

## Greatest Hits Menus

### Canapes

## Canapés

### Cold

asparagus terrine set with red pepper jus  
baby éclairs with truffle & leek custard & crispy enoki  
baby naan bread with mango chicken  
baby sang choy bao with pork & water chestnuts  
baby scallop and potato layer cakes  
baked sweet potato squares with asparagus & avocado salsa  
barbequed duck salata with glazed nectarine wontons  
blini with mashed egg salad & sevruga caviar  
blue swimmer crab and baby corn salsa baked in the husk  
chargrilled salmon skewers with a dill & pistachio pesto  
coquilles st. jacques in shell pastries  
cucumber noodle nest with sashimi salmon, pickled ginger & wasabi mayonnaise  
fillet of beef with béarnaise in soft baby rolls  
fresh oyster with wasabi, soy, pickled ginger & crispy leek  
nori salad rolls with peanut paste  
miniature tuna nicoise in a baby potato skin  
miniature tortillas with guacamole, blackened chicken & spicy salsa  
miniature pappadums with tandoori chicken & mango salsa  
miniature goat's cheese paninis with rocket & capsicum  
miniature lamb souvlaki with tzatziki & mint  
pacific oysters with champagne sabayon  
polenta cups with tomato confit & salsa verdi  
potato galette with sugar cured trout  
potato skins with blond tarama with flying fish roe  
potted blue swimmer crab with nutmeg & lemon on curly melba toast  
roast japanese pumpkin squares with lime leaf chicken  
roast forest mushroom & marscarpone tart  
savoury pear & goats cheese galette with fresh sage  
scallop & caviar bavarois on brioche croute  
sweet potato hash browns with a beef chilli & avocado salsa  
thai beef salad & papaya salsa on coconut fritters

### Hot

asparagus flat bread stacks with brie & tarragon butter  
baby shepard's pie  
baby spaghetti savarins with scallop carbonara  
miniature beef & burgundy pies  
chicken & tarragon vol au vents with crispy leek  
couscous cups with preserved lemon lamb with pomegranate & pistachio  
crisp shitake mushroom & leek cigars  
fig, gorgonzola & prosciutto flat bread pizzas  
jewel coloured vegetarian ravioli flash fried with basil aioli  
mini kiphler jacket potatoes filled with prawn & quail egg remoulade  
miniature pork, sage & chestnut pies  
miniature pithiviers of pine & field mushrooms layered with gruyere cheese  
miniature pear pastries glazed with brie  
potato & pumpkin flat breads  
roast duck sausage roll with tomato confit dipping sauce  
rope weave pastries with tarragon asparagus  
salt and pepper oyster fritters  
savoury pear & goat's cheese clafouti with a black olive salsa  
strudels of spinach, roast capsicum, sweet potato & fresh basil  
rosemary brochette of moroccan lamb with beetroot tzatziki  
rosemary skewers of crumbed frikadelle  
sweet potato skins with bacon, sour cream & chives  
sun dried tomato & bocconcini muffins with oregano  
zucchini flowers with goat cheese & sage  
yamba prawns in chermoula  
wonton skins filled with thai duck curry  
tuna with marinated radish in crispy soba noodles  
tartlet of ocean perch with a hot potato & parsley crust  
spring lamb pies with mint peas

***Buffet***

**Salads**

artichoke, radicchio & roma tomato salad with a pecan crumble  
baby cos with crisp prosciutto & poached eggs with parmesan flakes  
beetroot, fetta, tangelo & watercress salad  
cauliflower & broccoli salad with green herb & apple cider vinaigrette  
cherry tomato, black beans & corn with a purple basil & avocado puree  
greek cucumber salad with marinated green tomato, green capsicum, dill & oregano  
grilled field mushroom & felafel salad with tabouli dressing  
mediterranean tomato salad with fetta, sweet spanish onions & chives  
mixed greens leaf salad in balsamic dressing  
radicchio, roast roma tomato & goat's cheese bruschetta with a roast garlic dressing  
roast potato salad with mint pea & crisp bacon  
roast potato & avocado salad with pine nuts & roast garlic  
roast parsnip, leek & baby eggplant salad with hummus & purple basil  
roast asparagus with baked figs, parmesan crisps & roast capsicum relish  
saffron noodles & marinated julienne of vegetables  
saffron paella & basque style dressing  
snow pea & snake bean salad with chilli jam, papaya & lime juice  
traditional potato salad with mayonnaise, capers & egg  
sweet potato, spanish onion & spinach salad with coriander relish  
three mushroom salad with teardrop tomatoes & pine nuts  
avocado, pumpkin & shallot with sesame dressing

