



Entrée

Wasabi pea crusted calamari tossed with lime and green tea salt

Vietnamese prawn salad with ginger, lime and crisp greens

Smoked salmon presented with Danish style pickled cucumber, greens

Tea Smoked Ocean Trout with shitake mushrooms & pickled cucumber

Spicy Cambodian beef salad

Smoked chicken and avocado salad with red basil dressing and shaved parmesan

Caesar salad – our stunning version of this classic, baby cos lettuce, bacon, egg, croutons, creamy dressing anchovies and parmesan

Vegetarian options

Sweet corn ravioli with smoked tomatoes

Olive and ricotta tart with baked tomato and wilted spinach



Main Courses

Ocean trout with mint and yoghurt dressing with a medley of peas and corn

Eye fillet dusted in coriander, cumin and pepper on a potato pattie with rich beef jus and greens

Veal escalopes with lemon, sherry and almonds

Portuguese piri piri chicken with corn and coriander salsa and a little lemon yoghurt

Barramundi fillets in a shallot and sesame crust presented on steamed asian greens, grilled lime, a splash of nam pla

Sliced rack of lamb, polenta, roast roma, french beans with mint honey and mustard glaze

Chicken breast topped with a light herb crust, served with sweet potato mash and lime scented chicken stock sauce

Slow cooked pork 'Beijing style' with chinese broccoi





Desserts

Mud cake wickedly rich served with chocolate sauce and lashings of thick cream

Icky sticky date pudding with brown sugar sauce and double cream

Raspberry and amaretto trifle with coconut crumble

Vanilla panacotta with mango jus

Mini pavlovas with a medley of berries

Lemon tart with double cream

Apple and rhubarb crumble with vanilla ice cream

Tirra misu - it is brilliant





Something to Share

Rocket pear and parmesan salad with balsamic

Tuscan vegetable salad

Roasted roma tomatoes, french beans, smoked almonds and balsamic

Old fashioned potato with mustard mayonnaise

Crisp greens with avocado, red basil dressing and shaved parmesan

Red cabbage coleslaw

Leafy salad with nana bev's curry dressing





Canapés

Chicken and Veal polpettini

Mediterranean tarts with tapenade, roast capsicum and feta

Our famous mini sausage rolls with nana bev's kick arse chutney

Mini spring rolls with kecap manis

Vietnamese rice paper rolls – vegetarian or prawn

Salmon steaketts with korma mayonnaise

Thai fish cakes with sweet chilli sauce

Spinach pakoras with mint and yoghurt dressing

Selection of nori rolls with soy dipping sauce

Oyster shooters – served in a bloody mary

Cocktail blini topped with crème fraiche and salmon

Mini lamb kofta skewers with a tataziki sauce

Warm tiny tart of: Smoked salmon and chive
Oven baked tomato and basil
Leek, bacon and salsa verde



More Canapés

Beetroot arrancini (sensational risotto rice balls)

Pumpkin and sage arrancini

Vegetarian samosas with mint yoghurt dipping sauce

Mini saltimbocca presented on brushcetta with salsa

Prawns in coconut crust with mango dipping sauce

Sugar crusted curry prawn skewers

Mini poppy seed bagel with smoked salmon crème fraiche and tiny capers

Baby white high tin filled with thinly sliced rare beef with onion cucumber pickles

Substantial items

Chilli fried calamari salad with asian greens, peanuts and nam jim dressing

Thai beef salad with glass noodles and julienne vegetables

Pumpkin toasted pine nuts and fried sage risotto

Fish and chips with lemon and tartare

Seafood paella with saffron, prawns, mussels and fish (100+ guests)



Petit Desserts

Tartlets – lemon meringue, berry and pecan

Individual bowls of fresh fruit salad with passionfruit

Lamintonettes

Individual orange and poppy seed cake

Tiny apple and rhubarb tarts topped with crumble

Brownie slice

Tiramisu espressos

