

## Plated Menu

### Entrée

A smoked salmon parcel filled with an Atlantic salmon mousse on a bed of crispy leaf salad, drizzled in a citrus vinaigrette

Roast Mediterranean vegetable stack with buffalo mozzarella, drizzled in basil oil

Potato, leek, thyme, prosciutto soup with chunky garlic and herb croutons

Char-grilled chicken breast with a celeriac and pear remoulade accompanied by a wild mushroom ragout

Honey, soy and garlic marinated chicken tenderloins on an asian salad

Salad of fig, nashi pear, prosciutto, pine nuts, rocket and parmesan with a wild bush honey vinaigrette

Crab Salad with kipler potatoes, fresh prawns and watercress leaves

Roasted puy lentils with matured crispy sausage and baby spinach

Margaret river goats cheese and caramelised leek tartlet with tomato petals and an aged balsamic vinaigrette

Seared scallop and slow braised pork belly salad with a chilli butterscotch sauce

Moroccan crusted quail on grilled polenta with an orange glaze and grilled vegetables

Spicy Thai pumpkin soup with ginger, coriander, coconut and lime infused yoghurt

Peking duck salad with seared scallops, aged balsamic vinegar and rocket leaves

## Main

Prime porterhouse steak served on a roast potato stack with  
a vintage red wine and thyme jus

Herb crusted chicken breast with saffron risotto and a creamy white wine  
and chervil sauce

Tender lamb rump with a herbed pumpkin risotto and red wine jus

Pot roasted chicken on a tangy lemon risotto cake, served with an  
olive, nut and herb salsa

Beef tenderloin with fondant potato and béarnaise sauce

Twice cooked lamb shanks with a roast garlic mash potato served with a  
rosemary and shiraz jus

Red peppers stuffed with a wild mushroom risotto topped with fetta  
cheese and lemon bur blanc

Slow roasted lamb rump with pumpkin, green olives,  
rosemary on an artichoke mash

Garlic king prawns with julienne vegetables and saffron rice

Slow cooked Atlantic salmon with a shaved fennel salad and saffron aioli

Grilled Cajun crusted barramundi served on sweet potato and ginger  
Scented puree with a tangy lemon bur blanc

Tender veal with parma ham, sage and hollandaise sauce served  
atop of new potatoes

Rosemary infused rack of lamb and creamy potato bake with herb and port jus

Pork lion with a thyme mash and ginger chutney

*All mains are served with fresh seasonal vegetables*

Catering By Delicious

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## Dessert

Passionfruit cheesecake with cream anglaise a wild raspberry coulis

Traditional Italian-style tiramisu with vanilla ice cream and coffee mascarpone

Classic crème brûlée, fresh berry coulis with vanilla ice cream

Sticky date pudding with a white chocolate butterscotch sauce and brandy custard

Berry cocktail with mixed berry compote and ground almond praline

Baked New York cheesecake with chocolate ganache topping and fresh cream

Stone fruit flan with citrus syrup, fresh berries and French vanilla ice cream

Tropical Tahitian citrus tart with crème anglaise and lime couli

Orange and almond cake with frangelico anglaise