignon Shiraz
 Local and light beers
 Orange juice, soft drinks, mineral water

Premium package

Chandon NV
 Isabel Estate Sauvignon Blanc
 Tar and Roses Shiraz
 James Boag's Premium Lager and Hahn Premium Light
 Orange juice, soft drinks, mineral water

