



# ANDREW BROWN

## HOSPITALITY STAFF & CATERING

### FORMAL DINING

#### ENTRÉE

Lemongrass Smoked huon salmon with soy bean salad & Japanese wine berry gel

Pan seared scallops with boudin noir, sweet corn puree nasturtiums and olive sand

Green Tea and Thyme smoked duck with scorched lychees, heirloom tomato, crisp autumn salad & plum gel (gf)

Mirin seared tuna with cerelaic remoulade, salmon pearls and bonito dressing (gf)

Torched miso prawns with apple remoulade and pea foam (gf)

Wagyu Beef carpaccio with compressed pear, parmigiano-reggiano, micro rocket and poire william dressing (gf)

Salt cured Kingfish with samphire & chervil salad served with a light prawn bisque (gf)

Goats curd pannacotta with saffron potatoes, pan fried scallops and lemon oil dressed sorrel salad (gf)

Szechuan cured beef with a smoked chipotle aioli, pickled dicon , snow pea tendril salad (gf)

Salmon tasting plate (confit salmon with pickled fennel, beetroot cured salmon w beetroot compote, salmon gravalax with dill aioli)

Snapper ceviche, pickled summer vegetables & crisp lotus root chips (gf)

## MAIN COURSE

Line caught Sea Bass with calamari and potatoes three ways (gf)

Roast blue eye Cod with new season zucchini and black coral (gf)

Crispy skin salmon with textures of apple and avocado (gf)

Roast king fish with caramelised artichoke hearts, broad beans & broad bean velouté (gf)

Slow poached monk fish with fennel & dill salad & Pernod foam (gf)

Baby snapper fillets with popcorn grits, snow pea tendrils & edamame bean salad (gf)

Confit Duck boudin with sweet potato paris mash, fresh cherries, caramelised parsnip & duck jus (gf)

Sous vide corn fed chicken breast infused with sage & lemon, roast baby beets & chive beurre blanc sauce

Roast Loin of Berkshire pork with caramelised king brown mushrooms, sautéed cabbage, potato gratin, apple gel & licorice jus (gf)

Hand carved beef fillet on fondant potatoes, bourguignon sauce & confit onions (gf)

Lamb Loin with goats cheese croquette, peas, onion and land seaweed

Smoked Beef Cheek with squid ink potatoes (to resemble a bonfire) (gf)

Fillet of Angus beef, pomme anna and beef pitivier

Slow roast rack of lamb with caramelised onions, pommes anna & cauliflower foam (gf)

Ham hock & saffron risotto with pane de casa & parmigiano reggiano

Veggie Garden (v & gf)

Roast king browns with quinoa risotto, tarragon puree & heirloom tomato salad (v & gf)

## DESSERT

Gold Rush- Valrona Chocolate Parfait coated in edible gold to resemble a gold nugget sitting on edible chocolate soil

Macerated strawberries, champagne granita with green apple sorbet

Coconut Panacotta mousse cannelloni with fresh berries and mint

Chocolate and Caramel Mille Feuille with fresh berries

Apple 3 ways - Caramelised apple and almond tarte tatin, green apple sorbet & apple panacotta

Orange and Honeycomb crème brulee with molten chocolate and mint

Pineapple and salted caramel Revani with pistachio ice cream

Cheese selection, fruit and crackers

*Menu includes bread rolls, butter and petit fours*

*Degustation menus available on request*

*For cancellations with less than 48 hours notice clients will be charged 75% of total cost by way of a cancellation fee.*

## **BUFFET MENU**

### **BUFFET**

Choose 5 items: Your selection of 2 meat, poultry, fish or hot dishes, 2 salads and 1 dessert or cheese.