**Mains**

baked tuna nicoise style with baby french beans, cherry tomatoes & pesto potatoes  
barramundi fillet wrapped in banana leaves with paw paw & macadamia salsa  
beef fillet with beetroot, horseradish pickle & beetroot crisps  
boulangere potato squares with beef fillet & red onion rings  
braised black mussel salad provencale, with saffron dressing  
braised squid salad with black ink noodles tossed in beetroot pesto  
breast of chicken with deep-fried noodles & coconut lime leaf sauce with a vegetable pickle & chilli jam  
brullee of leek, pancetta & jerusalem artichokes served with bruschetta  
chicken breast topped with fresh figs & prosciutto served with oregano & balsamic dressing  
chicken fillet with celeriac gratin, mushroom & mustard dressing  
chicken fillets baked in banana leaves with green mango salad & thai vinaigrette  
deep dish lamb shank & potato pie  
fillet of beef with béarnaise  
fillet of ocean trout layered with potato galette & topped with salsa verde  
fillet of veal with tonato mayonnaise, oven roasted tomatoes & rocket  
lamb fillet with orange scented beetroot & carrot julienne with a hummus dressing  
marinated pork fillet, grilled & served on pineapple & bacon hash, topped high with sweet potato straws  
purple basil chicken salad with artichoke, radicchio & potatoes  
seafood salad with orzo & olive tapenade, roast capsicum & purple basil dressing  
spiced lamb fillet with moroccan eggplant, tomato salad & paprika jam  
tuber artichoke strudels with chorizo sausage & lemon thyme  
tuna steak & tomato poached in olive oil with baby olive & caper vinaigrette

**Desserts**

apricot foccacia with jindi triple cream  
almond milk flan with lavender tuile  
baked quince croustillante with white chocolate sabayon  
blood plum and nectarine in pistachio short cake  
blackberry charlotte with bramble berries  
blueberry & apple almandine tart  
calvados apple cobbler with blackberry sabayon  
chocolate & pistachio pavlova  
chocolate cake crust filled with espresso ice cream balls drizzled with strawberry couli  
flourless chocolate mousse cake with red berry compote  
late harvest poached peaches with fresh berries & sauterne aspic  
lemon honey tart with macadamia praline  
marscarpone & date charlotte with walnut biscuits  
marscarpone & espresso torte with black opal sambuca jelly  
old fashioned baked custard with nutmeg brullee & poached quince  
paramount poached pears baked in ginger bread with caramel sauce  
poached stone fruits with cinnamon ice cream  
rhubarb stripe tart with fool compote  
strawberry shortcake with pistachio crust  
strawberry & marscarpone sabayon mille feuille  
white chocolate & dark chocolate chequerboard terrine  
white chocolate layer cake with fresh mango jelly  
toffee banana cheese cake  
selection of australian cheeses & seasonal fruit  
tangelo and fresh date tart with cardamom pastry crust  
peach & polenta upside down cake with rosemary & balsamic syrup  
peach & butter milk custard tart

Formal

Entrée

blue swimmer crab bisque with balmain bug & dill dumplings  
caramelised forest mushroom & leek tart with a saffron sabayon & baby rocket  
char grilled quail salad with a dried fig & olive tapenade  
chinese duck in a open herb lasagne with mizuna, marinated vegetables & a plum sauce dressing  
crisp garfish fillets with a caviar remoulade & lemon caper farce  
duck rillettes & parfait served with long croute & tangelo salsa  
fillet of rainbow trout with sweet corn brandade & langoustine bisque  
herb tuiles cannelloni with yabby mousse  
hickory smoked chicken salad with mustard greens & waldorf salsa  
hot fig pastry tarts with ash goat cheese prosciutto chards & green olive & pimento salsa  
hot oil braised tuna with herb crust & julienne vegetable pickle  
hot potato lasagne with prosciutto & purple basil & roast capsicum  
lemongrass skewers of swordfish with a peanut miso sauce, nori, and sesame stir fry.  
lime & vodka cured salmon stacks with crisp root vegetable lattice  
marinated wafer scallops on a potato galette with brown & herb butters  
new zealand white bait fritters with kumara crisps & feijoa & pine nut dice  
ocean trout & snapper roulade two colour tomato concasse & legunia olives  
parmesan zucchini flowers with porcini & ricotta and a truffle oil dressing.  
rotolo pasta of pumpkin & prosciutto ricotta & crisp sage  
saffron noodle tart with truffle custard & enoki mushrooms  
scallops grilled in their shells with a brunoise & chive hollandaise  
roast asparagus with baked figs, parmesan crisps & roast capsicum relish  
yamba prawn feuillette with asparagus crisps, brunoise & champagne sauce  
wafers of crisp eggplant with layers of ocean trout & chermoula  
char grilled prawn, scallop & mussel meze with roast capsicum aioli

