

### 3 PRICING DETAILS – pricing & menus



## BREAKFAST – one course plated 27

To Start – Served to the tables

Assorted Warm Danish Pastries

Gourmet Fresh Fruit Platter

Main – Choice of one of the following

Eggs on Toast, Maple Bacon, Relish

Grilled Asparagus, Truffled Scramble Egg, Watercress, Pimento Reduction, Loaf v

Unfolded Omelette, Flaked Salmon, Soft Curd, Caper Chive, Rocket, Loaf



## BREAKFAST – buffet 27

### INCLUSIONS

Gourmet Breads & Butter, Orange Juice

Relishes, Hollandaise, Dressing Included

### SELECT FOUR

Maple Pancakes, Honeycomb Cream v

Hash brown with Lemon Thyme Salt v

Roasted Vine Roma Tomato, Citrus Olive Oil gfv

Chipolatas, Butter Shine, Platinum PC Relish

Crisp Rindless Bacon gf

Courgette & Feta Frittata, Minted Yoghurt gfv

Cinnamon Sugar French Toast, Blackberry Conserve v

Scrambled Chive Eggs gfv

Poached Eggs gfv

Ham Muffins, Spinach, Melted Swiss Cheese

Sautéed Mushrooms, Italian Parsley v

Croissant, Cheddar, Tomato, Pickle v



## LUNCH – one course plated 30

A light and flavoursome menu, no residue flavour for easy back to office protocol

To Start

Warm artisan breads, butter, olive oil, tapenade

Main – Choice of one of the following

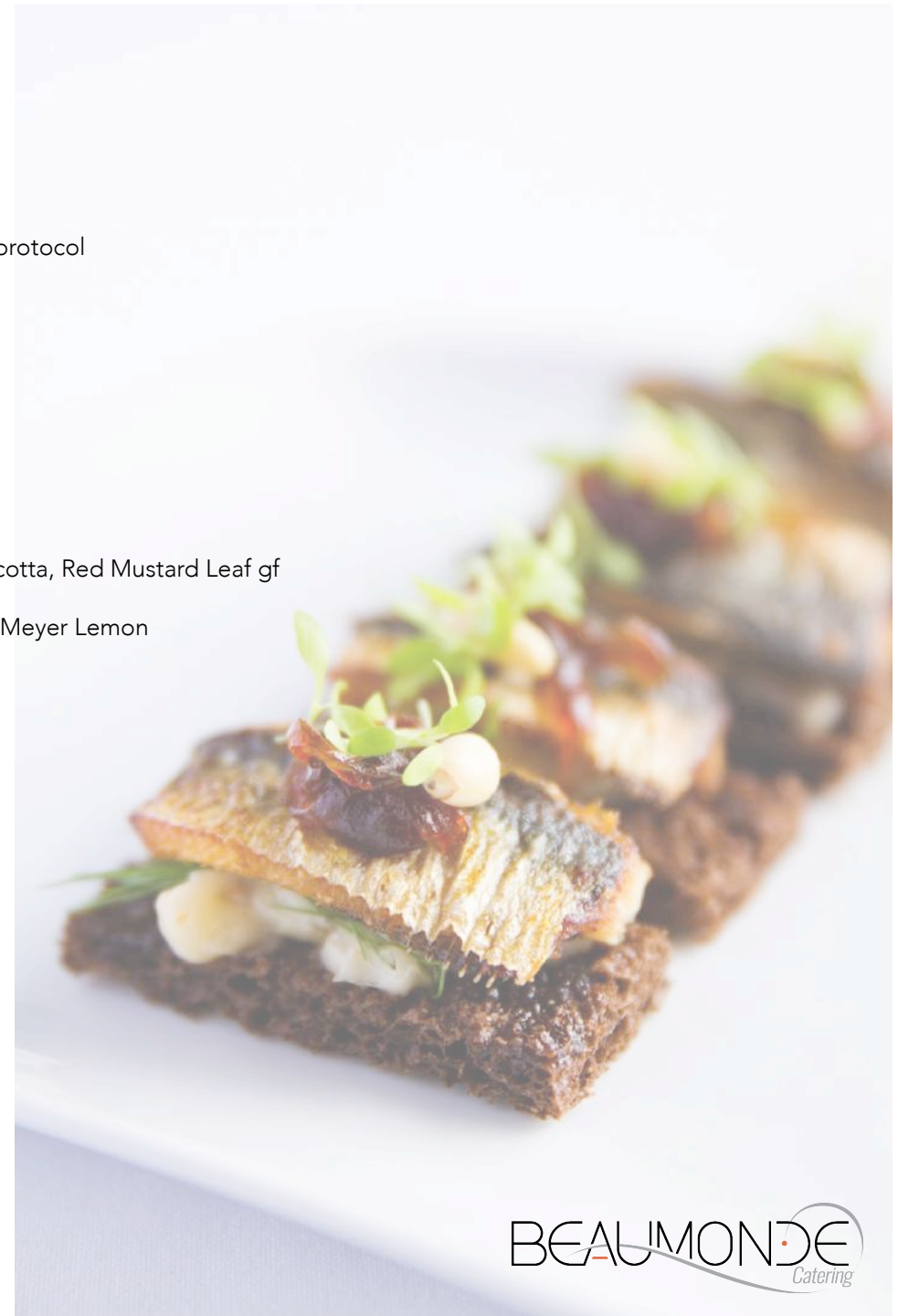
Shaved Blood Orange Cured Trout, Poached Apple, Goats Cheese Panacotta, Red Mustard Leaf gf

