



Traditional Style

When selecting this menu package please choose 4 canapes, 2 entrees, 2 main courses and 2 desserts as this menu will be served on an alternate basis. The below menu package includes Jasper Peel bread & butter, waiter service and GST

Canapés

Yellow fin tuna, wasabi avocado, pickled radish, white soy dressing

Sri Lankan prawn cakes, mint sambol

Compressed watermelon, whipped fetta, balsamic reduction, basil leaves

Wild mushroom arancini, bocconcini, saffron aioli

Caramelised beetroot, fetta and walnut tartlet

Eggplant & bocconcini fritters, smoked yoghurt

Chilli prawn dumpling sesame & soy dipping sauce

Peking duck pancake with cucumber, shallots and hoisin sauce

Roasted pumpkin, spinach & 3 cheese frittata, red onion relish, grated parmesan

Sydney rock oysters 3 ways: natural with lemon, eschalot & cabernet vinegar, panko crumb, wasabi mayonnaise & wakame

Peppered beef carpaccio, toasted sour dough, horse radish crème fraiche, pickled radish, micro herbs

Spanish marinated pork skewer, salsa verde

Pumpkin, pea & sweet potato samosa, chilli spiced yoghurt

Chipotle crab taco, lime mayo, tomato salsa

Teriyaki chicken skewer, lime & wasabi mayonnaise



Entrée

Beetroot cured salmon fillet, celeriac remoulade, fine herbs

Tea smoked duck, Vietnamese salad, green papaya, miso, lime & palm sugar dressing

Slow roasted tomato, leek & marinated fetta tart, caramelised sunflower seeds, salad leaves, black olive oil

Roasted king prawns, confit fennel, chilli & fennel salsa

Hot smoked salmon, potato & herb salad, lemon and pinenut vinaigrette

Chilli prawn risotto, baby spinach, lemon zest oil

Wild mushroom risotto, buffalo mozzarella, basil, truffle oil

Roasted beetroot, goats curd, caramelised walnut, wild rocket, balsamic reduction

Main course

Eye fillet of beef, chimichurri, roasted tomato, crispy herb salted potatoes, red wine jus

Slow braised beef cheek ragout, potato gnocchi, broccolini, crispy sage, shaved parmesan

Slow roasted lamb shoulder, potato puree, zucchini salad, vincotto jus

Herb crusted lamb rump, rosemary roasted potatoes, braised peas, mint, pancetta lardons, red wine jus

Slow roasted pork shoulder, apple gel, crispy herb salted potatoes, braised red cabbage, apple cider jus

Chermoula crusted chicken breast, Moroccan spiced potatoes, seasonal greens, pomegranate jus

Pan fried barramundi fillet, sweet potato puree, Asian greens, soy lime butter, fish crackling

Pan fried barramundi fillet, crushed potatoes, fennel salad, preserved lemon, toasted pinenuts

Roasted salmon fillet, fish crackling, cauliflower 2 ways, heirloom tomatoes, asparagus, sauce vierge



Dessert

Caramel orange cake, mascarpone icecream, liqueur syrup

Warm chocolate tart, salted caramel, vanilla bean icecream,

Yoghurt & vanilla pannacotta, roasted strawberries, strawberry gel, ginger crumb

Raspberry brioche bread & butter pudding, raspberry sorbet, Bailey's anglaise

Lemon brulee tart, vanilla bean icecream, citrus salad

Mixed berries, meringue, mango sorbet, raspberry gel, vanilla cream

Pear & frangipane tart, cognac syrup, vanilla bean icecream

Coconut pannacotta, pineapple salsa, lime gel, sesame seed praline

2018 Catering Prices

2 course menu.....	\$85.00/per person inc GST
3 course menu (canapés & 2 courses or entrée, main & dessert).....	\$98.00/person inc GST
4 course menu (canapés & 3 courses or 3 courses & cheese).....	\$112.00/person inc GST
Cakeage (cake served as a plated dessert with berries & cream).....	\$14.00/person inc GST

Citrus Catering provides a full food and table service package. Hire of crockery, cutlery and glassware can be arranged for your event by Citrus Catering, so please contact us to discuss any hireage requirements.