



ACCLAIMED CATERING & EVENT MANAGEMENT

Main Course

Pork Schnitzel with sage & bocconcini

Chicken Breast filled with smoked salmon & fetta mousse

Chefs Gourmet Game Pie with guinness jus

Darne of Tasmanian Salmon with watercress & chive berblanc

Peppered Beef Fillet with caramelised onions
on a pumpkin & potato cake

The Seasons Freshest Fish – Red Emperor, Blue Spotted Cod
or Barramundi served on a panche of season vegetables

South West Wattle Seed encrusted Lamb with a compote of
baby vegetables and topped with a mint jus

Harvey Beef Fillet served on a zucchini fritter,
rosti potato with a bernaise sauce

Supreme of Chicken filled with north west tiger prawns
and topped with a crème vermouth sauce

Asian Marinated Sirloin Steak with jasmin rice & Asian greens

Filo Parcels filled with chicken, peach & brie
drizzled with a mango salsa

Chicken Wellington filled with mushrooms and asparagus
encased in a light short pastry