Pan Fried Stirling Range Pana Veal Medallions, Vibrant Pea, Sage, Butter Meyer Lemon

Buffalo Mozzarella, Raspberry Salsa, Celery, Seeded Rye Crumble v

Served with

Green Fresh Leaves, Avocado, Cider Vinegar Dressing v



## DINNER – two course entrée & main plated 51

### To Start

Warm artisan breads, butter, olive oil, tapenade

### Entrée - Choice of one of the following

Roasted Duck Breast, Cauliflower Cream, Brussel Petals, Port Glaze gf

King Prawn, Crisp Caper, Razor Clam, Bisque, Truffle Pecorino gf

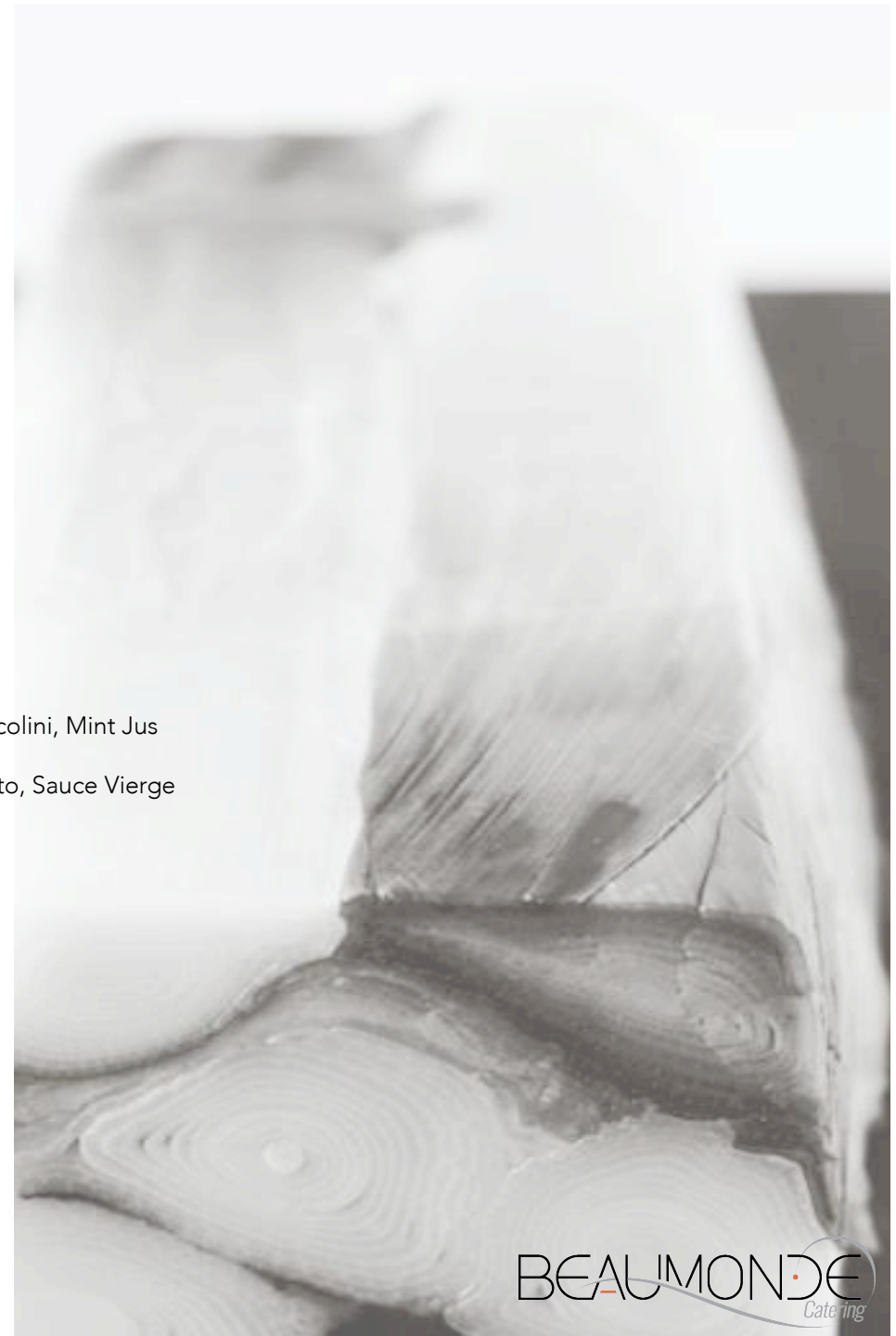
Vodka, Carrot, Cumin, Crème Fraiche Risotto, Nasturtium gfv

### Mains – Choice of one of the following

Roasted Two Point Cutlet of Lamb, Braised Lamb Neck, Rosti Potato, Broccolini, Mint Jus

Baked Salmon Wellington, Gruyere Soufflé Puff, Rocket Crush, Burst Tomato, Sauce Vierge

