



## **DINNER PARTY**

**Wedding ... a la carte/ or set two dishes for each course in alternate set down arrangement**

**Dinner Party in your own home...set menu is the best choice**

Homemade dinner rolls and oil and butter on the table

### **Entree**

Prawn and avocado tian, iceberg lettuce, charred peppers and smoked Spanish paprika dressing

Matelot of local mussels, calamari and salmon poached in a warm spiced tomato broth, finished with coconut milk, vegetable pearls and coriander

Baked goats cheese in walnut crumbs with braised witlof, pear and thyme jelly

Roasted sweet potato, avocado and walnut pesto pie, marinated fetta vinaigrette and herbs

Eggplant sandwich filled with duck and ginger confit, and swiss brown mushrooms, soy glaze and abalone mushrooms

Chicken, lime and coriander dumplings on crab bisque

Orrechiette with roasted cauliflower, lentils du puy, ricotta and cauliflower sauce and crushed hazelnuts

Ravioli filled with ricotta, pistachio and roasted quince, tossed in brown butter with crisp prosciutto, sage and lemon

Goat's cheese and grilled artichoke ravioli, tossed in olive oil with silverbeet, prosciutto and lemon

Ravioli with crab, tossed in olive oil, grapefruit, mint and fried ginger

Homemade potato gnocchi tossed with ragout baked rabbit, shallots and star anise

Homemade potato gnocchi, caramelised onion sauce, dressed roquette and reggiano



### **Main course**

Tofu, panfried in fragrant spices on sautéed sugar peas, ginger and capsicum, homemade umeboshi and pickled ginger

Salmon, roasted tomato and asparagus, lime pickle and lime, mint and cardomon butter

Salmon, steamed with bokchoy, shitake mushroom, coriander, lime and ginger broth

Chicken breast, cotechino sausage and baby vegetables 'pot au feu'

Chicken; leg braised with dates and ginger, poached breast, spinach and chermoula

Kangaroo fillet 'ras-al-hanout' spinach, preserved lime and sweet potato pie, orange, star anise and pomegranite paste sauce

Roasted lamb rump, roasted parsnip, redcurrant jelly sauce

Roasted lamb rack, mint pesto, white balsamic jus, roasted baby vegetable tart

Slow roasted pork, seasoned with ground fennel, kipfler potatoes, apple and onion suboise

Braised veal shank, toakay sauce, caramelised parsnip puree and steamed silverbeet

Beef fillet, roasted beetroot, balsamic, caramelised onion cream

Roasted fillet of beef, sauce piquant, swiss brown mushrooms and spinach

### **Side dishes – select two**

Potato mash

Potatoes Daupenoise

Broccoli, lemon and olive oil

Roquette, parmesan, walnuts and pear

Green salad



### **Dessert**

Lemon tart

Lemon meringue pie

Lime and passionfruit tart

Passionfruit cheesecake

Lime and ginger crème brulee, coconut milk ice cream

Mandarin and poppyseed pudding, botrytis sabayon, passionfruit icecream

Apple charlotte, raspberry sauce, rose geranium ice cream

Apple pie, homemade vanilla ice cream

Apple, quince and pear crumble, pistachio ice cream

Rhubarb crumble, lavender ice cream

Meringue with roasted quince, Turkish delight and rosewater ice cream

Poached strawberry tart, liquorice ice cream

Sticky date or fig pudding, caramel sauce

Upside down pear pudding, caramel sauce

Chocolate and walnut pudding, chocolate sauce

Chocolate fudge tart, chocolate sauce and caramel ice cream

Individual chocolate fudge cakes topped with whipped cream and strawberries,  
chocolate sauce

Pear and chocolate tira mi su

### **Tea Coffee**

Optional confection

Cheese as a dessert option

Wedding cakes available for discussion

Dessert as a buffet is an option