

DINNER PARTY MENU



ENTREES

*PLEASE SELECT TWO FROM THE OPTIONS BELOW:
(dietaries can be accommodated)*

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 (V, GF)

Sticky Korean pork belly
with Asian cucumber salad

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

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

Rustic butternut squash, sage beurre noisette risotto
finished with shaved parmesan and fresh parsley (V GF)

local ingredients sourced where ever possible

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MAINS

*PLEASE SELECT TWO FROM THE OPTIONS BELOW:
(dietaries can be accommodated)*

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

Slow cooked beef cheeks in a red wine gravy served with buttery Paris mash, and steamed greens and roasted carrot (GF)

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

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 (GF)

local ingredients sourced where ever possible

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DESSERTS

PLEASE SELECT TWO FROM THE OPTIONS BELOW: (dietaries can be accommodated)

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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