Sweet Corn Ravioli, Almond Cream, Ricotta, Kale, Lime Beurre Blanc v



## BUFFET – lunch or dinner 51

### To Start

Warm artisan breads, butter, olive oil, tapenade

### Mains – Choice of three of the following

Roasted Beef, Yorkshire Pudding, Rosemary Gravy gf

Golden Spiced Chicken Thigh, Soy Choy Sum, Cucumber, Mint, Sesame gf

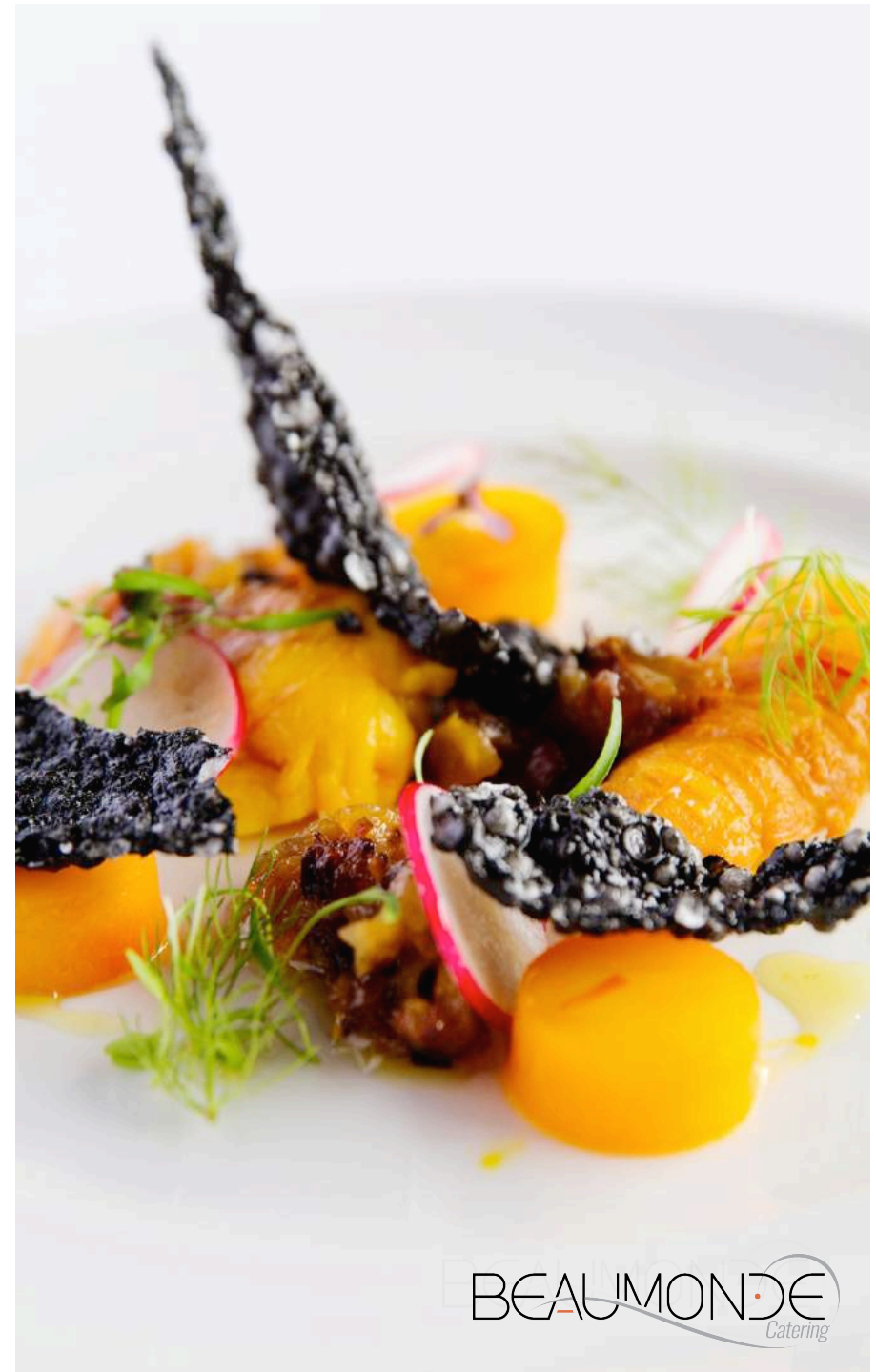
Orecchiette Pesto, Pecorino, Black Olive, Crisp Sage v

