

Cold canapés.

Freshly shucked **oyster** - tomato jelly, shallot coriander and fresh green peppercorn vinaigrette

Tartlet of pear and walnut remoulade, Tom Cooper **smoked salmon**, ocean trout pearls

Tataki of **ocean trout** on umeboshi sushi rice, miso and soy mayonnaise with pickled ginger

Mexican **kingfish** ceviche on crisp tortilla with lime, cumin and coriander

Yellow fin **tuna** with ginger, green chilli, black bean and seaweed salad

Devilled **crabmeat** and avocado on corn bread with soused shallot

Miso ginger **chicken** on salted cucumber, sweet and sour carrot

Rosemary and currant palmier, **smoked duck**, red cabbage marmalade

Slow cooked **rabbit**, pistou and pine nuts, mustard and baby onion on ficelle

Crisp black olive toast, **prosciutto** and guava preserve, fresh apple and mint pesto

Seared Sher Wagyu **beef** sushi with wasabi mayonnaise and shabu shabu sauce

Peppered **beef** fillet, green olive tapenade, fromage frais on a rye croute

Kaitifi and **smoked tomato**, whipped fetta with apple balsamic

Chilled tomato **gazpacho** with rosemary and sea salt grissini

Tartlet of **asparagus**, fromage frais and pink peppercorn with zucchini flower salad

Watermelon with **Persian fetta** and toasted almond

Hot canapés.

Crispy baby **prawns**, green paw paw salad, pomelo, nam jim and iceberg

Pan seared **scallops** with mandarin, scallion and coriander salad, chilli sugar salt

Grilled **King George whiting** on corn bread, green olive and pinenut mayonnaise, crushed pink peppercorn and sea salt

John dory and **blue swimmer crab** spring roll, ginger lemongrass salt, pickled cucumber and chilli

Cacciatore **chicken pie** with herbed ricotta

Chicken, sweetcorn and shitake gyoza, yuzu sauce

Steamed Peking **duck bun**, ginger dipping sauce

Basque "scotch" **quail egg** with chorizo with celery leaf and green apple

Thai style **pork** belly, kaffir lime salt, fresh pineapple, chilli and palm sugar salad

Green olive semolina gnocchi with **lamb**, herb crust and mustard fruit mayonnaise

Beef rendang, lychee and spring onion salad with cashew praline

Steamed **shitake** stuffed with umeboshi sushi rice, wasabi pepper sauce

food&desire home made Kashmiri **samosa**, golden coconut curry

Baked ricotta cake, spiced eggplant relish and cumin salt

Asian vegetable **dumplings** with a ginger dipping sauce

Wood roasted **mushroom**, truffle fetta & watercress tartlet, honey balsamic dressing

Entrée.

Seared **sea scallops** on sushi rice, umeboshi mayo, seaweed salad and tobiko roe

Twice baked goats cheese soufflé, garlic chilli **prawns**, preserved lemon vinaigrette

Warm hickory smoked **ocean trout**, French tarragon, pea puree, braised fennel and orange reduction

Vodka cured **Atlantic salmon**, Russian potato salad, rye crumbs, beetroot

Yellow fin **tuna**, baby cos, slowly poached quail egg, crispy pancetta, aged parmesan and crostini

Miso marinated **kingfish**, Yarra Valley wasabi potato mash, sweet and sour cucumber, sesame vinaigrette

Seared **sea scallops** on risotto nero with sauce vierge, slow cooked **pork belly** and a green apple raisin and celeriac slaw

Chicken "biryani" with basmati rice, kasoundi, cucumber, apple and tamarind salad

Terrine of **smoked chicken**, pea and parsley with potato rouille, chinois salad walnut dressing

Grilled sumac **quail**, cracked wheat, mint, nut and barberry salad, date chutney and grape syrup

Roast **duck** breast, potato roesti, witlof and snow pea sprout salad with pickled cherry dressing

Lamb cannelloni, carrot and pecorino puree and vincotto dressing

Soy marinated **beef** with palm heart, cucumber and chilli salad, ponzu dressing

