

A close-up photograph of a chef's hands meticulously plating a dish. The chef is wearing a white short-sleeved shirt. The hands are positioned over a black plate, carefully arranging ingredients. The ingredients include sliced radishes, orange segments, and green herbs. The background is blurred, showing a kitchen setting with white chairs. The overall scene conveys a sense of precision and culinary artistry.

SEATED DINING

FINESSE

CATERING GROUP

# Seated Formal Dining.

This menu is perfect for casual to fine dining experiences.

Our menu components are thoughtfully made and composed, with a focus on quality and variety. Main courses are served alternately with sides and salads to enhance and complete the experience.

## Canapés.

Skewered San Daniele **prosciutto**, heirloom tomato, fior de latte, lemon olive oil *gf*

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

**Smoked ham**, double Brie, leek **croquettes**, seed mustard aioli

Mar hor; sticky **pork, chicken** & peanuts on carved pineapple *gf df*

**Charred lamb**, pistachio mint cassoulet, brioche toast, watercress

Coconut pulled **chicken rice paper rolls**, slaw, hot mint, Nam Jim Pla *lg*

**Braised pork**, white soy, mandarin, star anise, fresh apple, celery leaf cress *lg df*

**Ricotta & spinach gnocchi**, lemon brown butter, pine nuts, shaved pecorino *v*

Blistered **cherry tomato flatbread**, basil, red pesto, goat's curd *v*

**Fresh fig** & smoked feta tartlets *v*

Minted **broad bean & pea hummus tartlet**, lemon ricotta, pea tendrils *v*

**Crispy rice cracker**; black sesame, peanut, jaggery, rhizome ginger, betel leaf *lg vg*

**Wattleseed scones**, carmalised pumpkin, candied pepita, pickled chives *v*

**Beetroot falafel**, beetroot jam, smoked labne, crispy Mt bread *v*

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

**Poached prawns**, smoked paprika oil, burnt lemon aioli *gf df*

**Fresh Oysters**, cucumber & apple mignonette or natural *gf df*

Juniper **cured king salmon** crostini, pickled fennel, dill, crème Fraiche

Buxton **smoked trout**, chive blini, yuzu sweet potato, tobiko

**Kingfish**, pickled grape & fennel, Aleppo salt, charcoal lavosh

Crispy **Port Phillip calamari**, smoky ancho aioli, fresh lemon *lg df*

## Seated & Standing Entrée.

**Beef Carpaccio**, parmesan, truffled aioli, pickled shallots, crostini, watercress *df*

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

Crispy skin **pork belly**, apple kim chi, yuzu pumpkin puree, petite Asian salad *lg*

**Duck rillettes**, native pepper, grilled stone fruit, Finesse pickles, brioche toast

Tamarind **beef cheek**, crispy lotus, peanut praline, spring onion, birds eye chilli *gf df*

Juniper **cured salmon**, gin & tonic gel, finger lime, avocado, dill, rye crumbs

Charred **King prawns**, fennel, cucumber & lime salad, ginger mandarin dressing *gf df*

Saffron **Ocean trout**, celeriac puree, peas, lardons, lemon verbena beurre blanc *gf*

Shaved **beetroot & cauliflower**, goat cheese, puffed quinoa, hazelnut dressing *gf v*

Butternut **pumpkin & sage ravioli**, brown butter, crumbled amaretti, pecorino *v*

## Mains.

Cape Grimm **beef eye fillet**, potato puree, red wine shallots, jus *gf*

Whole roasted **beef scotch** thin sliced, tarragon salsa Verde *gf*

**Blacken beef brisket**, whiskey sour pickles, red eye stout barbeque *lg df*

Rosemary, lemon & **butter roasted chicken**, cauliflower puree, natural jus *gf*

Pollo Alla Romana; **braised chicken**, roasted red & yellow Italian capsicums *gf df*

**Chicken sate**; achiote, Seville orange, garlic, cumin, peach salsa *gf df*

Otway **pork loin**, toffee apple & date chutney, salt & pepper crackle *gf*

Slow cooked **lamb shoulder**, fennel pollen herb crust, smoked tomato fondue

Charred Gippsland **lamb cutlets**; sticky orange, Dijon, vegemite, honey glaze *gf \*\**

Szechuan **duck legs**, star anise salt, grilled radicchio, candied kumquats *gf \*\**

Vine leaf wrapped **swordfish**, chorizo crumbs, pardon pepper, Jerez sherry vinegar *lg*

Crispy skin **salmon**, pine nut, baby caper, golden sultana agrodolce *gf*

Baked **snapper** fillet aqua pazza, heirloom tomato, garlic, chili, basil, olive oil *gf*

Lemongrass turmeric **barramundi**, coconut caramel, dill, mint, crispy vermicelli *gf df*

Pan fried potato **gnocchi**, almond & nasturtium pesto, roast tomatoes, pecorino *v*

Sweet & sour **Lebanese eggplant**, walnut, black currant, mint, preserved lemon *vg*



## Sides.

Roast baby **potatoes**, caramelised onions, rosemary garlic butter *gf v*

Steamed **kipfler potatoes**, sour cream, garlic chives *gf vg*

Rustic Italian style **vegetables**, asiago cheese, basil breadcrumbs *v*

Salt **baked beetroot & baby carrots**, pistachio dukkah, crème Fraiche, red sorrel *lg v*

Red miso **baked cauliflower**, togarashi, white sesame dressing *gf vg*

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

**Canadian maple roasted pumpkin**, zucchini, smoked pepita & almond granola *gf vg*

**Charred carrots**, sweet potato baba ganoush, pomegranate, whipped feta *gf v*

Sri Lankan **green bean sambal**, curry leaves, toasted coconut, crispy shallots *gf vg*