Seared Snapper, Mild Curry Leaf Cream, Scented Cashew Rice gf

### Served with

Warm Potato & Grain Mustard Salad

Green Fresh Leaves, Avocado, Cider Vinegar Dressing v



## SIDES – vegetables & salads 4.5

### WARM SIDES

Dutch Carrots, Zaatar, Yoghurt gfv

Roast Cauliflower, Port Currents, Tomato, Parsley gfv

Broccolini, Scorched Almonds, Anchovy Butter gf

Green Beans, Shaved Garlic, Harissa Dressing gfv

Spanish Potatoes, Olive Oil, Garlic, Red Pepper, Cardamom Seed gfv

Parmesan & Rosemary Potato Gratin gfv

Caponata of Capsicum, Aubergine, Olive, Tomato, Pine Nut gfv

Potatoes, Smoked Paprika, Saffron, Onion gfv

Traditional Roast Potatoes, Sea Salt, French Butter Shine gfv

Honey Pumpkin, Hazelnut, Lemon, Sage gfv

Brussel Sprouts, Blue Cheese Sauce gfv

Ginger Seared Choy Sum, Sweet Pea, Shiitake Mushroom, Sark Soy gfv

Steamed Asparagus, Shaved Parmesan gfv

Honey Roasted Parsnips gfv

Cumin Sweet Potato, Green Onion Butter gfv

Broccolini, Herb Butter, Sea Salt gfv

Seasonal Vegetables, Herb & Mustard Butter gfv

### SALADS

Greek Salad, Olives, Feta, Tomato, Capsicum, Cucumber gf

Citrus Cous Cous Salad, Roast Tomato, Mint Yoghurt v

Cos Leaves, Grilled Pear, Avocado, Fine Herbs, Champagne Dressing gfv

Beaumonde Caesar Salad, Candied Bacon, Egg, Parmesan

Waldorf Salad, Celery, Apple, Walnut, Sour Cream Dressing gf

Roma Tomato, Bocconcini, Basil, Extra Virgin Olive Oil gfv

Roast Beetroot, Orange, Cumin Dressing gfv

Mixed Leaves, Sprouts, Tomato Salad, Dijon Mustard Dressing gfv

Traditional Tabouleh Salad, Cracked Wheat, Vine Tomato, Lemon v

Gourmet Potato Salad, Shallot, Parsley Dressing gfv

Roast Butternut Pumpkin, Macadamia Nut Salad gfv

Carrot Salad, Orange, Raisins, Honey, Lemon Juice, Spices gfv

Rocket & Radish Salad, Blood Orange Vinaigrette gfv

Green Bean & Cherry Tomato Salad, Red Pepper Dressing gfv

Savoy Cabbage, White Balsamic, Pancetta, Raisin gf

## CIVIC RECEPTION – hot & cold canapés 38

### Cold Canapés

Sand Crab, Tomato Jelly, Crab Mayo, Vibrant Tomato, En Croute

Chicken, Baby Fig, Ricotta Boudin, Fig Jam gf

Jammon Rolled Veal, Passionfruit Curd, Popcorn, Rye Crisp

Buffalo Mozzarella, Plump Cranberry, Salsa Verdi Spoon gfv

### Warm Canapés

Roasted Prawn Tail, Crisp Bacon, Maple Jelly Shot gf

Steamed Ox Tail Boa, XO Reduction, Toasted Sesame

Blackened Barramundi & Dill Spring Roll, Lemon Pepper Dressing

Double Brie, Spiced Seed Florentine, Rose Crumble gfv





## CANAPÉ MENU – cold

### SEAFOOD

Fresh Oysters with Native Lime Salsa or Tequila & Lemon Jelly gf 4  
Lobster Cocktail, Bloody Mary, Crème Fraiche, Brik Cone 6.5  
Spicy Yellow Fin Tuna, Green Tomato, Squid Ink Cracker 4.5  
King Prawn, Finger Lime, Corn Taco, Chilli Caramel gf 4.5  
Sand Crab, Tomato Jelly, Crab Mayo, Vibrant Tomato, En Croute 4  
Absinthe Cured Gravlax Salmon, Rye Flower Blini, Pearls, Chive 5  
Sand Crab Salad, Sour Cream Pastry, Poppy Seed Star 4  
Savoury Choux, Beetroot Cured Salmon, Capers Mascarpone 3.5  
Prawn Salad, Mint Relish, Black Tobiko, Tostada Crisp 4.5  
Salmon Tartar, Lime Crème Fraiche, Rye Bread Square 3.5  
Tiger Prawn, Passionfruit & Papaya Rice Paper Roll gf 5.5  
Tuna Tacos, Pickled Cactus, Yoghurt Dressing gf 4.5  
Poached Prawns, Lemon Dressing, Lime Salt gf 5.5  
Prawn, Vietnamese Mint, Mango Rice Paper Roll, Nam Pla gf 6  
Blue Swimmer Crab, Lychee, Corn Salad in a Porcelain Spoon gf 3.5  
Black Sesame Brik Cone, Salmon Tartar, Red Onion Mascarpone 6

### MEAT

Jammon Rolled Veal, Passionfruit Curd, Popcorn, Rye Crisp 5.5  
Margaret River Venison, Black Berry Pinot Jam, Black Olive Toast 5.5  
Cured Carpaccio Beef, Truffled, Goats Cheese, Pomegranate, Parmesan gf 4.5  
Cured Lamb Fillet, Aubergine Caviar, Cumin Spiced Yoghurt 5  
Pulled Beef, Tomatillo Salad, Tequila Salsa, Taco Cup 4.5  
Tamarind Beef Fillet, Orange Pikelet, Shiso Leaf 4  
Kalamata Lamb Loin, Thyme Rosti, Smokey Red Pepper gf 4.5  
Smoked Lamb Loin, Chapatti Bread, Mango & Mint Chutney 4.5  
Honey Shaved Beef Fillet, Corn & Feta Cake, Basil Gelée 4.5  
Beef Carpaccio, Kim Chi Crisp, Lotus Root gf 5  
Pancetta Wrapped Pork Fillet, Spiced Apricot Relish gf 4.5  
Spiced Lamb Tenderloin, Truffle Polenta Cake, Capsicum Jam 4.5  
Hot & Sour Beef, Roasted Rice, Witlof Leaves gf 5  
Beef Fillet, Turkish Black Chilli, Asparagus, Tomato Relish, Crouton 5  
Sugar Cured Wagyu Beef, Refined Wild Mushroom Tart 6  
Cured Venison, Beetroot & Caraway Scone, Coconut Foam 6

