

SEATED DINING

Baker Boys Artisan **Bread Rolls & Butter** Are Included

ENTRÉE

Please choose one

Blow torched split **king prawns**, golden apple, fennel & almond vinaigrette, local cress (gf df)

Bass & Flinders gin **cured salmon**, baby beetroot, dill crème fraiche, pickled radish, lavosh

Crispy Port Phillip **calamari**, shredded fennel & napa slaw, garden herbs, burnt lime aioli (lg df)

San Daniele **prosciutto**, **fresh figs**, honey walnuts, house made ricotta, watercress, grissini

Chicken & ham hock terrine, piccalilli vegetables, sauce gribiche, frisee, toasted brioche

Tataki beef rib eye, pickled daikon, spring onions, garlic chips, coconut ponzu, crisp rice paper (df)

Beef eye fillet Carpaccio, reggiano, truffled aioli, soused shallots, puffed wild rice, petite roquette (gf)

Farm gate tomatoes, parmesan & basil bavarois, tomato coulis, sorrel, garlic rubbed crostini (v)

Pumpkin & sage ravioli, brown butter, toasted almonds, lemon, pecorino cheese (v)

Local Devils Bend **mushroom risotto**, thyme brioche breadcrumbs, parmesan, pea tendrils (v)

Shared Antipasto

Can be served as a pre dinner grazing station or up the table as a shared entree

A vast array of the season's finest produce, cured meats, small goods, spreads & breads
If it's in season its on this board!

CHEFS CHOICE

These items can be added at market price, please ask

Honey, orange & thyme **basted quail**, Waldorf garnish, pink peppercorns, shaved apple (gf)

Flinders pier grilled **crayfish**, miso & seaweed butter, lime wedges, watercress (gf)

3 canapé selections can be served as a entrée for another option

FINESSE

C A T E R I N G G R O U P

MAINS

Please choose two, to be served alternating

Cape Grimm **beef eye fillet**, heirloom baby carrots, potato skordalia, red wine butter (gf)

Whole roasted angus **beef scotch**, salsa Verde, confit garlic, grilled asparagus (gf)

Sticky tamarind **beef short ribs**, candied peanuts, gai lan, birds eye, coriander root, spring onion (df)

Crispy skin **pork belly**, apple kim chi, ginger pumpkin, herbs from the garden

Roast **pork loin**, merguez sausage, cavolo nero, apple cider, salt & pepper crackle (lg)

Rosemary & **butter roasted chicken**, charred broccolini, cauliflower puree, natural jus

Brined **free range chicken**, poblano chimichurri, wood fired sweet potato, goats cheese (gf)

Pollo Alla Romana, **braised chicken**, white wine, red & yellow peppers, tomatoes, oregano, olive oil

Roasted **lamb shoulder**, fennel pollen, fine herb crust, smoked tomato, seeded mustard jus

Lamb rump, artichoke & eggplant capatona, preserved fennel, olive crumb (gf)

Saltwater **barramundi**, green papaya, snake bean, cherry tomato salad, mild hot & sour dressing (gf)

Atlantic salmon, sweet corn & chorizo ragout, charred leeks, almond romesco (lg)

Pan fried ricotta & spinach **gnocchi**, red pesto, basil, wilted kale extra ricotta (v)

Soft polenta, kale chips, fried garlic, root vegetables, pine nut, dried apricots, pumpkin oil (vg)

CHEFS CHOICE

These items can be added at market price, please ask

Saffron marinated **ocean trout**, Ajo Blanco, crushed macadamia, pickled & roasted grapes (gf)

Braised duck legs, 5 spices, gingerbread & forbidden rice crumble, mandarin glaze

FINESSE

CATERING GROUP

SIDES

Please choose one

Smashed roasted **chat & sweet potatoes**, thyme, caramelised onions (gf v df)

Kipfler potatoes, crispy bacon, corn salsa, spring onions, sour cream (lg v)

Italian **baked vegetables**, asiago cheese, herbed bread crumbs (v)

Salt **baked beetroot**, heirloom carrots, dukka, crème fraiche (lg v)

Rigatoni pasta, sugo al pomodoro, basil, pecorino (v)

Orecchiette pasta, artichokes, baby spinach, cured Roma tomatoes, lemon zest (v)

Season's **freshest green vegetables**, hazelnut brown butter (gf v)

Miso roasted pumpkin, pepita seeds, honey yoghurt, coriander (gf v)

