

# Set Menu

A sit down set menu served alternately to your guests.

## Three course set menu

\$85 per person

Choose two from each course, alternate serve

### Entree

*Twice cooked pork belly, spiced carrot purée, charred corn and apple*

*Seared scallops, spring peas and asparagus, brunoise potato, lemon and herb oil*

*Goats cheese mousse, textures of baby root vegetables, beetroot soil & thyme*

*Mushroom and leek terrine, truffled feta, lavosh with beetroot salsa*

*Grilled king prawns, spiced tomato broth, zucchini, gnocchi and zaatar pesto*

### Mains

*Sous vide beef tenderloin, gratin potato, leek fondue, sautéed greens, beef jus*

*Grilled barramundi with braised red lentils, garlic spinach purée, baked potato, labna*

*Atlantic salmon, crab ravioli, peas, potato and lemon buerre blanc*

*Lamb rack, braised shoulder pie, butter mash, ratatouille, spiced jus*

*Sous vide chicken breast, crumbed leg, Swiss brown mushroom, caramelised onion, cauliflower, bone jus*

### Dessert

*Chocolate fondant, coconut crumb served with salted caramel ice cream*

*Deconstructed passion fruit meringue with berry textures*

*Lychee panna cotta, pineapple confit, rum sorbet, spun sugar*

***Inclusive of private chef, private wait staff, crockery, cutlery & equipment***

For more information:

email [hello@caterco.com.au](mailto:hello@caterco.com.au) or call 0414 705 755

