



Sit Down Dinners

Whether you are planning an intimate dinner party or a large get-together, we can design a tempting menu to suit your occasion. The following are examples of what we have to offer

Entrée Selections

Cajun Chicken Caesar Salad with Croutons and Parmesan

Thai Seafood Cakes with Red Curry Sauce Watercress and Ginger Salad

Salad of Smoked Chicken Breast with Tropical Fruits & Mango Chutney

Fresh Seafood Salad & Mixed Garden Greens with Lime Dressing

Stuffed Mushroom Caps with Ham Mousse and Roasted Tomato Sauce

Thai Beef Parcels Wrapped in filo pastry & served with Yoghurt & Coriander

Crepinette of Smoked Salmon with Pesto, Mustard Cream & Dill Dressing

Salt and Pepper Prawns with Lime and lemon Grass Aioli

Individual Pizzetta topped with Olive Tapenade, Char Grilled Eggplant, Roasted Red Capsicum and Marinated Goat's Cheese

Marinated King Prawns and Snow Peas served on Avocado Salsa with Basil Vinaigrette

Moroccan Lamb Pastries with Salad Garnish and Harissa Yoghurt

Grilled Chicken Tenderloins with Crispy Prosciutto Shaved Parmesan and Pesto

Chilli and Shallot Crepe filled with Crispy Duck and Onion Jam

Sugar Cured Ocean Trout Stack With Mustard and Dill Mayonnaise

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### **Main Meals**

Sirloin Steak served with Mustard Seed Mash and Cabernet Jus

Lamb Rump with Moroccan Spice Char Grilled Vegetables and Cous Cous

Chicken Breast Filled with Prosciutto Bocconcini Semi Dried Tomato and Basil Pesto Oven Baked in Fillo Pastry

Sesame Coated Pork Fillet served on Asian Greens With Soy Mirin Glaze

Veal Medallions on English Spinach Semi Roasted Tomatoes Dijon Mustard Sauce

Grilled Salmon Fillet with Almond and Herb Crust Preserved Lemon and Basil Aioli

Pork Medallions with Marinated Raisins Port and Plum Sauce

Kangaroo Steak with Dorrigo Bush Pepper Thyme and Madeira Sauce

Confit of Duckling with Roasted Quince Glaze

Chicken Tandoori wrapped in Fillo with a Cucumber & Dill Yoghurt Sauce

Swordfish topped with Mussel Dumplings and Chablis Beurre Blanc

Veal Medallions with Braised Leek Parmesan and Choron Sauce

Garlic and Rosemary Studded Lamb Rump served on Potato and Leek Galette

Rib Fillet Steak With Onion Marmalade and Roasted Garlic Meat Glaze

Chicken with Chermoula Oven Roasted Vegetables and Spicy Tomato Sauce

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Desserts

Baked White Chocolate Cheesecake with Mango and Lime Coulis
Profiteroles with Chocolate Fudge Sauce and Liqueur Pastry Cream
Mixed Berry Tarts with Mascarpone
Sticky Date Pudding with Butterscotch Sauce
Chocolate and Almond Torte with Tia Maria Anglaise

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