Grilled **yellow polenta**, green verde, rosemary salt (v)

SALADS

Please choose one

Heirloom **tomato Caprese**, fior di latte, fresh basil, aged balsamic, local olive oil (v)

Shaved zucchini & beetroot, radish, goat cheese, lavash crisps (v)

Baby gem lettuce, ruby grapefruit, cucumber, fennel, avocado dressing (v gf)

Radicchio, Flinders olives, apples, oranges, pistachios, sherry vinaigrette (vg gf df)

Roquette, pear, candied walnuts, Parmesan, white balsamic dressing (v gf)

Fattoush – cucumber, tomato, red onion, mint, cos lettuce, fried pita, sumac dressing (vg df)

Kale **Caesar salad**, soft egg, Parmesan, crispy bacon, olive oil croutons, California dressing

Dessert

Please choose one

Upside down **passion fruit tart**, strawberry caramel, white chocolate crumble, micro mint (v)

Milk & Honey - milk chocolate **panna cotta**, salted honeycomb, citrus curd, dark chocolate crunch (v)

Peanut butter mousse, chocolate sponge, brulee banana, black sesame brittle (v)

Sticky date pudding, vanilla crème, whisky toffee apple (v)

Pavlova, Asian fruit salad, crushed mint aero, lime syrup, coconut cream (v gf)

Lemon meringue tart, star anise blueberries, mint powder (v)

Orange, toasted almond & **olive oil cake**, cream cheese, sweet dukka (v gf)

ADDITIONAL & ADD ON

CANAPES

Choose 3 to replace seated entrée

“ **Steak & Chips**” brown butter béarnaise, house made chicken salt (gf)

Mar Hor - Sweetened **pork, chicken** & peanuts on carved pineapple (lg df)

San Daniele **prosciutto**, pickled melon, brioche crisp, balsamic aioli

Confit cherry tomato, basil, red pesto, **goats curd tartlet** (v)

Wattle seed scones, caramelised butternut pumpkin, candied pepita, chives (v)

Beetroot falafel, sumac onion jam, honey labne, crisp Mt bread (v)

Fresh fig, feta & sage tartlets, crisp herbs (v)

Roasted pumpkin & Parmesan **arancini**, basil aioli (v)

Poached prawns, smoked paprika aioli, lemon cheeks (gf df)

Oysters, pancetta, fried shallot, Kilpatrick dressing (lg df)

Sugar & citron **cured salmon** crostini, beetroot jam, crème fraiche, baby herbs

ROVING ENTRÉE

Choose two to replace seated entrée

Crispy Port Phillip **calamari**, shredded fennel & napa slaw, garden herbs, burnt lime aioli (lg)

Seared **swordfish skewers**, pine nut, almond & currant agro dolce, frisee salad (gf df)

Hot smoked salmon, blue corn chip, lime avocado crème, tomato salsa

Pumpkin, pistachio, **za'atar pide**, soft feta, roquette (v)

Sweet corn, zucchini & **halloumi fritters**, beetroot hummus, tahini yoghurt (v)

Roast **chook sanga**, cucumber, dil mayo, whipped butter

Beef short rib & corn croquettes, smoked potato aioli

Suya spiced rib-eye pickled radish, micro cress (gf)

Sumac lamb cutlet, preserved lemon yoghurt, cumin seeds, pomegranate, mint (gf)

Roongs uncommon **Thai salad**, **lemon grass chicken**, cuks, tomatoes, bean sprouts, Asian herbs, glass noodles, hot & sour dressing (gf)

CHEESE

Served on platters for the table, individual plates or a grazing station

Our chefs will select the perfect **three cheeses** for your event, using only the most reputable of suppliers.

Garnished with quince paste, seasons freshest fruits, dried fruits, muscatels & lavosh

FINESSE

CATERING GROUP

PACKAGES

Package 1	2 courses
Package 2	3 courses

Wait staff, bar staff and chefs are an additional price of \$45 per hour with a minimum of 5 hours each

Minimum 40 guest, surcharges apply for numbers under

Front of the house wedding managers (if needed) are an additional price of \$55 per hour with a minimum of 8 hours,

Supplier meals all at \$35 per person

V vegetarian **Vg** vegan **Df** dairy free **Gf** gluten free **Lg** low gluten

Doesn't tickle your fancy?
Ask about our FOOD STATIONS!

We appreciate your consideration of Finesse Catering Group and look forward to providing you with a memorable event.