

## Premium dinner package 1

### Canapés on arrival

Chef's selection of 3 canapés served for 30 minutes

### Entrée

Select one dish

Fresh and smoked salmon rillettes with micro herbs, Banyuls vinaigrette and crispy baguette  
Layers of king prawns and avocado with walnut mayonnaise and crushed Roma tomato  
Salad of shredded duck confit with cucumber, watercress, red radish and sesame seeds  
Heirloom tomatoes with buffalo mozzarella, aged balsamic vinegar and extra virgin olive oil  
Salad of sashimi tuna, toasted puffed rice, teardrop and cherry tomatoes with a lemon and soy vinaigrette  
Vitello Tonnato: shaved veal fillet on green beans with fresh tuna mayonnaise  
Salad of crab, shaved fennel and marinated artichoke with lemon, olive oil and parmesan  
Sage-scented pumpkin layered with white bean puree and goats cheese with celery vinaigrette  
Kingfish seared and topped with ginger, chives and sesame seeds, drizzled with garlic oil and ponzu  
Steamed crab parcel with Banyuls vinaigrette, leek and chervil  
Mini Savoy cabbage parcel of confit turnips and crushed walnut with lentil du puy cream  
Lobster raviolo with white asparagus and Muscadet butter sauce (surcharge of \$13.20pp)  
Seared Queensland scallops with sautéed chestnut and pine mushrooms, eschalot and tarragon vinaigrette  
Thai style caramelised pork with fresh pineapple slices, mint and lime dressing  
Spicy duck sausage with apricot chutney and salad of snow peas and chilli cashews  
Snapper quenelle with squid, tarragon, tomato and Champagne beurre blanc  
Double baked Gruyere cheese soufflé

### Main course

Select one dish

Roasted snapper wrapped in pancetta with carrot tortellini and fresh tomato coulis  
Bay leaf and clove roasted blue-eye cod with Coffin Bay clam tortino and saffron butter sauce  
Poached John Dory fillet with pink grapefruit and lime jus, cavalo nero and braised baby fennel  
Confit of ocean trout and Jerusalem artichoke with sautéed broad beans and horseradish emulsion  
Grilled barramundi with lemon, zucchini flower and shaved fennel salad, kipfler potatoes and parmesan  
Chicken breast poached in white wine and eschalots with a ragout of four mushrooms  
De-boned spatchcock stuffed with sage and caramelised chestnut brioche  
Pot-roasted squab and quail with cassoulet of navy beans, tomato and speck  
Duck leg and thigh baked in banana leaf with Balinese spices, lime and spicy tomato sambal and jasmine rice  
Indian spice crusted loin of lamb with coriander, eggplant relish and burnt almond pilaf rice  
Rib-eye of lamb off the bone baked in leek leaves with red pepper braise, rosemary polenta and lamb jus  
Roasted venison saddle with black and white pepper sauce, glazed baby Brussels sprouts and parsnip puree  
Fillet of veal baked in herb and salt crust with English spinach, celeriac slaw and veal jus  
Grilled fillet of grass-fed beef with confit eschalots, spinach puree and merlot sauce  
Slow roasted Hereford scotch fillet with gnocchi alla Romana and aged cabernet vinegar reduction  
Poached fillet of grass-fed beef with glazed beetroot, horseradish cream and muscat jus

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

Potato and parsnip puree  
Chat potatoes tossed with fresh herbs  
Pan-fried turned potatoes  
Baked gratin of desirée potatoes, caramelised onion and thyme  
Premium seasonal vegetables  
Braised borlotti and cannellini beans with herbs and butter  
Green salad with apple cider vinegar, Dijon mustard and olive oil dressing  
Freshly sliced sour dough bread

## Cheese and dessert

Select one dish

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)

Homemade zucchini with mascarpone, Belgian chocolate and toffee almonds

Lavender and almond milk bavarois with lavender tuiles

Tarte Tatin with Marsala icecream

Vanilla, cinnamon and star anise roasted whole figs with oatmeal biscuits and buttermilk icecream

Cold hazelnut soufflé with coffee gelato

Pear and almond tart with lemon confit and clotted cream

Chocolate Charlotte with strawberry and ginger sauce

Green apple sorbet with the markets' seasonal best fresh fruit such as: figs, rambutan, pomegranate, papaya, dragonfruit, mangostein, starfruit, black muscat grapes, passionfruit

