

Minimum of 30 people

Three Course Plated Meal @ \$68.00 per person (excluding sides)

Your choice of one Entrée, one Main, one Dessert plus sides

Should you prefer an additional choice for a particular course an extra charge of \$10.00 per person, per course, will apply.

Served with butter and sourdough rolls

Entrées

Antipasto plate with grilled aubergine, prosciutto di parma, sopressa salami, bocconcini and pickles.

Goats cheese wontons with caramelised tomato, fennel and balsamic salad

Tian of fresh and smoked salmon with grilled artichoke, lemon caper dressing and crostini

Bouillabaisse terrine with scallops and market fish, sauce rouille and garlic croute

Terrine of pheasant and pistachio wrapped in bacon with cranberry compote, cornichons and toasted baguette

Freshly smoked loin of lamb with sweet pepper and goats curd salad, parsnip crisps

Mains – Beef

Braised daube of beef with filet mignon and spring vegetables

Oxtail ravioli with beef fillet on potato gratin with baby vegetables and porcini foam

Chargrilled beef fillet with sautéed seasonal vegetables and sauce béarnaise

Slow cooked prime rib roast on Yorkshire pudding with roasted vegetables and horseradish cream

Mains – Lamb

Roasted lamb rump on golden kumara mash with watercress and slow roasted tomato

Roasted lamb cutlet and braised shank with fondant potato and herb buttered vegetables.

Roasted lamb rump with osso buco, baby spinach, mushroom and pine nut risotto

Mains – Poultry

Oven-roasted corn fed chicken supreme on sage and pea risotto with crispy pancetta

Grilled yoghurt chicken with zucchini fritter, roasted pumpkin and almond mint pesto

Chinese roast duck breast on bok choy, coriander and vegetable rice paper parcel, ginger duck broth.

Mains – Fish

Grilled market fish on bacon and leek mash with shaved fennel and fresh herb salad
Oven roasted salmon on crushed potatoes baby vegetables and sauce nage

Mains – Pork

Grilled pork cutlet with slow cooked suckling pork belly, lyonnaise potatoes, apple and quince puree

Sides

Green salad \$12.00 per table of 10 people

Roasted potatoes \$16.00 per table of 10 people

Steamed seasonal vegetables \$18.00 per table of 10 people

Olive roasted root vegetables \$18.00 per table of 10 people

Desserts

Plated Dessert

Hazelnut meringues with berries in grand marnier and whipped cream

Strawberries in rose syrup with rosewater sabayon

Milk pudding with labne, apricot and vanilla cotton candy

Roasted figs on cinnamon brioche pain perdu with clotted cream

Honey and cardamom Kulfi with fresh mango and pistachio croquant

Crème Catalan with bunuelos and orange honey

Marsala poached d'anjou pear with vanilla zabaglione and golden raisins

Poached tamarillo with chocolate pistachio fudge and whipped mascarpone

Chocolate ganache with almond orange praline and mandarin compote

Platter Desserts (two platters per table)

Tiramisu, petite lemon tart, almond and chocolate biscotti, cherry and cranberry nougat

Strawberry lamingtons, mini kiwifruit pavlovas, sherry trifle, chocolate rum truffles

Restaurant Associates reserve the right to substitute ingredients according to seasonality

Please advise at your earliest convenience any dietary requirements

Additional vegetarian options available on request

All prices are exclusive of GST