

DI PARSIA

CATERING

Entrée

- Goat's cheese tart with roast peaches & vincotto
- Eggplant fritters with rosemary & sesame honey
- Spicy duck salad
- Melon, mint & prosciutto salad
- Homemade gnocchi with taleggio & prosciutto
- Gravlax & potato cakes with horseradish crème fraiche
- Prawn salad with avocado cream
- Seared tuna salad with guacamole

Mains

- Ricotta stuffed chicken breast with warm basil dressing Chicken scaloppini with tomato, prosciutto, basil & mozzarella
- Duck confit with crisp potatoes & braised red cabbage
- Rare roast beef fillet with spring onion, ginger & coriander dressing
- Individual beef Wellingtons
- Veal saltimbocca with risotto Milanese
- Rack of lamb with herb crust
- Soy glazed pork with crunchy noodle salad
- Seared barramundi with Tomato & capsicum salsa
- Chermoula fish with pistachio couscous
- Blackened salmon with char-grilled pumpkin & citrus vinaigrette
- All mains served with appropriate salad or vegetables, bread & butter

Dessert

- Vanilla pannacotta, rhubarb & strawberry compote
- Profiteroles filled with white chocolate mousse, dark chocolate sauce
- Sour cherry & coconut frangipane tart, cherry compote & double cream
- Layered lemon meringue cake with poached citrus compote
- Sticky date pudding, butterscotch sauce

- Meringue floating island in berry puree with mango sorbet
- Nougat & almond semifreddo
- Iced honey mascarpone & almond cake with fig salad
- White chocolate crème brulee with mint syrup
- Dark chocolate mousse cake with berry coulis
- Tiramisu