## CANAPÉ MENU – cold

### POULTRY

Chicken San Choy, Butter Crunch Leaf, Pink Ginger, Wonton Wafer 4

Sous Vide Chicken, Orange, Walnut & Rosemary Shortbread 3.5

Confit Duck, Cranberry Conserve, Chestnut Biscotti 3.5

Shredded Duck & Cherry Salad, Coriander & Sichuan Cup 4

Chicken, Fig, Ricotta Boudin, Fig Jam gf 4

Vietnamese Chicken, Lemongrass Rice Paper Roll, Nuoc Cham Dressing gf 4.5

Duck Prosciutto, Candied Cumquats, Polenta gf 5

Twice Cooked Duck, Cucumber, Coriander, Mint Salad Spoon gf 5.5

Chicken & Green Peppercorn Sausage, Smoked Tomato, Parsley Salad gf 5.5

Confit Duck, Sweet & Salty Raisins, Fennel, Parmesan gf 4.5

Duck & Serrano Ham Ballotine, Orange Blossom, Pistachio Crème gf 5.5

Quail Breast, Rosemary Sable, Goats Cheese Chiboust, Onion Marmalade 6

Morrell Mushroom, Chicken Terrine, Truffle Emulsion gf 6

Kholrabi Chicken Breast, Clementine, Micro Salad 5

Coconut Poached Chicken Salad, Chilli Curl, Crisp Gyoza Cup 4

### VEGETARIAN

Toasted Baguette, Tomato Concasse, Avocado, Wine Washed Pecorino 4.5

Pea Mouse Cylinder, White Onion Cream, Ras El Hanout Spoon 5.5

Zucchini & Cumin Omelette, Soft Feta, Chilli Tomato, Italian Leaf 4

Compressed Asparagus, Broad Bean Mousse, Parmesan Wafer gf 5

Vibrant Sweet Corn, Pea & Sumac Pikelet, Tendril Tips 4.5

Butternut Pumpkin, Honey Wafer, Beetroot Reduction, Pistachio Crust 5

Parmesan and Black Olive Shortbreads, Hazelnut Pesto, Goats Cheese 4

Cranberry Salad, Buffalo Mozzarella, Vibrant Herb Verdi Spoon 4

Piperade Bruschetta, Belgium Feta Crumb 3.5

Vietnamese Rice Paper Rolls, Crushed Peanut & Lime Soy Sauce gf 4

Beetroot Macaroon, Creamed Goats Cheese & Toasted Cumin gf 4.5

Royal Blue Potato, Black Olive Tapenade, Beetroot Crème gf 4.5

Goats Cheese, Saffron Potato Tortilla, Guacamole, Candied Chilli gf 5

Corn & Cilantro Cake, Avocado Gazpacho 5

Butternut Pumpkin Brulee, Dehydrated Olive, Shitake Salad 6

## CANAPÉ MENU – warm

### SEAFOOD

Crab & Sweet Corn Cake, Rice Crackle Crust, Chilli Mayonnaise 4.5  
Marron, Chervil Tortellini, Crystallised Ginger Hollandaise, Spoon 6  
WA Prawn, Tomato Reduction, Salted Orange Arancini, Mary Rose gf 4.5  
Roasted Prawn Tail, Crispy Bacon, Maple Jelly Shot gf 6  
Atlantic Salmon, Gruyere Cheese Gratin, Mascarpone Tart 4.5  
Barramundi & Caper Croquette, Green Olive & Lime Emulsion 4  
Prawn & Coconut Wonton, Coconut Sambal 3.5  
Snapper Skewer, Grapefruit, Chervil, EVO gf 6  
King George Whiting 'Fish Fingers' Kewpie Mayo, Nori Salt 5.5  
Crispy Crumbed Sesame Prawns, Harissa Mayonnaise 5  
Prawns Wrapped in Kataifi Pastry, Cinnamon Tomato 6  
Crab & Corn Arancini, Smoked Cod, Lemon Mayo 4.5  
Snapper, Fennel, Caper Berry Filo 4.5  
Jamon Rolled King Prawn, Chilli, Tomato Salsa gf 6.5  
Blackened Barramundi Spring Roll, Lemon & Pepper Dressing 5.5  
Barramundi, Mussel Reduction Bao 4.5  
Seared Scallops, Chorizo, Black Vinegar, Corn Puree Spoon gf 6

