



CATERING MENU

Canapé's:

- Russian Bellini, w spanner crab, horse radish cream avruga black caviar, baby watercress.
- Beetroot gravlax w gin, vodka infused w" mount tambourine goats cheese farce, topped w' cucumber ,fennel pickle.
- Peking Duck pancakes with pickled Spanish onion, cucumber hoisin sauce
- Entree Blue fin caparcio Torched at table ,w Thai Tom kah sauce ,marigold petals.

Main:

Pan seared Nanny gai resting on confit potato fondant ,buttered spinach, chimi chirri before blanc.

Dessert:

Lemon white chocolate tart ,w suzette sauce, walnut macadamia nut crumble ,vanilla bean ice cream ice cream.