

DINNER PARTY MENU



ENTREES

PLEASE SELECT TWO FROM THE OPTIONS BELOW:

Slow 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

local ingredients sourced where ever possible

DINNER PARTY MENU



MAINS

PLEASE SELECT TWO FROM THE OPTIONS BELOW:

Mediterranean-style prosciutto wrapped chargrilled 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 greens and roasted carrot

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

local ingredients sourced where ever possible

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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 Belgian Biscoff base with cream and fresh berries

Banoffee Pie
with espresso crumb & caramelised figs

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

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

local ingredients sourced where ever possible

Mon - Sat: \$147 per person, Sun: \$161.70 per person & Public Holidays further charges apply.

Prices include GST

Minimum 10 guests

Price includes a chef and food wait person onsite for maximum of 3 hours

Pricing does not include beverages, beverage service, setting tables, provision of cutlery,
glassware, linen or kitchen equipment.

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