Sichuan braised Sher **Wagyu beef** with red radish Asian salad

Grilled **asparagus**, with Yarra valley goats cheese, roast baby beets, lemon and poppy seed dressing

Tortelloni of roast pumpkin, tallegio and sage, Warrigal greens with salsa agresto

Main course

Grilled **Atlantic salmon**, roast snake beans with shallot, cashews fresh herbs and nam jim dressing

Barramundi with brioche, lemon zest & herbs on pepperonata

Bengali spiced **kingfish**, turmeric roast cauliflower, mango and coconut relish

Barbeque **red curry chicken** breast, pawpaw chili pineapple and Thai basil salad

Cumin roast **chicken** breast, char grilled chorizo with roasted red pepper saffron salad

Golden ras el hanout **beef fillet** with pomegranate tabouli salad

Eye fillet of **beef**, caprese salad with mozzarella, basil and jus

Lamb backstrap with porcini stuffing, shaved zucchini, mint and lemon salad

Pork fillet stuffed with merguez sausage, lentil, hazelnut salad with sherry vinegar, white cabbage, and raisin apple slaw

Cinnamon, anise and plum **duck breast** with Asian watercress salad

Silverbeet and fetta **spanakopita**, pomegranate labna, bean and chickpea salad, saffron honey and walnut dressing

All meals are served with home made breads.

Side dishes.

Cold.

Garden salad – spinach, baby cos and rocket with cherry tomatoes, cucumber, with a fresh herb Dijon dressing

Cracked wheat and burghul, fresh mint, nuts, parsley, fresh lemon and olive oil

Baby **spinach**, pear and parmesan salad, raspberry vinaigrette

Wldorf salad – witlof and butter lettuce, caramelised apples, currants, celery, toasted walnuts with a light mayonnaise

Hot.

Roast crushed **chat potatoes**, crispy sage and sea salt

Roasted **root vegetables**, garlic, lemon and herb fromage frais

Israeli **cous cous** braised in harrisa tomato, Mediterranean vegetables, preserved lemon, middle eastern herbs and labna

Roasted **pumpkin** with chives and a sherry vinaigrette

Broccoli and green beans with toasted pepito seeds with fried garlic olive oil dressing

Roasted **beetroot** wedges, caramelised carrots, shaved fennel and aged balsamic dressing

Dessert.

Iced **raspberry** parfait, berry salad, honey balsamic syrup, raspberry crackles

Warm **chocolate pudding**, candied ginger ice-cream, cardamon poached stone fruits

Frozen praline yogurt, **plum syllabub**, cherry compote and almond nougatine

Berry pudding, vanilla bean fromage frais, dried strawberry crumble

Palm sugar & coconut **pannacotta**, passion fruit curd beignets, mango and spearmint salad

Chocolate semi freddo and hazelnut meringue with tangerine sauce and barberries

Lime scented mascarpone tart, poached **yellow peach** and white chocolate sorbet

Open tart of grilled **black fig** and whipped ricotta, pistachio saffron syrup, almond sorbet

Individually plated Australian **cheese** with a selection of muscatels, fruit paste and biscuits

Sweet canapés.

Pistachio **ice cream** waffle cones

Iced berry **parfait** pyramids with amaretti crumb base

Passionfruit curd beignets with cardamon sugar and yoghurt dipping sauce

Baby mango **cheesecake**, lychee spearmint salad

Petite manjari **chocolate truffle** cake

Grilled **black fig tart**, whipped vanilla ricotta, toasted hazelnuts

Lime scented **mascarpone tart**, poached yellow peach

Cured raspberry and **meringue** tart

Bam date **palmiers**, sweet vanilla labna, apricot confit

Dark **chocolate tart** filled with strawberries and cream

Sweet bowl dessert.

Iced raspberry **parfait** with berry salad, honey balsamic syrup and raspberry crackles

Warm self saucing **chocolate pudding**,

Frozen **praline yoghurt**, cherry compote and almond nougatine

Berry pudding, vanilla bean fromage frais with dried strawberry

Palm sugar and coconut **pannacotta**, mango and spearmint salad

Chocolate **semi freddo** and hazelnut meringue with tangerine sauce and barberries