



Sit Down Menu Spring / Summer 2020

Starter

Healthy grass fed chicken breast salad, farro, avocado, wild rocket
Roasted peppers, mint, lemon and olive oil
Black sepia risotto, baby octopus, king prawns, clams
Roasted sweet potato, labneh, crispy kale, pepitas and dukkah spice
Balmian bugs ravioli, butter sauce, preserved lemon, tomato flakes
Seared bay scallops, saffron risotto, green asparagus, camomile and cinnamon foam
Green asparagus and heirloom tomato terrine, salsa verde

Main

Sustainably sourced Barramundi filet en papillote, cherry tomato, lemon, Kipfler potato,
wild rocket and romesco sauce
Seared Tasmanian salmon, pickled radish, snow peas, tomato dust
Deboned wild quail, herb risotto, fried artichoke, wood sorrel
Grass fed Riverina beef filet, green asparagus, miso jus, charred pearl onion, goats' cheese
and oyster mushroom
Cauliflower slice, grilled in avocado oil, mint, organic quinoa, farro, pomegranate and spiced
yoghurt
Pan-fried duck breast, scallion, spicy plums, sweet potato and sage gratin

Dessert

Classic Crème Brûlée
Yoghurt and mint sorbet charred meringue and edible soil
Peach and passion fruit pavlova
Soft dark chocolate brownie and caramel sauce
Sticky soft dark chocolate brownie and caramel sauce
Deconstructed raw cheesecake, berries, spiced crumble

**Australian and International cheese selection, chia seed-walnut flatbread, fig chutney,
truffle honey, lavosh**



Sharing Menu (share with your friends or family)

Starter

"Entrée Best Artisan Charcuterie"

thin sliced variation of cured meats, terrine and pickled vegetables served on a plank, Italian prosciutto, fennel-seed Salami, spicy chorizo, mortadella and chicken liver terrine served with grilled rosemary breadsticks, pickled vegetables

Main

"Roasted Beef Brisket"

Grass fed Wagyu beef brisket (6-hour slow roasted)
Served with grain mustard jus

Sides

Yorkshire pudding, green beans, new potatoes, broccolini,
rocket salad parmesan and balsamic

Dessert

"Chef Stage"

The head chef and Culinary director of Luxe Catering and Events
will prepare the dessert in front of you -

An amazing combination of chocolate, sweet and sour, summer fruits and colour, prepared
only for you on a glass mirror