

“This award-winning caterer sets the standard, matching imaginative food to the mood.”

the (sydney) magazine, The Sydney Morning Herald, Dec 2009



UNSW - plated dinners and lunches

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	\$72.65
3 course (entrée, main course and dessert) Please select a beverage package from the pages following	\$86.45
Canapés on arrival Chef's selection of 3 canapés served over 30 minutes	\$9.70
Alternate service of dishes, per person, per course Alternate main course complimentary for 100 guests and over	\$5.95

Sample menu

Entrée

Roast minted beets, egg, butternut squash, fetta and olives with spicy aioli
 Grilled asparagus, zucchini, lemon and haloumi salad
 Warm mushroom and radicchio with truffle oil and pecorino
 Individual baked pumpkin gnocchi, fresh tomato salsa and smoked mozzarella
 Smoked salmon and celeriac remoulade salad with lemon and chives
 Cajun prawn cocktail: prawn, Tabasco parsley mayonnaise, crisp iceberg lettuce
 Individual smoked trout and artichoke tart with endive salad
 Orecchiette with sautéed prawns, lemon, chilli and garlic
 Pierogi: pan fried chicken and leek dumplings in a pool of tarragon broth
 Duck liver pate with shaved cabbage, green apple and horseradish salad
 Iranian plate of Persian fetta, rice stuffed vine leaves, oven roasted tomato, eggplant confit, black olive tapenade and crisped flatbreads

Main course

Grilled kingfish, broad bean puree and zucchini chips
 Mulloway with red witlof, shaved fennel, orange and watercress salad
 Salmon fillet poached in Balinese coconut sauce with saffron rice and sesame green beans
 Ocean trout fillet, tomato celeriac ragout with cinnamon, preserved lemon and buttered couscous
 Roast blue eye cod, fennel confit, black olives and turmeric vinaigrette
 Grilled chicken breast with spinach ricotta stuffing, caramelised pumpkin and pine nuts
 "Three cup" chicken breast slow cooked in light soy and sesame oil with oyster mushrooms and jasmine rice
 Chicken breast wrapped in prosciutto with creamed cauliflower
 Roast lamb rack with mustard sauce and roasted baby onions
 Roast lamb rump with carrot puree and pea coulis
 Parmesan crumbed veal cutlets on Basque style salsa of tomato and spicy peppers
 Fillet steak on polenta chips with Cafe de Paris butter
 Grilled eye fillet with truffled wild mushroom butter, thyme roesti and sugar snap peas

To accompany the main course, served in bowls on the table

Provençal style sautéed potatoes with caramelised onion and fresh herbs **or** Roast chat potatoes **or** Creamy mashed potato **or** Sesame brown rice (chefs selection dependent on your menu)

Steamed vegetables

Green salad with apple cider vinegar, Dijon mustard and olive oil dressing

Sour dough petit pain

Cheese or dessert

Selection of cheese with fresh fruit and lavoshe (individual plates or platter for the table)

Chocolate ganache semifreddo with macadamia icecream

Individual lemon delicious pudding

Coconut pandan crème caramel with green tea syrup

Hazelnut pannacotta with toffee shards

Triple shot glass of pineapple mousse with a crisp sugar wafer

Caramelised apple crumble with cinnamon cream

Gin and tonic jelly with citrus salad

Orange blossom and rosewater rice pudding

Individual apple and rosemary cakes with double cream

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	\$97.70
3 course (entrée, main course and dessert) Please select a beverage package from the pages following	\$116.80
Canapés on arrival Chef's selection of 3 canapés served over 30 minutes	\$9.70
Alternate service of dishes, per person, per course Alternate main course complimentary for 100 guests and over	\$5.95

