



## FORMAL DINING MENU

### Entree

#### Poultry

*Chermoula chicken breast, buckwheat tabouli stuffing, hummus, puffed grains and toasted nuts (g d) - 19*

*Chicken, mushroom and thyme tart, pea puree, fried sweet potato - 18*

*Green tea smoked chicken breast, buckwheat soba noodle, summer vegetable salad, nam jim sauce (g d) - 19*

*Chicken parfait, house pickled vegetables, onion jam, toasted brioche - 18*

*Ginger master stock poached chicken, turmeric sticky rice cake, sesame bean salad, sticky soy, shichimi mayonnaise - 19*

*Hoisin duck shank, shaved heirloom vegetables, honey, sesame lemon dressing (d) - 20*

#### Meat

*Pork belly with pickled baby vegetables, seared scallops, apple saffron glaze (g d) - 20*

*Sea salt and peppered beef fillet medallions, potato rosti, micro greens, béarnaise sauce (g) - 19*

*Korean bbq boneless beef ribs, sticky sesame rice, Asian green salad - 19*

*Beef ragout, beetroot gnocchi, parmesan, fried kale - 19*

*Vietnamese candied pork, fragrant herb salad, crushed peanuts, fried shallots (g d) - 18*

#### Seafood

*Oysters - mignonette, lemon lime or kilpatrick - 3 for 14.50 – 6 for 25*

*House smoked salmon, beetroot, potato, dill & lemon aioli salad (g) - 19*

*Exmouth king prawns, coconut, ginger, lime broth, fresh shaved coconut, herb salad (g d) - 20*

*Beetroot and lime cured salmon, soft herb salad, beetroot glaze & crème fraiche (g) - 19*

*Western rock lobster & truffle thermidor, steamed asparagus, black caviar - 29*

#### Vegetarian

*Handmade butter fried potato gnocchi, creamy semi roasted tomato sauce, rocket, shaved parmesan - 18*

*Zucchini pasta ribbons, toasted cauliflower, white beans, preserved lemon olive oil, beetroot reduction (g d) - 18*

*Creamy potato and leek soup, gruyere crouton - 12*

*Caramelised pear, candied walnut, green bean, toasted pepita & balsamic reduction rocket salad (g d) – 15.50*

*Fetta, parmesan, onion jam tart, poached pear salad, red wine glaze – 18*



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## Main

### Poultry

- Chorizo, manchego & red pepper stuffed chicken breast, potato rosti, mojo rojo (g) - 32*
- Duo of buttermilk chicken – poached & southern fried, kale & leek puree, charred corn (g) - 32*
- Duck leg confit, crispy duck fat potatoes, pickled baby vegetables, jus (g) – 36.50*
- Basil pesto chicken breast, roasted tomato, red pepper, French lentils, crispy prosciutto (g d) - 33*
- Duck croquette, shredded hazelnut chicken, micro greens, broccolini, sage nut-brown butter - 34*

### Meat

- Crispy skin pork belly, smoked chorizo, chilli, preserved lemon & parsley risotto (g) - 34*
- Slow cooked lamb saddle press, plum compote, creamed parsnip, macadamia crumble (g) - 34*
- Beef fillet, royal blue potato hash chips, buttered spinach, béarnaise sauce or garlic herb butter (g) - 44*
- Dukkah crusted lamb rack, roasted jap pumpkin, toasted pepitas, port jus - 46*
- Star anise & soy braised beef cheek, royal blue mash, broccolini, shiraz glaze (g) - 33*
- Fennel sugar & salt roasted pork, house turmeric sauerkraut, dauphinoise potato, jus (g) - 33*

### Seafood

- Atlantic salmon, zucchini angel hair, confit cherry tomato & soft herb salad, crème fraiche (g) - 34*
- Local snapper, lemon, garlic, nut brown butter, frits, green salad, fried capers (g) - 32*
- Herb crusted barramundi, potato rosti, green pea puree, micro greens - 33*
- Prawn & scallop tortellini, dill, lemon, chardonnay cream sauce, black caviar - 34*
- Barramundi, herb and garlic potato, fried kale, lemon beurre blanc (g) - 33*

### Vegetarian

- Golden fried gnocchi, roasted pumpkin, sage, pinenuts, nut brown butter, rocket, parmesan - 31*
- Lentil & grilled Mediterranean vegetable lasagne, passata, pesto, chef's salad - 29*
- Brown rice & lentil meatballs, polenta chips, roasted tomato, red pepper sauce (g vn) - 31*
- Spiced eggplant filo, rocket, fennel, tomato & toasted seed salad (vn) – 26.50*
- Wild mushroom & thyme ragout, Roman gnocchi - 29*



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## Dessert

*Banana banoffee tart, coffee glaze, double cream, shaved dark chocolate – 16.50*

*Lemon tart, blueberry compote, caramelised lemon, double cream – 15.50*

*Vanilla crème brulee, saffron poached petit poire (g) – 16.50*

*Coffee pannacotta, chocolate coffee beans, gold chocolate spoon (g) - 20*

*Warm date pudding, brandy butterscotch sauce, vanilla double cream – 15.50*

*Dark Belgian chocolate mousse, wild berry coulis, praline (g) – 16.50*

*Warm chocolate lava cake, salted caramel, spiced crème fraiche - 19*

*Local and international cheeses, quince, fruit and crackers (g\*) – 18*

*\*gluten free option available*



### **Additional information...**

*Free range and organic produce available on request*

*v – vegetarian, vn – vegan, g – gluten free, d – dairy free*

*Minimum 10 guests*

*Alternate drop available upon request. Minimum order of 10 per dish required.*

*Crockery and cutlery hire available for 80 cents per piece*

*Chef \$55 an hour*

*Wait/Bar staff \$50 an hour*

*All staff are a minimum of 3 hours each*

**CREATIVE CATERING PERTH**