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**Your formal evening menu options are endless. Here are a few suggestions**

**Entrée**

- Warm salad of Roma tomatoes, chorizo sausage & fresh lemon dressing
- Hot & Sour prawn soup
- Potato & leek soup, maybe pumpkin or minestrone soup
- Seared beef Thai salad with crisp lettuce, cucumber, mint and coriander
- Oven roasted sweet potato on a bed of baby spinach, olives & shallots
- Fresh tuna served sashimi & sushi style with pickled ginger & wasabi
- Smoked chicken pasta with cherry tomatoes, sage & olive oil
- Oysters all the ways you love and other options (fetta, garlic & red onion)
- Mushroom soufflé with parmesan wafers & onion relish
- Salt & Pepper calamari with fresh lime mayonnaise
- Fresh crab linguini with chilli, parsley, garlic & garden peas

**Main Course**

- Slow cooked confit of duck leg served with crisp roast potatoes & sticky orange salsa.
- Beef sirloin roast whole OR steaks with potato & parsnip mash, peas & a red wine reduction sauce.
- Chicken breast with fetta & garlic crust, served with saffron & parsley rice, fresh rocket & tomato salsa.
- Fresh fish (for example Salmon, Blue Eye Cod we will check with suppliers) with new potatoes, on a bed of sautéed leeks, capers & baby spinach & a lemon dressing.
- Mushroom, roast capsicum & fetta pasta with fresh basil & chilli
- Fresh shelled Aussie Prawns or Tomato garlic prawns with grilled Turkish bread
- Fresh shelled OR Chill Mud Crab – best served with a bib and fresh bread
- Lobster fresh and simple with salad
- Individual whole roast Lamb Rump with roast sweet potatoes, garden herbs and cherry tomatoes.
- Roast roll of Pork Scotch with a Japanese sushi style rice centre, serve with honey soy glaze & Asian veg.
- Whole baked capsicum stuffed with ricotta, spinach, butternut pumpkin & pine nuts served with a rich tomato sauce

**Desserts**

This one opens up all sorts of possibilities. Let me know your favourite or take a look at my menu page for sweet offerings.

\*\* All meals can be ordered by your guest in advance or on the night just like a restaurant. We could do an alternate drop from a minimum of 2 choices. Maybe a buffet style or farmhouse style with everything on platters on the table

\*\* Your in control and I am working with and for you.

Please use these menu suggestions as examples to create your occasion.

We can access all the fresh seasonally available produce & tailor a menu to suit your situation, the time of day & year, weather, taste & dietary requirements along with a budget.

My aim is to help create a memorable occasion or simply provide a service, enabling you to enjoy your free time to maximise the smiles.