Sample menu

Entrée

Roasted scallop on grilled chorizo, watercress and baby capers with capsicum butter
 Medallions of pheasant 'Saltimbocca' with fresh tomato coulis and sage butter
 Salad of shredded duck confit with cucumber, watercress, red radish and sesame seeds
 Double baked Gruyere cheese soufflé
 Salad of lightly pickled Asian mushrooms, cucumber and daikon, crispy seaweed and sesame
 Blood orange, rhubarb and beetroot salad with a warm goats cheese dumpling and eschalot dressing
 Salad of marinated pine mushroom and poached quail eggs with Mache leaves
 Sautéed yabby tail with dill and walnut vinaigrette, red witlof and mustard cress salad
 King crab, shredded and tossed with a light bisque dressing, bitter leaves and salmon caviar
 Seared king prawns with hoi sin, chilli and crushed peanut sauce, cucumber and crisp wonton salad
 Salad of sashimi tuna, toasted puffed rice, teardrop and cherry tomatoes with a lemon and soy vinaigrette
 Kingfish seared and topped with ginger, chives and sesame seeds, drizzled with garlic oil and ponzu

Main course

Grilled barramundi with salad of zucchini flowers, tomato, lemon and herbs, shaved fennel, kipfler potatoes, olive oil and parmesan
 Steamed snapper fillet with golden Enoki mushrooms, crispy shallot and sesame seeds
 Grilled diamonds of John Dory and steamed pippies, onion bhaji and cauliflower puree, mango chutney
 Steamed blue eye cod with garlic and white anchovy crushed potatoes, minted fresh green pea cream
 De-boned spatchcock stuffed with sage and caramelised chestnut brioche
 Turmeric and clove roasted corn fed chicken breast with crispy potato and cumin parcel
 Poached Hereford grass fed beef fillet with glazed baby onion and yellow carrots, horseradish and parsley cream
 Roasted striploin with lemon zest semolina gnocchi, grilled radicchio and extra virgin olive oil
 Hereford grass-fed beef tenderloin poached in star anise, cinnamon and Sichuan pepper liqueur with Nameko mushrooms, gai larn and sesame seeds
 Loin of lamb wrapped with pancetta and Savoy cabbage, thyme and red pepper braise
 Roasted lamb saddle stuffed with preserved lemon and parsley barley, roast tomato jus

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

Potato and parsnip puree

Chat potatoes tossed with fresh herbs

Baked gratin of desirée potatoes, caramelised onion and thyme

Steamed jasmine rice

Premium seasonal vegetables

Green salad with apple cider vinegar, Dijon mustard and olive oil dressing

Radicchio and watercress salad with lemon and extra virgin olive oil

Freshly sliced sour dough bread

Cheese or dessert

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

Organic Bendigo La Luna Holy Goat cheese with Gastronomy's quince paste and toasted fruit bread

Dark and white chocolate pudding with Irish whiskey cream

Watermelon granita with sweet yoghurt and walnut praline

Mini Rum Baba with coconut custard and burnt cassonade sugar

Buttermilk bavarois with rhubarb compote and crispy lemon wafer

Warm brioche and butter pudding with raspberry compote centre, vanilla whipped crème

Meringue marbled with praline and bittersweet chocolate, pistachio Iranian fairy floss

Warm apple galette with crème anglaise

Pistachio and blood orange crème brûlée with cocoa sorbet

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

Beverage packages

	House Package	Premium Package	Soft Drinks Package
1 hour	\$15.65	\$27.75	\$11.85
1.5 hours	\$19.40	\$32.05	\$14.30
2 hour	\$23.15	\$35.55	\$16.45
2.5 hours	\$26.65	\$39.05	\$17.80
3 hour	\$30.15	\$42.55	\$19.15
3.5 hours	\$33.10	\$45.75	~
4 hour	\$36.35	\$49.25	~
Per hour after 4	\$8.65	\$9.70	~

House 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

Croser NV
 Catalina Sounds Sauvignon Blanc
 Hollick 'Hollaia' Sangiovese Cabernet
 James Boags and Cascade Light
 Orange juice, soft drinks and mineral water