

MENU

Substantial Canapes Menu Noodle boxes/bowls/plates/cones

Cold

Thai beef salad

Salad of roasted beetroot, goats' cheese, spinach & caramelised walnuts

Chickpea salad with coriander, cherry tomatoes and parsley

Chicken Lawar - green bean and bean sprout salad with minced spiced chicken

Spicy Thai salad of chargrilled salmon and green mango

Nicoise salad - seared tuna on a salad of green beans, fresh basil, sliced red radish, steamed Nicola potatoes and kalamata olives

Hot

Wild mushroom risotto scented with truffle oil and served with fresh Parmesan

Tagine of falafel, chickpeas, red peppers/green peppers, couscous, mint/basil yoghurt

Pumpkin Marsala on almond saffron rice with chickpea wafer

Spinach and potatoes (aloo baji) with jasmine rice

Potato gnocchi with buffalo mozzarella, Napolitana sauce, Parmesan and pesto

Nasi Goreng, stir-fried jasmine rice with seasonal vegetables, kecap manis egg, shallots, fried eschalots

Chilli con carne with steamed rice

Beef Bourguignon with jasmine rice

Ox cheek "daube" braised with red wine, Paris mash

Tapas style beef meatballs with spicy tomato sauce and dipping baguette

Balinese chicken curry with jasmine rice

Soy chicken with short grain rice

Kway Teow noodles tossed with Chinese sausages and chicken

Tagine of chicken and preserved lemon on couscous

Teriyaki chicken with rice

Chicken Biryani

Moroccan lamb tenderloin with preserved lemon, pine nut couscous, tahini and cucumber dressing

Lamb curry fragrant with cinnamon and cloves

Massaman curry of lamb and pumpkin with Basmati rice

Vietnamese fried pork with lime and lemon grass and jasmine rice

Soba noodles with miso and chargrilled salmon

Tapas-style garlic prawns on steamed rice

Saffron paella with fresh green peas, garnished with prawns, calamari and mussels

Fish & chips with lemon and home-made tartare sauce

Duck confit with warm chats, apple, almonds & mint

Steam buns served in bamboo steam baskets

Mini steamed buns with mushroom, Chinese broccoli, water chestnuts

Chicken, ginger and coriander steamed bun

Steamed BBQ pork bun

Sliders

Lobster, watercress petals, sherry vinegar/walnut oil mayo "Market price"
Prawns, dill mayo, cucumber "salted", tomato
Smoked brisket, slaw, cornichons, "thin slices of brisket/cornichons" mustard mayo
Grass-fed beef pattie, beetroot relish, leaves, horseradish crème fraiche
Lamb fillet, oregano, garlic with tzatziki

Dumplings served in bamboo steam baskets

Sui mai, pork dim sims
Har Gow (Prawn Dumpling)
Vegetable dumplings
Vegetarian spring roll

The BBQ

Grilled prawn, oven roasted tomato, fresh basil and green olive salsa
Ling marinated with lime, parsley, olive oil
Lamb cutlets with tomato jam
Fillet of beef with olive/orange tapenade
Lamb skewers with oregano, lemon, olive oil
Barramundi wrapped in banana leaf with our own Balinese curry paste
Free-range chicken, garlic & tarragon
BBQ squid octopus, mussels with saffron vinaigrette
Mini chicken Tikka skewer with mango chutney
Grilled quail breast with prosciutto and sage
Balinese chicken satay with peanut sauce

Pies + Pastry

Gourmet mini pie filled with:
Chicken and leek
Lamb and rosemary
Chunky Beef
Venison and port
Gourmet mini Pork sausage roll

Mini Quiche

Spinach and Parmesan
Smoky bacon and Gruyere
Smoked trout and artichoke
Sweet potato and basil
Goat's cheese, leek and red capsicum

Calzone Pizza

Ricotta, bacon, Parmesan
Spinach, fetta and dill
Eggplant, basil and tomato
Mushroom and herb
Curried potato and pea
Cauliflower and almond
Roasted pumpkin, pine nuts and black olives

Grilled Toasties

Croque Monsieur, ham, Swiss cheese, Mornay sauce
Reuben of smoked brisket, sauerkraut, pickles, mustard mayo
Vine-ripened tomato, basil bocconcini
Sardine, zucchini, pomegranate, pine nut

Grazing Table

Combination of roasted vegetables, Charcuterie, Mezze, cheese grazing table

Charcuterie

Selection of DTC home-made charcuterie, duck liver pate, duck/pistachio terrine, pork rillettes, San Danielle Prosciutto, cured meats with cornichons, olives & sour dough bread

Mezze Table

Beautiful display of homemade hummus, Eggplant caviar, red pepper, pomegranate, walnut dip, tahini, dolmades, falafel, tabouli, marinated olives, pickles with Syrian Yoghurt bread and Manoush bread with zatar

Cheese

Selection of premier cheese with dried muscatels, figs, apricots, pear, fig paste, Pane Croccante, grissini

Desserts

Served by wait staff or set up buffet style

Mini Tartlets

Caramel and walnut
Lemon meringue
Fresh berry with vanilla cream
Sicilian peach and frangipane
Passionfruit curd

Darren's handmade chocolates

Turkish delight

Vanilla profiteroles with caramel

Louis XV chocolate with pistachio cream

Rhubarb, almond, mascarpone, raspberry tart