



ACCLAIMED CATERING & EVENT MANAGEMENT

Main Course (continued)

West Australian Cold Seafood Platter – Geraldton Cray Tails, Bremner Bay Scallops, Beverly Yabbies, Sweet & Sour Baby Octopus, King Prawns, Fremantle Sardines served with fresh garden salad and lime aioli

Whole Chicken Breast resting on a char grilled vegetarian stack of eggplant, tomatoes, zucchini, feta and capsicum, topped with an Australian olive tapenade

Golden Baked Caramelised Goat Cheese Pumpkin Tartlet

Beef Fillet rolled in pancetta, wild mushrooms and puff pastry served with a cabernet jus

Loin of Lamb served with a honey orange and mint glaze over rosemary potatoes and baby vegetables

Veal Tenderloin filled with prosciutto & lemon topped by a fresh tomato sauce

Grilled Breast of Chicken with wild rissotto rice & fruit chutney

Barramundi Fillet grilled and served with vegetable julienne & lemon Balsamic butter

**Surcharge may apply to some Seafood Dishes