### MEAT

Venison Chorizo, Rhubarb Sugo, Pinenut Angelica Butter Puff 4.5  
Lamb Croquette, Tea Soaked Raisin, Baba Ganoush Cream gf 5.5  
Lamb of the Shepard, Quince, Fennel Pollen Potato Whip Pie 4.5  
Palm Sugar Pork Skewer, Green Mango Salad gf 4.5  
Sticky Beef Cheek, Buffalo Mozzarella Arancini 6  
Pork & Ricotta Sausage Roll, House Made Tomato Sauce 3.5  
Bacon, Manchego, Chive Miniature Quiche 3.5  
Spiced Lamb Samosa, Coriander Yoghurt 5  
Sweet Pork Empanada, Preserved Orange, Chipotle 5  
Sticky Ox Tail Steamed Buns, XO Reduction 6  
Crisp Polenta Crumbed Pork Belly, Vincotto, Apple & Pear Velvet gf 4  
Beef Persian Slipper, Stone Fruit, Puff Pastry, Toasted Cumin 4.5  
Oven Roasted Tomato, Chorizo, Bocconcini Pizza 4.5  
Lamb & Quince Bisteeya, Ras el Hanout, Sugar Spice 3.5  
Rare Roasted Beef, Candied Beetroot Jam on Bubble & Squeak gf 5  
Peppered Beef Cheek & Red Wine Pie, Roasted Tomato Relish 5.5

## CANAPÉ MENU – warm

### POULTRY

- Duck Cigar, Orange Blossom Jam, Pecorino Dust 5.5
- Shimiji Duck Gyoza, Individually Steamed, Green Chilli Caramel 6
- Sambal Chicken, Taquitos Cigar, Savoury Lime Anglaise gf 4.5
- Confit Duck Pithivier, Foi Gras, Red Currant Glaze 6
- Champagne Chicken, Burnt Orange, Pinenut Mayo Fluted Cup 5
- Chicken, Green Pea, Leek Butter Puff Pie 3.5
- Chicken, Pomegranate, Tomato Moon 4
- Chicken Bisteeya, Cinnamon Sugar Dusting 4.5
- Chicken, Leek, Almond, Green Pea Filo Parcel 5
- Parmesan Parsley, Quinoa Crusted Chicken Goujon, Aioli gf 5
- Chicken, Prune, Citrus Tart, Pine Nut Cream 5
- Chicken, Shallot Spring Roll, Ginger Soy 5
- Nyonya Braised Duck Leg, Steamed Carrot Cake, Chilli Jam 5
- Peking Duck, Mandarin Pancake, Hoi Sin Sauce 5.5
- Honey & Peanut Satay Chicken, XO Reduction, Smashed Nuts 3.5
- Chicken & Grain Mustard Barquette, Saffron Veloute 5

### VEGETARIAN

- Spinach, Green Tea Madeleine, Miso Pumpkin 4.5
- Roasted Pear, Blue Cheese Risotto Croquette, Polenta Crumble gf 4.5
- Swiss Brown Duxelle Mushroom, Black Truffle Tart, Cress, Truffle Pecorino 4
- Kale, Buffalo Mozzarella, Cranberry, Pistachio Bastilla, Greek Yoghurt 5.5
- Red Onion Jam, Fortified Wine, Gruyere Tart, Pepper Pastry 4
- Baked New Potato Tortilla, Vachrin Cheese, Mustard Apple Relish gf 4.5
- Double Brie, Spiced Seed Florentine, Rose Crumble gf 5.5
- Garlic Infused Potato, Coconut Pethis, Lime, Sumac Yoghurt 5
- Tomato Concasse, Fontina Pastie, Beaumonde 'P.C.' Relish 4
- Vegetable Samosa, Coriander Yogurt 5
- Potato & Gruyere Soufflés 4.5
- Silverbeet, Feta Spanakopita 5
- Wild Mushroom Arancini, Mozzarella Centre 4.5
- Pea, Pernod, Parmesan Risotto Barrel, Citrus Aioli 4
- Sweet Onion, Soft Feta, Thyme Fluted Tart 4
- Vegetable Pastie, House Made Chutney 4.5