**Corn 3 ways**; grilled, creamed & popped, chipotle oil, lime, coriander *gf v*

## Salads.

Heirloom **tomato Caprese**, fior di latte, fresh basil, aged balsamic, virgin olive oil *gf v*

Baby **cos**, ruby grapefruit, cuks, fennel, toasted almonds, avocado dressing *gf v*

**Som Tom; green papaya**, snake beans, tomatoes, peanuts, lime, chilli nam pla *gf df*

**Radicchio**, olives, apples, citrus, pistachios, orange blossom vinaigrette *gf df v*

**Roquette**, pear, candied walnuts, Parmesan, white balsamic dressing *gf v*

**Soft butter lettuce**, fresh parsley, chervil, radish, red wine vinaigrette *gf vg*

**Singapore** slaw; crisp glass noodle, pickled onion, daikon, carrot, spring onion, Neri Ume vinaigrette *lg df*

**Fattoush**; cucumber, tomato, red onion, mint, cos, fried pita, sumac dressing *vg*

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

Chinese **smashed cucumbers**, toasted sesame oil, chilli, garlic, black vinegar *gf vg*

## Pastas & Grains.

**Cacio e Pepe**, tagliolini, Grana Padano, black pepper, Main Ridge olive oil *v*

**Rigatoni** sugo al Pomodoro vodka, mascarpone, garden basil, parmesan *v*

**Orecchiette**, artichokes, baby spinach, cured Roma tomatoes, peas, lemon zest *v*

**Hand pounded basil pesto** casarecce, cherry tomatoes, dried ricotta *v*

**Saffron risoni**, Devils bend mushrooms, tarragon, roasted fennel, mascarpone *v*

Grilled **yellow polenta**, green verde, rosemary salt *lg v*

**Puy du lentils**, chickpea, Boudin Noir, rainbow chard, currents *lg*

**Red & white Quinoa**, zucchini, ribbons, feta, dried cranberries, toasted seeds *gf v*

## Sweets.

Served plated, canapé style passed around or as a food station.

**Chocolate mousse tart**, salted caramel, Moscato poached pear *gf*

**Espresso martini panna cotta**, caramelised white chocolate, Kahlua syrup *gf*

Torta Caprese, **flourless chocolate tort**, blood orange mascarpone *gf*

Fresh made **cinnamon & sugar doughnuts**, seasonal fruit curds

**Sticky date pudding**, brandy Chantilly, brown butter butterscotch

White chocolate & **raspberry éclairs**, raspberry powder

**Strawberry & rhubarb** bread & butter pudding

Jimmy Rum **compressed pineapple**, vegan coconut crème, pink peppercorn *gf vg df*

**Pecan tart**, cardamom whipped cream cheese, sorghum glaze

Torched **lemon meringue** tartlet



## Add On & Additional.

### Grazing Tables.

#### **Dips & Spreads**

Freshly made and seasonal, think beetroot with goats cheese, pumpkin with ginger, semi dried tomato with basil and avocado hummus with za'atar...just to name a few. All served with fresh veggies, grilled, toasted and fresh bread, lavosh and crackers.

#### **Antipasto & Charcuterie**

Local and imported cured meats, cheeses, olives, fresh, pickled and charred veggies, semi dried tomatoes, Mornington honey, dips, spreads, toasted nuts, fresh and dried fruits, Baker Boys bread grilled, toasted and fresh, lavosh, grissini and crackers.

#### **Oyster Bar**

Rock, Pacific & Tasmanian **oysters** with crushed ice  
Natural with lemon, cucumber & apple mignonette, chilli gazpacho, Thai nam pla *gf*

#### **Cheese**

Served as a grazing table, boards for the table or individual plates

#### Selection of **local & imported cheeses**

Garnished with quince paste, port figs, honey, fresh & dried fruits, toasted nuts wafers, lavosh, bread crostini

### Late Night Snacks.

**Lamb or falafel souvlaki pita pocket**, Greek salad, garlic sumac yoghurt dressing

Shaved ham, gruyere, tomato **toastie**

Bacalar pulled **pork tacos**, grilled corn habanero salsa, red slaw, coriander

Fluffy 7 spice **tofu boa bun**, fermented chilli, pineapple achar, pickled daikon *v*

The **best sausage rolls**, Roongs kick ass tomato chutney

**Spiced lamb slider**, beetroot jam, smoked tzatziki, roquette

Double **cheeseburger slider** with the lot

**Charred chorizo** roll, grilled onion, red capsicum, chimmichurri

Truffled parmesan **skinny fries** *lg*

## Prices include GST.

Includes the choice of 2 side dishes to accompany your mains.

2 Courses	1 Entrée	2 Mains		\$63 pp
	2 Mains	1 Dessert		\$63 pp
	2 Entrée	2 Mains		\$70 pp
	2 Mains	2 Desserts		\$70 pp
3 Courses	1 Entrée	2 Mains	1 Dessert	\$75 pp
	2 Entrée	2 Mains	2 Dessert	\$87 pp

## Add On & Additional.

	Canapés	Per 1 selection		\$4 pp
Grazing Tables	Dips & Spreads		from	\$10 pp
	Antipasto		from	\$20 pp
	Oyster Bar		from	\$35 pp
	Cheese		from	\$14 pp
	Sweets		\$4 pp canapé	\$12 plated
	Late Night			\$7 pp
	Supplier & kids Meals			\$35 pp

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

### Prices include food & GST

\*\* Items marked **\*\*apply a surcharge** at market price \*\*

Pricing is based on a **minimum of 40 guests** surcharges apply for less than 40.

**Wait staff & chefs** are \$45 per hour, bar staff are \$50 per hour with a minimum of 5 hours each.