



areyoubeingserved

## **Mad About Food**

### **Sit-down menu – Autumn/Winter**

#### **Entrée**

Crumbed zucchini flowers filled with gruyere cheese served on a pea mash with parsley, chervil and chive salad

Baked prawns, scallops in tomato and fetta served with side salad

Duck breast with beetroot, pepper glaze and horseradish cream

Pea, mint and smoked trout tart with rocket, radish and fennel salad

Baked oysters with bacon and horseradish cream

Prawn, chorizo and chicken paella

Salmon fillet with asparagus, lemon cream sauce and crisp prosciutto

#### **Main**

Spice crusted salmon with mint chutney, cucumber yoghurt and rice

Spiced chicken with smoked eggplant puree and a orange, chilli and mint salad

Marinated chicken with cinnamon, pomegranate and chilli served with spinach, almond and rice yoghurt salad

Roast rack of lamb with smashed broadbeans and peas served with roasted vine tomatoes and potato gratin

Beef fillet with creamy parsnip mash, asparagus and french bean salad served with juz and béarnaise

Scotch fillet with mozzarella, pea and herb salad served with smashed rosemary potatoes

Beef fillet with wild mushroom ragu and soft polenta served with winter green salad

Roast loin of lamb with Mediterranean eggplant, green olive tapenade and zucchini salad

King George whiting with parsnip mash and smoked paprika roasted tomatoes, capsicum and Spanish onion served with crisp onion and herb salad

### **Dessert**

Australian and European cheese with lavosh and fruits

Passionfruit tart with thick cream

Tiramisu

Cinnamon and vanilla panna cotta with warmed spiced pears

### **Catering costs**

- **Please contact us for prices**

***Any special dietary requirements will be catered for  
separately with prior notice***