*All buffets are accompanied by a seasonal side dish, bread rolls, butter and condiments.*

### **MEAT, FISH &POULTRY**

Glazed leg ham with mustard and pickles

Rare roasted beef fillet with sauce béarnaise

Vitello tonnata with anchovies and capers

Thai beef and noodle salad with cucumber and lime dressing

Ocean trout fillet on tatsoi w mirin and pickled ginger salad

Atlantic salmon fillet with dill hollandaise

Chicken breast, baby beans, pine nuts, currants and radicchio

Peking duck breast salad with mango and roasted cashews

Classic salad niçoise with seared tuna, tomato, olives, baby potatoes and cucumber

Grilled prawns with Thai herbs and pink grapefruit

## **VEGETARIAN**

Vine ripened tomato, cheese and pesto tart (v)

Mushroom cannelloni gratin with salsa Verde (v)

Palak Paneer with saffron basmati rice (gf & v)

Moroccan vegetable, apricot and chick pea tagine (gf & v)

Spinach, ricotta and herb rotolo with napoletana sauce (v)

Wild mushroom and lemon thyme risotto with Parmigiano-Reggiano (gf & v)

Poached gnocchi with pumpkin, sage and lemon beurre noisette (v)

White miso and sesame baked eggplant with warm coconut short-grain rice (v)

Penne caponata with garlic and herb panna gratta (v)

## **SALADS**

Crispy chick pea, roast vegetables, coriander yogurt and green chilli dressing (v)

Wild rocket, goats cheese, caramelized walnut salad with a mustard dressing (v & gf)

Classic Waldorf salad (v)

Middle Eastern Freekah salad , currants, crispy onion and preserved lemon dressing  
(v)

Cucumber and Israeli cous cous salad (v)

Chargrilled Corn, millet and mixed seed salad with horse radish dressing (v & gf)

Kale, chia seeds, orange, dried cranberries, roasted hazelnuts with salsa verde (v & gf)

## **PROTEIN SALADS**

Miso grilled beef, soba noodles, snow pea tendril, pickled ginger , edamame bean salad

Chargrilled chimmi-churri chicken, mixed bean and herb salad (gf)

Smoked salmon, pickled cucumber, caper and dill salad with sour cream dressing (gf)

Classic Caesar salad

Rare molasses marinated roast beef, green papaya, green tea noodle and mint salad

Asparagus pea, mixed herb and crab salad with olive and tarragon dressing (gf)

Sliced prosciutto, bitter leaf and pine nut salad with aged Aceto balsamic dressing (gf)

Poached Chicken, cabbage, roast almond and parsley salad with Caponata dressing (gf)

## **DESSERT**

Slow baked lemon tart with crème fraiche and berry compote

Dark Valrhona chocolate mousse with panettone , fresh orange and cardamom anglaise

Eton Mess: meringue, berries and cream with raspberry coulis (gf)

Tiramisu

Raspberry and vanilla crème brulee (gf)

Coconut panacotta with pineapple and mint salsa (gf)

Chefs selection of mini desserts

Shared Cheese platter or individually plated that includes assortment of local and imported cheeses with fresh and dried fruit, nuts, quince paste and lavosh

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## **COCKTAIL MENU**

### **COLD CANAPÉS**

Vegetarian Vietnamese rice paper rolls with Nuoc Cham (v & gf)

Goats cheese tart topped with onion and rosemary jam (v)

Avocado salad rice paper roll with dipping sauce (v & gf)

Chicken, chive and mayonnaise finger sandwich

Ham hock and Brie tart

Buckwheat Blinis with baba ganoush mousse and a herb crumb (v)

Sweet potato rosti, lemon avocado mousse with oven roasted cherry tomatoes (v & gf)

Chargrilled sweet corn muffins with blue cheese mousse (v)

Spicy tomato gazpacho with olive sand (v & gf)

Parmesan cannelloni with Parmesan and white truffle mousse (v)

Smoky barbecued pork and apple tart

Ocean trout mousse, zucchini and wakame roulade (gf)

Pastrami of ocean trout skewers (gf)

White Gazpacho shots with pan seared scallops (gf)

Charred sashimi grade tuna with Yuzu jelly (gf)

Mountain Pepper wagyu beef carpaccio with yuzu pickled cucumber (gf)

Green tea and thyme smoked duck with scorched lychees and plum gel (gf)

Confit duck tartlet with red currant jelly

Fresh Sydney rock oysters with pickled cucumber and lemongrass dressing (gf)

