

## SUMMER MENU



DINNER PARTIES | CATERING | COOKING CLASSES

Chef's selection of hors d'oeuvres

### Soups

Ox-heart tomato gazpacho

Chilled cucumber soup with oysters

Puree of watercress soup with citrus crème fraiche

Minestrone with cumin and basil

### Entrees

Beef Carpaccio with roasted hazelnuts, olive oil and rocket

Natural Sydney rock Oysters with eschallot and red wine vinegar

Butterflied Prawns in a spicy chocolate orange sauce

Caramelized red onion and goat's cheese tart tatin with wild thyme honey dressing

Pan-fried Scallops with Savoy cabbage, smoked bacon and champagne and caviar sauce

Black and white crusted tuna with Beluga lentil salad

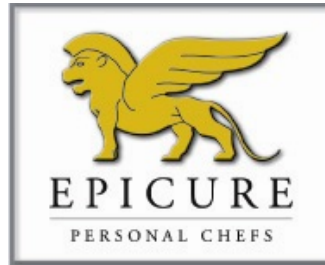
Chicken liver parfait with pistachio biscotti and pear and watercress salad

Saffron, verjuice and fennel mussels

Antipasto skewers of roast vegetables, frittata and marinated mushrooms

Pumpkin ravioli with butter, apple and walnuts

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### Mains

Filet mignon with clarified butter on a mushroom hash brown, served with a red wine jus

Veal parcels stuffed with black fruits and prosciutto served with Kipfler potatoes and lemon butter

Roast tarragon chicken with green vegetable and almond sauce on a bed of aromatic rice

Pork loin and black pudding served with quince and pear charlotte with Cumberland sauce

Seared Mahi Mahi fillet with saffron risotto, tomato fondue and salsa verde

Grilled snapper with mango and kiwi salsa and champagne sabayon

Spaghettoni with lobster, served with a vodka and cream sauce and topped with Russian caviar

Saffron, ginger and chilli prawn lasagnette

Brie, wild mushroom and spinach crépinette with cognac cream

Porcini risotto with red wine and thyme reduction

### **All meals are served with sides**

Rocket, pear and parmesan salad; Steamed spinach; Asparagus or snow peas with caper and parsley aioli

### Desserts

Wickedly rich tiramisu

Poached plums with berry soup and champagne sorbet

Strawberry and vanilla crème brûlée with shortbread hearts

Summer berry pudding with sugared rose petals and crème anglaise

Cheese platter with selection of three Australian cheeses and quince paste