



Sit Down Lunch, Dinner Menus 2018

Minimum Numbers are 10 people for 3 courses

Soups

Cauliflower, Paprika and Roasted Almond **GF, V**

Pumpkin, Carrot and Cumin **GF, V**

Roasted Zucchini with Basil and Parmesan **GF, V**

King Tiger Prawn with a Roasted Tomato Gazpacho **GF**

Entrees

Char-Grilled Vegetable Stack with Baby Bocconcini and Spiced Romesco Sauce and Basil Pesto **GF, V**

Chermoula Atlantic Salmon Pan-fried in Brown Butter, Shallot and Fennel topped with Chorizo and English Spinach Pesto **GF**

Twice Cooked Goats Cheese and Chive Soufflé with Radicchio, Caramelised Pear and Toasted Walnut Salad **V**

King Fish Ceviche drizzled with Verjus, Pink Peppercorn Aioli, Baby Capers and Young Beetroot Shoots **GF**

Pan Fried Duck Salad served with Shallot, Mirin Pickled Cucumber Ribbons and Sticky Soy Dressing **GF**

Oven Baked Ocean Trout with a Tomato and Salsa and Lemon Preserve Dressing **GF**

Crispy Barramundi marinated in Lemon, Ginger and Coriander served with Braised Bok Choy and Citrus Beurre Blanc

Torched King Scallops on a Sweet Pea and Broad Bean Purée, Saffron Beurre Blanc and Toasted Pancetta

Marinated Eye Fillet of Beef Asian Salad with shredded Vietnamese Slaw, Slow Roasted Yellow Tomatoes and Tom -Yum Lemon Grass Drizzle **GF**



Mains

BBQ Basil and Paprika Chicken Breast with Apricot White Wine Glaze, Chick-Pea and Leek Puree and Roasted Cumin Dutch Carrots **GF**

Maple and Lemon infused Poached Atlantic Salmon on a Julienne of Vegetables with a Carrot Burre Blanc and Caramelized Capsicum **GF**

Grilled Pork Fillets wrapped with Crispy Prosciutto on Green Pea Puree with Wilted Snow Pea Tendrils and Lemon Butter Sauce **GF**

Fillet Beef Medallion Served with Herbed Potato Rosti, Basil Pesto, Green Pepper Corn Cream and Sticky Yellow Pepper Jam **GF**

Twice Cooked Duck Leg with Zucchini Confit, Baby Beetroot and Celeriac Mash **GF**

Moroccan BBQ French Lamb Cutlets served with a warmed Sweet Potato Salad with Wilted English Spinach and a Harissa Tomato Sauce **GF**

Baked Provolone and Romesco Sauce Gnocchi with Turmeric Onions and Salsa Verde Drizzle **V**

Dessert

Lemon Curd and Individual Meringues with King Island Cream and Strawberry Salsa **GF**

Sticky Date Pudding with Butterscotch Sauce and King Island Cream

Torched Crème Brûlée with Fresh Berries **GF**

Raspberry and Vanilla Bean Tart with Honey Mascarpone

Individual Chocolate Puddings with Raspberry Coulis and Champagne Cream Individual Cheese, Fruit and Chocolates

(GF biscuits on request)

For a prompt quote on a personalised menu please contact Rebecca on events@indulgencefood.com.au

Terms and Conditions

Surcharges and additional equipment fees may apply, but vary depending upon locations & circumstances. Pricing effective to 30th June, 2018 and subject to change without notice. All pricing will be confirmed upon confirmation of your event. With all confirmed bookings, final numbers and menu need to be locked in and confirmed 3 days prior to the function. In the event of a cancellation after this time, the job will be fully invoiced for the entire amount of food that was confirmed and a minimum of 3 hours for the kitchen staff booked. In the event of a cancellation, the food will be delivered to the client for consumption or disposal (unless otherwise instructed). If numbers decrease after confirmation (i.e. in the 3 days leading up to the event) clients will still be charged for the confirmed number of guests.