



Entrée

Shared/Alternate available

Kingfish ceviche with beetroot aioli, smashed pink peppercorn, avocado whip and salsa verde + beetroot coral **GF**

Tea smoked duck + sticky soy star anise Asian vegetable salad + sour cherry compote glaze + wasabi dust **GF**

Lobster medallion + Spencer Gulf King prawn + remoulade + micro salsa + crisp coriander + charcoal coral **GF**

Deconstructed Spencer prawn cocktail + tomato aioli + avocado and tomato salsa + crisp kale + charred lemon **GF**

Individual antipasto plate: cured meats + fennel and orange kalamata baked olives + smoky hummus + roasted red pepper + baby bocconcini

Fire roasted eggplant + smoky baba ganoush + spiced pepita + feta crumble + tahini lemon yoghurt **V, GF**

Heritage tomato tartare + avocado velvet + crisp basil + buffalo mozzarella **V, GF**

Hot

Choo-Chee chicken + stir fried black wild rice + wilted Asian greens + toasted sesame + crisp coriander **GF**

Chicken leek + chorizo croquette + spiced kasundi + herbed mascarpone + crisp basil (vego version available) **GF**

Lemon myrtle crusted lamb backstrap + spiced pepitas + Persian feta crumb + magenta glaze + crisp mint **GF**

Main course options

Shared/ Alternate available

- Chermoula chicken + candied red pomodoro + carrot velvet + crisp kale **GF**
- Whole deboned chicken Ballantine + toasted pancetta + wild mushroom + white wine crème
+ candied micro pomodoro + roasted lemon thyme **GF**
- Poached Atlantic salmon + warm lemon yoghurt + Italian basil + sweet pea puree **GF**
- Vietnamese chicken + cabbage slaw + spiced peanut + tom yum drizzle **GF**
- Tandoori grilled SA Gulf King prawn + minted cucumber raita + coriander + saffron oil **GF**
- Twice baked ricotta + spinach souffle + smoked salmon rosette + Neufchatel + dill and salted
baby caper **V, GF**
- Pumpkin + mushroom duxelles + Heidi Tilset frittata + green goddess dressing + slow
roasted roma tomato **V, GF**
- Fire grilled Indonesian chicken skewers + torched pineapple + turmeric glaze + fresh lime **GF**
- Super green gnocchi + sweet pea + shaved fennel + fried mint + truffled pecorino floss **V**
- Edamame hummus + Lebanese Kofta + pistachio crumble + smoky paprika glaze **V, GF**
- Whole eye fillet of beef tenderloin + horseradish mustard crust + salsa verde + artichoke +
leek croquette **GF**
- BBQ French lamb cutlet + smoky eggplant velvet + minted jus + pan fried asparagus spears
GF (POA)
- Cinnamon + black pepper roasted chicken + white wine glaze + gremolata **GF**
- Pan fried flat head + seared king scallop + SA Gulf prawn marinara **GF**
- Duck confit + sour cherry glaze + carrot velvet + potato and parsnip rosti **GF**
- Pan fried barramundi + cauliflower + white bean velvet + lemon citrus butter + roasted
Dutch carrot **GF**
- Italian roasted Porchetta + crispy prosciutto stuffed with sage + walnut + ricotta + apple
cider glaze + white bean + red pepper cassoulet **GF**
- Peppered eye fillet of beef tenderloin with Shiraz glaze + horseradish jus + wild Italian rocket
+ shaved pecorino **GF**
- Orange + dill + macadamia crusted Atlantic salmon + sweet pea puree + Citrus Beurre blanc
+ caramelized red pepper jam **GF**
- French lamb cutlets + Chermoula crust + candied Pomodoro + rosemary jus **GF (POA)**
- Crispy basil and saffron chicken + carrot and white bean velvet + saffron glaze + onion jam

Sides / Salads

Choose 2

Crunchy Potato + leek + gruyere bake + baby spinach + nutmeg crème **GF,V**

Roasted hasselback potatoes + burnt butter **GF,V**

Crunchy greens + seeds + cucumber ribbons + apple cider vinaigrette **GF,V**

Zucchini noodles + asparagus + feta + mint lemon dressing **GF,V**

Fried zucchini + green couscous wild rocket lemon yoghurt braised currant **V**

Cinnamon pumpkin + chickpeas + spinach + coriander tahini + candied pumpkin seeds +

balsamic glazed shallots **V,GF**

Slow roasted balsamic tomatoes spelt pasta + duxelles mushroom + ricotta + ripped

radicchio + grilled fennel **GF,V**

Roasted new potatoes + smoky paprika oil + crispy rosemary **Vegan GF**

Baked tomatoes + baby capers + Italian basil + black olive + parmesan croute

Sweet pea + quinoa + toasted almonds + spinach+ mint + crunchy cos + puy lentil + apple

cider vinegar **GF,V**

Summer tabbouli + sumac cauliflower + pomegranate + feta + pearl barley + super green

herb **GF,V**

Wild mixed mushrooms + bulgur wheat + grilled pumpkin + fried sage + toasted walnut +
wild Italian rocket

Chargrilled broccolini + toasted chickpeas + slivered almonds + lemon + chili **GF, V**

Smashed potatoes + sour crème + green herbs + chive + smoky paprika **GF, V**

French green beans + shallot butter **GF,V**

Burrata + heritage tomato + fried Italian basil + micro pomodoro **V, GF**

“Panzanelle” Tomato + basil + Italian rocket + cucumber + walnut + Spanish onion + sticky
balsamic dressing **V**

Scottish bap dinner rolls + whipped butter served with both lunches and dinners

Desserts

Dark chocolate + milk Chocolate mousse + hazelnut crème + orange cake+ dark chocolate glaze **GF**

Yuzu lemon tart + torched Italian meringue

Crème patisserie tart +toasted honey macadamias+ Chantilly cream + botanicals **GF**

Crème brulee + raspberries + botanicals **GF**

‘Apple of Eden’- spiced apple compote + almond praline crunch

‘Lover’- vanilla bean mousse + dark choc mousse + chewy brownie + white choc glaze **GF**

Hazelnut + salted caramel tart **GF**

‘Sun kissed’- choc mousse + passionfruit cream+ crunchy coconut biscuit

Panna cotta + jellied raspberry compote + lemon curd + seasonal berries **GF**

Coconut panna cotta + kaffir lime syrup + toasted coconut + gold leaf botanical + Persian floss **Vegan –GF available**

Chocolate mousse + raspberry coulis + toasted flaked almonds **Vegan GF**

Individual Cheese + seasonal fruit + charcoal wafers **GF** + house made ruby lavosh

Petit four platters

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

**PLEASE CHECK OUT OUR FOOD ON INSTAGRAM
[@indulgencefooddesign](https://www.instagram.com/indulgencefooddesign)**