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

## Beverages

Champagne cocktail on arrival - select one:

Bellini - sparkling wine, peach schnapps and peach nectar

Velvet rose - blackberry liqueur, cranberry juice and lemon juice, topped with sparkling wine

The Traditional - sugar cube soaked in Angostura bitters, doused in sparkling wine

Bennetts Lane NV Brut

Scotchmans Hill Swan Bay Sauvignon Blanc Semillon

Scotchmans Hill Swan Bay Shiraz

Local beer and light beer

Orange juice, soft drinks and mineral water

## Premium dinner package 2

### Travelling entrée

Selection of canapés served for 1 hour  
Select option 1 or 2

#### Option 1

Butterflied king prawn with lime and fresh herbs  
Grilled honey pork fillet on savoury crostoli with pear compote  
Smoky eggplant caviar and roasted tomato tartlet with green pepper, lemon and parsley salsa  
Deep-fried quail with garlic and peppercorns  
Grilled swordfish with salsa verde on mini toast  
Mini double baked Gruyere cheese soufflé

#### Option 2

Crepe parcel of Nicola potato, caramelised onion and chorizo  
Pan-fried king prawn with roast garlic and flamed capsicum butter  
Spiced lamb meatball with apple, cumin and coriander raita  
Smoked Atlantic salmon on cucumber with Waldorf salad  
Mini skewer of Buffalo mozzarella, marinated artichoke, roast capsicum and Italian parsley  
Three mushroom ragout tartlet

### Main course

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Confit of ocean trout and Jerusalem artichoke with sautéed broad beans and horseradish emulsion  
Grilled barramundi with lemon, zucchini flower and shaved fennel salad, kipfler potatoes and parmesan  
Chicken breast poached in white wine and eschalots with a ragout of four mushrooms  
De-boned spatchcock stuffed with sage and caramelised chestnut brioche  
Pot-roasted squab and quail with cassoulet of navy beans, tomato and speck  
Duck leg and thigh baked in banana leaf with Balinese spices, lime and spicy tomato sambal and jasmine rice  
Indian spice crusted loin of lamb with coriander, eggplant relish and burnt almond pilaf rice  
Rib-eye of lamb off the bone baked in leek leaves with red pepper braise, rosemary polenta and lamb jus  
Roasted venison saddle with black and white pepper sauce, glazed baby Brussels sprouts and parsnip puree  
Fillet of veal baked in herb and salt crust with English spinach, celeriac slaw and veal jus  
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Green salad with apple cider vinegar, Dijon mustard and olive oil dressing  
Freshly sliced sour dough bread

## Travelling dessert

Bite-size desserts on large platters  
Platters placed on each table and/or trayed around by waiters to standing guests  
Select 4 items

Tiramisu in a little glass  
Vanilla profiterole with caramel  
Mini passionfruit curd tartlet with crème patissiere and passionfruit coulis  
Bite-size crepe with caramelised banana and coconut caramel, served warm  
Dark chocolate and coffee bean batons  
Caramelised figs with plum wine jelly and a ribbon biscuit in a little glass  
Mini fresh berry tartlet  
Bambini gelati cones in a variety of flavours such as white chocolate, mango, raspberry, tiramisu, triple chocolate and choc mint  
Rich Belgian chocolate mousse topped with Iranian fairy floss in a little glass  
Beignet: little donuts flavoured with lemon zest and vanilla, dusted with cinnamon and sugar, served warm  
Fresh fruit skewer with warm Belgian chocolate dip or raspberry coulis dip  
Medjool dates with chocolate ganache and caramelised walnuts  
Bite-size lavoshe with a selection of cheese, quince paste, muscatels and pear

Coffee and selection of tea with biscotti

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Scotchmans Hill Swan Bay Sauvignon Blanc Semillon  
Scotchmans Hill Swan Bay Shiraz  
Local beer and light beer  
Orange juice, soft drinks and mineral water

## Package details

Premium dinner package 1 or 2 - from \$161.00 per person  
Package price includes - menu and beverages as listed, waitstaff and chefs for a 4½ hour function, hire of crockery, cutlery, glasses and linen, 10% GST

Package price will vary depending on your chosen venues' facilities  
Please contact us for a quote specific to your venue and style of event and for other options such as alternate service of dishes, dietary requirements and upgrading to Premium or Premium Plus beverages.

Dinner packages at the UNSW - [UNSW Venues](#)