

# Sample corporate Menu

Select 3 or 4 courses

## Autumn/Winter Sample

Please select 6 Canapes,  
3 entree's 3 mains & 2 Desserts

### Cold

Mini buttermilk pancakes, smoked salmon, crème fraiche and flying fish roe

King prawn and preserve lemon bruschetta

Prawn and avocado nori rolls (GF)

Rare Creole roast beef on cucumber discs, mint yoghurt and Spanish onion (GF)

Ocean trout mousse wrapped in nori with wasabi mayonnaise (GF)

Goats cheese, roasted sweet peppers and spinach frittata (v) (GF)

Peking duck rolls, bean shoots and spiced plum sauce (GF)

Salt cod brandade on garlic crostini and tomato emulsion

Fruit brunoise in raspberry compote with almond and pistachio biscotti

### Hot

King prawn in wontons drizzled with hoisin sauce

Chicken skewers in sate sauce (GF)

House made veal and caramelized onion sausage rolls

Salt and pepper squid with soy mirin dressing (GF)

Soufflé tartlets with asparagus and Gruyere cheese (V)

Thai style crab and snapper cakes with chilli jam (GF)

Conf it ocean trout with fennel puree and tomato oil (GF)

Sang choy bow on baby cos lettuce (GF)

Chicken and sweet pork spring rolls

Cured Blue Eye croquettes with roast garlic aioli

### Additional Vegetarian Options

Confit tomato bruschetta

Mixed Avocado & Salad Nori Rolls

Vegetable Spring Rolls

Baby Carrot, Spanish onion & Bean shoot rice Paper rolls.

Mini roast vegetable & Polenta Skewers

Curried vegetable Samoa's with plum Sauce

Ratatouille of roasted vegetable on Garlic Croutons

### Entree

Soup of the Day with Baguette

Citrus Cured Salmon with King Prawn Escabeche & Wild Rocket

Caramelised Onion & Binnorie Fetta Tartlet with Truffled

Caper & Balsamic Dressing

Porcini Scented Risotto, Crisp Chicken Wingette & Red Wine Jus

Salted Squid with Pickled Cucumber Salad & Sweet Shallot Dressing

### Mains

Slow Cooked Lamb Pie with Crushed Garlic Kipflers, Baby

Spinach & Rosemary Jus

Wagyu Beef Cheek, Pomme Puree, Crisp Speck, Baby Carrots & Garden Peas

Truffled Free Range Chicken Breast with Celery Leaf Gnocchi, Broccolini &

Butternut Pumpkin

Pan Roasted Market Fish with Pearl Cous-Cous, Roast Capsicum,

Pine Nuts, Wild Rocket & Salsa Verde

Confit Dutton Park Duck with Sweet Potato & Swede Gratin,

Braised Red Onion

### Dessert

Rhubarb & Blueberry Crumble & Chocolate Malt Ice-cream

Belgian Chocolate Fondant Cake with Raspberry & Honeycomb Terrine

Vanilla Bean Brulee with White Chocolate Spring Roll

Selection of House Made Ice-Cream

Selection of Fine Cheeses, Muscatels, Lavosh & Water Crackers

Menus subject to seasonal availability