## CANAPÉ MENU – miniature desserts 5.5

Decadent Chocolate, Cherry Mousse Flan

Lime Curd Tart, Torched Italian Meringue

Apple Tarte Tatin, Clotted Cream

Choux Puff, Hazelnut Butter Cream, Ice Nappage

Espresso Custard Tart, Sugared Hazelnut

Berry Mousse Charlotte, Rose Crystal

Lemon Curd Tart, Confit Lemon

Chocolate Pedro Cup, Turkish Delight, Crunch Pearls

Vacherin Nest, Coffee Patissiere, Candy Rind

Apricot & White Chocolate Fondant Fancy

Chocolate Maple Brulee, Demara Caramel

Coco & Salted Caramel Tart, Golden Pearls

Beetroot Chocolate Slice, Crème Fraiche Cream

Short Black Macaroon, Coffee Kahlua Mousse

Cardamom & Guava Sponge, Whipped Frosting

Italian Donuts, White Chocolate Fondue

Churros, Spiced Cinnamon, Chocolate Frangelico

### SIGNATURE ICE CREAM WAFFLE CONES

Green Tea & Sake Jelly

Drunken Rum & Raisin

Lemon Sorbet & Lime Sherbet

Explosive Dark Chocolate



## BOWL MENU

### COLD

- Bug Tail, Burnt Orange, Asparagus, Olive Powder gf 18
- Confit Salmon, Salted Caper, Lemon Sauce Verge gf 14
- Sand Crab, Pink Lady Apple, Brandy Mayonnaise gf 15
- Blood Orange Cured Trout, Poached Apple, Shaved Fennel gf 13
- Hickory Smoked Ocean Trout, Shaved Fennel, Champagne Emulsion gf 13
- Sous Vide Lamb, Sesame Smashed Chickpea, Pomegranate Dressing gf 14
- Beef Fillet, Grilled Kipfler Potato, Grain Mustard, Frisse gf 15
- Chermoula Crusted Lamb, Desiree Potato Salad, Saffron Aioli gf 12
- Quail, Pickle Watermelon, Endive, White Balsamic 15
- Smoked Chicken, Nasturtium & Pickled Walnut gf 12
- Pork & Pistachio Terrine, Rocket & Cumberland Relish 12
- Goats Cheese Soufflé, Smoked Red Pepper, Avocado Tian gfv 10
- Buffalo Mozzarella, Raspberry Salsa, Seeded Rye Crumble v 10
- Royal Tomato Terrine, White Balsamic, Smoked Feta Crumble gfv 11

### WARM

- Prawn Cocktail, Sesame Shard, Caramelised Pineapple 13
- Slow Roast Teriyaki Salmon, Toasted Seaweed, Ramen Noodles 14
- Venison Fillet, Beetroot Risotto, Goats Cheese Emulsion gf 18
- Herb Crusted Pork Belly, Vanilla Royal Blue Potato, P.C. Chutney gf 12
- Formed Shiraz Lamb, Tonka Bean Carrot, Toasted Grains, Jus 12
- Orange & Cinnamon Beef Cheeks, Mash, Green Bean, Herb Salad gf 13
- Pork, Crab & Carrot Steam Bao, Poached Diakon, Pork Crackle 12
- Crisp Sichuan Chicken Bao, Shredded Vegetable, Spicy Peanut Sauce 11
- Apple Smoked Chicken, White Anchovy, Caesar 11
- Roast Chicken Thigh, Smoked Bacon, Sweet Corn, Spring Vegetables 11
- Haloumi Cubed, Black Olive, Baby Cucumber, Torched Tomato gf 11
- Agedashi Tofu, Cashew, Daikon, Nori Crisp gf 10
- Soft Herb Polenta, Poached Egg, Kale & Truffled Pecorino gf 11
- Wild Mushroom Risotto, Rocket, Truffle & Goats Cheese gf 10

## BOWL MENU – signature items

### SIGNATURE BURGERS

Lemon Grass Chicken, Thai Chilli Jam, Rocket 10

Ground Beef, Cornichon, Streaky Bacon, Cheddar Melt 10

Lemon Scented Veal Schnitzel, Green Apple Remoulde, Pecorino 10

Smashed Chick Pea, Cumin Salt Tabbouli, Honey Yoghurt v 8

Plum Pork Belly, Kim Chi, Toasted White Sesame 10

Slow Cooked Lamb, Slaw, Smoked BBQ Ketchup 10

### SUBSTANTIAL BOWLS

Salt & Pepper Calamari, Rocket, Parmesan, Lemon mayonnaise 11

Citrus Crumbed Snapper, Hand Cut Sea Salt Chips, Tartare Sauce 13

Battered Flat Head, Tomato Salsa, Tabasco Guacamole 13

Red Chicken Curry, Popcorn Shoots, Coconut Rice 13

Gnocchi, Wild Mushroom, Brandy Cream, Parmesan v 8



BEAUMONDE  
Catering

## DELIVERABLE LUNCHEONS

### BREAD SELECTION

Traditional Sandwich (White, Multigrain, Rye) 7  
Crusty Gourmet Bread, Baguettes 8  
Paleo Loaf 9  
GF Loaf 9

