

# HARVEST MENUS

## Finger & Fork Food

Chicken celery leek waldorf chicken tartlets.

Artichoke, parmesan tartlets with truffle oil, citrus cream.

Chermoula spiced beef kebab with mint Raita.

Goats cheese and poached pear tartlet w mint on crostini.

Smoked salmon cream cheese dill roulade on Russian bilini with citrus cream.

Chermoula spiced lamb with carrot hummus on crostini.

Tuna tartare with wasabi mayo chives on crostini.

Mini chicken celery walnut tarragon sandwiches.

Butter thyme prawn on polenta disc w harissa pecorino.

Coffin bay oysters with champagne jelly crisp apple.

Prawn vermicelli rice paper rolls with Thai dipping sauce.

Crispy skin pork belly w sweet and sour papaya salad.

Chilli garlic prawn skewers.

Thai beef salad san choy bao.

Crispy skin Pork Belly Rolled in Pistachio Praline with sticky chilli caramel.

Salt and pepper squid.

Chicken satay skewers with satay dipping sauce.

Spring rolls with sweet chilli dipping sauce.

Coconut prawns with wasabi mayo.

Blackjack Beef Quesadilla with orange watermelon salsa.

Prawn and salmon wontons with Asian dipping sauce.

Prawn gow gee with Asian dipping sauce.

Cocktail samosas.

Prawn cutlets.

100% Beef Mini Pies.

Mini wagyu beef burger mustard pickle cheese mayo, cucumber.

Polenta chips with saffron Aioli.

# Main Course

Beef tenderloin with spinach puree, roast pumpkin, sweet potato galette, café de Paris butter, beef jus and vine ripened roasted cherry tomatoes.

Ricotta stuffed chicken served with sweet potato galette, pumpkin puree, chicken jus, roast pumpkin and vine ripened roasted cherry tomatoes.

Beef tenderloin with potato and thyme galette, red wine jus, spinach cream sauce and paprika maple spiced pumpkin.

Beef tenderloin, ricotta and bacon stuffed Portobello mushroom, sweet potato mash and jus.

Beef tenderloin, potato fondant, café de Paris butter, béarnaise sauce and roast pumpkin.

Beef cheek, honey glazed Dutch carrots, roast parsnip Paris mash, egg plant garlic cream, puffed millet, sweet potato chips.

Grain fed aged scotch fillet, potato galette, roasted root vegetable, mushroom ragu and oven burst cherry tomatoes.

Crispy skin pork belly with parsnip puree, apple fennel slaw, jus and paprika maple spiced pumpkin.

Pistachio and truffle chicken roulade, wild mushroom ragout, honey roasted Dutch carrots and potato fondant.

Ricotta and bacon stuffed corn fed chicken supreme, confit heirloom carrots, chat potatoes, chicken and rosemary jus and parmesan crisp.

Tea and 5 spiced smoked chicken, white bean puree, chicken jus, confit kipler potato and butter poached enoki and oyster mushroom.

Cone Bay Island barramundi, sweet corn nage, snow pea shoots, radish and baby turnips.

Pink snapper with parsnip puree, poached quince, Dutch carrots and baby turnips.

Vegetarian: Mushroom risotto stack: Ricotta stuffed Portobello mushroom, risotto cake, grilled haloumi, rosemary polenta and gorgonzola sauce.

# Dessert

Sticky date pudding with Chantilly cream and either brandy anglaise, or butterscotch sauce.

Lemon tart with Chantilly cream, dehydrated raspberries and raspberry coulis.

House made passionfruit mousse with raspberry coulis, mandarin curd and Chantilly cream.

Pink peppercorn meringue with lemon curd, raspberry coulis, Chantilly cream and fresh passionfruit.

Chocolate mousse with strawberry compote, vanilla tuille, Chantilly cream and praline.

Coconut panna cotta with mango and kaffir lime puree.

Selection of petit fours

Authentic Italian Affogato

## **Cheese and Fruit Platter for 10 guests - \$60 Per Platter**

Fromage Daffinoise, St Agur, Ossau Iraty Cloth Bound Cheddar, Champagne Jelly,  
Lavash Bread, Muscatels Poached Pear and a selection of fresh seasonal fruit

Function packages and prices are customised to suit our customer's individual needs and the function location.

As a guide, our finger and fork food prices range from \$5 to \$10 per piece.

Our main course options range in price from \$26 to \$34 per person.

Dessert prices range from \$6 to \$15 per person.

All catering and equipment hire costs are to be covered by the customer.

We can cater for all dietary requirements. Please contact us in regards to our options for vegetarian & vegan, gluten, nut and dairy free, Halal or any other requirements you may have.

Thank you for choosing our catering service, we are looking forward to working with  
you to make your event a success!

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**Head Chef – Bre Dent**

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