

SAMPLE PLATED MEAL

ENTREES

Beetroot cured salmon gravlax, seeded bread, horseradish cream, dill
gluten free and vegan option

Twice-baked kumara souffle, beetroot relish, feta whip, scroggin, balsamic reduction
vegetarian

Hazelnut afghan, blue cheese mousse, poached nectarine, serrano ham, shery
reduction

MAINS

Slow braised tamarind and orange beef short rib, celeriac smash, wood fired carrots,
miso, pickled fennel
gluten free

Beef sirloin, glazed shallots, bone marrow emulsion, potato gratin, iceberg wedge
gluten free

Spice blackened salmon, crème fraiche potato, citrus labneh, smoked almonds, greens

Parma ham wrapped market fish, tomato and cucumber panzanella, salsa verde

Chermoula lamb backstrap, lentil tabbouleh, baba ganoush, jus
gluten free | vegan option

Lemongrass chicken, ginger, chili, baby potatoes, green beans, shitake mushrooms,
puffed rice

Pan-fried portobello mushrooms, creamy parmesan polenta cake, grilled haloumi,
green vegetables, salsa verde
gluten free | vegetarian option

Cauliflower steak, spiced buffalo sauce, roasted grapes and almonds, curried raisins,
green vegetables
gluten free | vegan

SAMPLE PLATED MEAL CONT.

DESSERTS

Local cheese, precinct made crackers, biscotti, fig jam

Brown butter cake, liquid cheesecake, milk crumb, spiced apple

Chocolate Tart, coffee anglaise, blackberry

Steamed caramel cake, salted caramel, orange clotted cream

Passionfruit meringue, raspberry, lime compote, vanilla anglaise



PRECINCT CATERING