### SANDWICH FILLINGS (1 PER PERSON)

Smoked Salmon, Cucumber Pickle, Horseradish Cream Cheese

Hot Smoked Trout, Preserved Lemon Ricotta & Dill, Green Oak Lettuce

King Prawn, Parsley, Saffron Mayonnaise, Diced Tomato & Coral Lettuce +\$2

Bacon, Iceberg, Tomato, Avocado, Seeded Mustard Mayo

Beef Fillet, Semi Dried Tomato, Cucumber, Piccalilli Relish

Leg Ham, Avocado, Mature Cheddar, Green Mustard Mayo, Green Leaf

Roast Lamb, Charred Grilled Eggplant, Minted Salsa Verdi

Roast Turkey, Brie, Cranberry Relish

Chicken Caesar, Candied Bacon, Parmesan, Cos Leaf

Roast Chicken, Wasabi Mayonnaise, Rocket

Free Range Egg & Chive Salad v

Roast Pumpkin, Swiss Cheese, Spinach, PC Relish v

King Island Brie, Wild Rosella Chutney, Grilled Pear, Rocket v

### FINGER SANDWICHES 3

Tasmanian Smoked Salmon, Lime Mayonnaise, Cress

Champagne Ham, Watercress, Mascarpone, Roma Tomato

Medium Rare Fillet of Beef, Carrot Achar, Spinach Cumin Mayonnaise

Smoked Chicken Breast, Avocado, Rocket Pesto Mayonnaise

Egg, Curried Yogurt, Flat Leaf Parsley v





## DELIVERABLE LUNCHEONS

### FINGER SANDWICHES 3.5

Egg, Celery Salt, Flat Leaf Parsley v

Chicken Chive, Italian Parsley, Whole Egg Mayo

Medium Rare Beef Fillet, Spinach, Cumin Mayonnaise

Tasmanian Smoked Salmon, Lime & Horseradish Cream

Champagne Ham, Watercress, Mascarpone, Roma Tomato

King Island Brie, Wild Rosella Chutney, Grilled Pear, Rocket v

### WARM SAVOURIES 3.5

Bacon, Manchego & Chive

House Smoked Salmon, Dill & Mascarpone

Spinach, Pine Nuts & Goats Cheese v

Kale, Cumin, Lemon, Ricotta Tart v

Traditional Sausage Rolls, House Ketchup

Chicken, Green Pea, Parmesan Pie

Cornish Pastie, Pickle, Pickilli Relish

### SWEETS 4

Orange Blossom, Apricot Friand gf

Leather Wood Honey Madeleine, Raspberry Curd

Palmier, Coffee Cinnamon Sugar, Crème Fraiche

Traditional Scone, Pure Vanilla Cream, Berry Conserve

Date, Fresh Coconut, Sour Cherry Balls gf

Strawberry Glazed Tartlet

Citrus Tea Cake

Chocolate Mousse Cake

Pear & Strawberry Trifle, Layered Nuts gf

Portuguese Custard Tart

Cocoa Lamington, Treacle Cream

Vanilla Pastry Cream Éclair, Pearl Frosting

Cocoa Beetroot Slice gf

Double Chocolate Brownie

Little Raspberry Cake

## DELIVERABLE LUNCHEONS – warming required

### MAINS

- Spiced Chicken Thighs, Cucumber & Cashew Salad 8.5
- Individual Chicken & Leek Pies 8
- Chermoula Marinated Chicken Thighs, Herbed Cous Cous 9
- Chicken & Ham Roulade, Sage Stuffing 6.
- Teriyaki Chicken Sushi (2 pieces) 6.5
- Barbeque Duck, Asian Salad, Rice Paper Rolls 7.5
- Marinated Chicken, Jackfruit Samba, Radish Sprouts & Cos Leaf 7.5
- Warm Individual Beef & Button Mushroom Pies 8
- Coriander & Parmesan Crusted Lamb Cutlets 13.5
- Herb Potato Rosti, Sherry Glazed Chorizo 12
- Moroccan Style Lamb Kofta, Sour Cherry & Date Chutney 9
- Roast Salmon, Walnut & Parsley Salsa, Sesame Sauce 14
- Prawn & Mint Salad, Coconut Dressing 14
- Kaffir Lime Pickled Squid, Asian Noodle Salad 8.5
- Snapper, Nicoise Salad, White Anchovy, Poached Egg & Gremolata 14
- Stuffed Vine Ripened Tomato, Cardamom Wild Rice, Basil Pesto 5
- Thai Beef Salad, Chilli, Lime & Palm Sugar Dressing 11

### SALADS 4.5

- Greek Salad, Olives, Feta, Tomato, Capsicum, Cucumber gf
- Citrus Cous Cous Salad, Roast Tomato, Mint Yoghurt v
- Cos Leaves, Grilled Pear, Avocado, Fine Herbs, Champagne Dressing gf
- Roma Tomato, Bocconcini, Basil, Extra Virgin Olive Oil gf
- Traditional Tabouleh Salad, Cracked Wheat, Vine Tomato, Lemon v
- Gourmet Potato Salad, Shallot, Parsley Dressing gf
- Roast Butternut Pumpkin, Macadamia Nut Salad gf
- Green Bean & Cherry Tomato Salad, Red Pepper Dressing gf

### SERVED WITH

- Freshly Sliced Fruit Platter
- Selection of Australian Cheese Board

## DELIVERABLE PLATTERS

### MEZZE BOARD

Tabouli, Dolmades, Lamb Kebab, Minted Yoghurt, A la Grecque Pickle, Sugar Cured Beef, Tzatziki, Roast Beetroot, Bocconcini, Turkish Bread, Lavosh

### SAVOURY BOARD

Bacon, Manchego & Chive Quiche; Chicken, Green Pea, Parmesan Pie; Cornish Pastie, Pickle, Pickilli Relish; Spinach, Pine Nuts & Goats Cheese Tart; Mini Salmon Fish Cake, Tartare

### ANTIPASTO PLATTER

Marinated Field Mushrooms, Olives, Grilled Asparagus, Parmesan, Prosciutto, Mild Salami, Potato Frittata, Grilled Eggplant, Chilli, Oregano, Ciabatta, Lavosh

### VEGETARIAN PLATTER

Potato, Pepper & Onion Frittata, Parmesan Grilled Asparagus, Marinated Field Mushrooms, Grilled Eggplant, Sun Dried Tomato, Persian Feta, Marinated Olives, Cheddar, Haloumi, Hummus, Flat Bread, Lavosh

### SEAFOOD BOARD

Aniseed Poached Prawns, Lemon Aioli, Beetroot Cured Salmon, Horseradish Crème Fraiche, Pacific Oysters, Shallot & Champagne Vinaigrette, Pickled Red Wine, Tian of Blue Swimmer Crab, Avocado Salsa, Vienna, Lavosh

### PLATTER UPGRADES

Exmouth King Prawns, Seafood Sauce, Lemon 4.5  
Shucked Oyster, Shallot & Raspberry Vinegar 3.5  
Quarter Cray Fish, Citrus Salsa, Lime POA



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