Peking duck pancakes with hoi sin and cucumber

Black Cobia, lemon myrtle ceviche with basil emulsion (gf)

Barramundi, coconut and lime ceviche (gf)

Duck rilette on toasted brioche

Gin cured kingfish with caviar on black coral (gf)

Lemon cured Atlantic salmon cornets with dill crème fraîche

## **HOT CANAPÉS**

Pumpkin and brie arancini with lemon aioli (v)

Goats cheese croquettes with smoked paprika aioli (v)

Chargrilled vegetable skewers with salsa verde (v & gf)

Lamb and mint kofta with a pineapple compote

Steamed prawn and pork gyozas with crispy shallots and coriander

Haloumi, sun dried tomato and mint cigars (v)

Mushroom wellington with olive tapenade and Pecorino (v)

Homemade shitake, garlic chives and water chestnut dumplings (v)

Beef and burgundy pie

Wild mushroom and truffle arancini (v)

Steamed Lotus buns with crispy pork belly, Char-Siu sauce and coriander

Roast vegetable Pithivier with green tomato relish (v)

Slow roast lamb shoulder croquette with a fresh mint aioli

Beef and burgundy pie with crushed peas

Master stock braised pork belly with plum glaze

Torched sea scallops with Halkidiki olive and tomato salsa (gf)

Grilled quail with smoked eggplant puree and pomegranate

Confit duck wellingtons with smoked chilli aioli

Bamboo skewered fresh Australian prawns with Pernod butter (gf)

Seared scallop and minted pea tart

Lemon confit prawns with benito and lemon myrtle (gf)

Seared Scallop with cauliflower puree and truffle oil (gf)

## **SUBSTANTIAL CANAPÉS**

Mini pulled pork slider with apple chutney and coleslaw

Semi-cured Chorizo, Manchego cheese tostado with chipotle aioli

Beef and Burgundy pie with mashed potato and a red wine jus

Crisp chorizo with patatas bravas (kumera, olives, Spanish onion and tomatoes) (gf)

Spicy meatballs cooked in a homemade tomato sauce

Classic Spanish tortilla with adobe chipotle mayonnaise (v & gf)

Fried haloumi with lemon wedges (v & gf)

Prawns with salsa verde and chilli threads (gf)

Falafel slider with shredded iceberg lettuce and sumac yoghurt (v)

Chicken popcorn served in bamboo cones with garlic aioli

## **MINI MEALS**

Southern Highlands Lamb cutlets with skordalia and herb salad

Seared snapper with kumera mash and beurre blanc (gf)

Balinese crispy skin duck with green mango, lemongrass and sticky rice (gf)

Pan-fried gnocchi, wild mushrooms, rocket and shaved parmesan (v)



Prawn and pea risotto with shaved Reggiano (gf)  
Babi Guling with Jasmine rice, green beans and crispy shallots (gf)  
Beef and burgundy pie “floaters” with red wine jus  
Lamb tagine with sumac and preserved lemon yoghurt  
Beetroot and vodka cured salmon with horseradish cream and beetroot relish (gf)  
Spicy Thai chargrilled squid with glass noodle salad (gf)  
Seared sesame tuna with ponzu dressing and green tea noodles  
Salmon carpaccio, crispy capers, red onion and chervil with a lemon vinaigrette (gf)

## **DESSERT**

Selection of macarons  
Raspberry frangipane tart  
Assorted French profiteroles  
Salted Caramel doughnuts  
Fully loaded chocolate and walnut brownie  
Chefs selection of mini desserts  
Miniature chocolate dipped ice creams  
Panacotta layered with raspberry jelly (gf)  
Chocolate mousse shot (gf)  
Raspberry and white chocolate brûlée (gf)  
Eton Mess with strawberries (gf)  
Chefs selection of desserts

## **GOURMET CHEESE PLATTER**

Served with fruit and crackers or dips

## **GLAZED HAM WITH CONDIMENTS AND ROLLS**

Vegetarian - V

Gluten Free - GF

*Minimum order of 30 pieces of each item*

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