**Mains**

barbequed lamb fillet on a lattice of pencil leeks & baby carrots with a pumpkin puree  
barramundi fillet with a macadamia & mustard crust and a carrot & tarragon jus  
braised lamb wrapped in mushroom duxelle & spinach with a juniper scented soubise  
braised rump of veal in a roast garlic & sausage sauce served with balsamic potatoes & salsa verde  
char grilled lamb fillet on sweet corn & sweet potato rosti with mint pea puree  
corn fed chicken breast with foie gras hollandaise, prosciutto shards and pinot noir jus  
corn fed chicken breast, roast potatoes & apples with a cranberry & mustard jus & apple crisps  
fillet of barramundi, lemon thyme & wood mushroom risotto with a verjuice butter sauce  
fillet of beef with yorkshire & potato puddings, horseradish soubise & pan juices  
fillet of rainbow trout with prawns potatoes & lemon butter sauce  
grilled salmon fillet on crispy prawn mash with lemon butter sauce  
kingfish & prosciutto on skewers with a verjuice savoy cabbage & roast spanish onion  
lamb fillet stuffed with mint & basil, pine nuts & currants served with couscous & moroccan beans  
marinated pork fillet, grilled & served on pineapple & bacon hash, topped high with sweet potato straws  
parmesan crusted veal fillet with beetroot pesto & asparagus  
fillo pyramid of lobster, avocado & potato tian with cured trout concasse  
pistachio crusted salmon with saffron mashed potatoes & preserved lemon butter sauce  
poached veal fillet with red & yellow roast capsicum stuffing wrapped in savoy leaves  
potato & mushroom stack with prosciutto wrapped veal with a red wine butter sauce  
potato wrapped beef fillet with horseradish oil and crisp onion rings  
roast beef fillet on a pumpkin galette with traditional sage & baked onion stuffing  
roast lamb rumps with caponatta & sweet potato on rosemary skewers  
seared salmon with crispy wontons, cucumber noodles & a lime & soy sauce  
supreme of chicken with apple & potato roesti, grain mustard & sage hollandaise  
wild duck breast with a liver & sage panade, wrapped in bacon with a port braise  
wild duck breast with grilled white asparagus & spiced orange salsa

## Greatest Hits Menus

Formal

### Dessert

apple fritters with baked sauterne custard & calvados syrup  
baby pavlova with strawberry crisps & nutmeg marscarpone  
black and blue berry bavarois sable biscuits  
chocolate charlotte with turkish coffee ice cream & mango compote  
chocolate cake crust filled with espresso ice cream balls drizzled with strawberry couli  
chocolate tuile layered with chocolate sorbets & passion fruit sabayon  
ice cream bombes of espresso & bittersweet chocolate with rum anglaise  
gateau st honour with marsala marscarpone fresh berries & zabaglione  
individual marscarpone and peach trifle  
layered peach & cherry tartare with mint sorbet  
layered mango brullee with fillo wafers  
palm sugar meringues with caramelised pineapple rough & passion fruit syrup  
pecan biscuit bases with sugar banana & milk chocolate cheese cakes  
pina colada mousse with biscuit crumb & pineapple coconut wafers  
pineapple & coriander tartare with white chocolate mousse & pineapple crisps  
rosewater tart with rhubarb lattice & lavender tuiles & arabian fairy floss  
rhubarb, pear & rosewater crème brullee with kataifi cushions  
traditional panna cotta with wild raspberries & pistachio glass tuile  
zabaglione figs with spiral crisp olive oil biscuits  
vanilla marscarpone & glazed peaches layered with honey wafers  
warm strawberry turnovers with berry compote & buttermilk ice cream  
sugar bananas & mangoes layered with ginger fingers & lychee sorbet  
late harvest poached peaches with fresh berries & sauterne aspic  
summer berry tuile layered with marsala marscarpone & zabaglione  
selection of australian cheeses & seasonal fruit