

FORMAL PLATED MENU



ENTREES

PLEASE SELECT TWO FROM THE OPTIONS BELOW:

Braised beef ragu served on pappardelle,
topped with shaved pecorino and fresh basil

Goat's cheese, caramelised onion, and thyme tart
with a mixed green salad

Sticky Korean pork belly
with Asian cucumber salad

Seared scallops du jour
in a sauteed leek, sauvignon blanc, double cream and fresh dill sauce

Asian pan-seared duck salad
with green mango & Thai basil

Rustic butternut squash, sage beurre noisette risotto
finished with shaved parmesan and fresh parsley

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MAINS

PLEASE SELECT TWO FROM THE OPTIONS BELOW:

Mediterranean-style prosciutto wrapped Chicken Breast, stuffed with ricotta and semi-dried tomatoes
served with roasted kipfler potatoes, seasonal greens and jus

Slow cooked beef cheeks in a red wine gravy
served with buttery Paris mash, and steamed broccolini tossed in olive oil and sesame seeds

Salmon fillet with a lime butter drizzle
Served with salt & pepper smashed potato and seasonal greens

Roasted to medium lamb rump in a Za'atar crumb
with Ras El Hanout spiced couscous, smoky eggplant puree and yoghurt.

Roast pork loin with mushroom, spinach and Spanish onion
basted with honey soy jus
served with a medley of roast potato, zucchini, capsicum, sweet potato and steamed greens

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DESSERTS

PLEASE SELECT TWO FROM THE OPTIONS BELOW:

Sticky date pudding
with warm butterscotch sauce & vanilla bean gelato

Orange creme brulee
with double chocolate ice cream

Dulce De Leche Chocolate Cheesecake
on a Biscoff base with cream, fresh berries

Banoffee Pie
with espresso crumb & caramelised figs

Tiramisu
layers of espresso soaked ladyfingers, mascarpone and Tia Maria
liqueur dusted with coco

Chocolate Fondant
with vanilla bean gelato and a spiral of caramel sauce

Two flavours of Gelato
Gelato served in martini glasses and topped with chocolate dipped
strawberry and praline

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Children's Menu for children under 10 years

Main Meal

Crumbed Chicken Breast with hand cut potato wedges and salad

Dessert

Vanilla Ice Cream served in a Martini glass with a delicious chocolate surprise

Pricing:

3 Courses

Monday - Saturday \$85 per person, 50 + guests

Sunday \$93.50 per person, 50 + guests

Additional charge for Public Holidays

2 Courses

Monday - Saturday \$75 per person, 50+ guests

With cakeage \$79

Sunday \$82.50 per person, 50 + guests

With cakeage \$86.90

Additional charge for Public Holidays

Children Under 10 with children's meal \$55 (Monday - Saturday), \$60.50 (Sunday)

All prices include GST

Prices are subject to change without notice.

Menu items may change due to seasonal availability

Pricing includes: food, chef, kitchen staff and food wait staff only on site for 4 hours maximum (travel charges may apply).

Price does not include: beverages, beverage wait staff, hire of kitchen equipment, crockery, cutlery, linen, glassware etc. This can all be easily arranged on your behalf.

Additional charge for Public Holidays

Delivery to all areas is available.

Minimum order on Sunday and Public Holidays applies.

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