



CREATIVE | CATERING

## FORMAL DINING MENU

### Entree

#### Poultry

*Chermoula chicken breast, buckwheat tabouli, hummus, puffed grains and toasted nuts (g d) – 21*

*Kafir lime & ginger chicken, coconut & almond macaron, finger lime mayonnaise (g d) – 21*

*Hoi sin duck shanks, heirloom vegetable salad, honey, sesame lemon dressing (d) – 22*

*Jasmine tea smoked duck breast, bean vermicelli, wakami dashi, lotus (g d) – 23*

*Charcoal chicken, parmesan polenta, blistered tomato, charred lemon, basil evoo (g) – 21*

#### Meat

*Beef ragout, beetroot gnocchi, parmesan, fried kale – 22*

*Pork belly, celeriac remoulade, saffron poached apple – 23*

*Slow cooked Narrogin lamb & razel hanout brik pastry, black garlic & white bean hummus, red pepper & mint salsa, herb evoo – 23*

*Pepper berry & sea salt beef fillet, potato rosti, micro salad, bearnaise (g) – 22*

*Cotoletta lamb cutlets, parsley, fried caper & pickled red onion salad, confit garlic, lemon & rosemary beurre noisette – 24*

#### Seafood

*Charred Exmouth prawns, salmon mousseline, herb salad, charcoal wafer, paprika evoo – 24*

*House smoked salmon, beetroot, potato, dill salad, lemon aioli (g d) – 22*

*Oysters – natural, sides of mignonette, lemon & lime*

*(3) – 15                      (6) – 28*

*Charred local octopus, braised fennel, preserved lemon, romesco sauce, fried capers, toasted almonds (g) – 23*

*Western rock lobster, yuzu & miso butter caramel, smoked kombu, sea lettuce & pickled mushroom salad, sesame & truffle touille – 33*

#### Vegetarian

*Handmade butter fried gnocchi, creamy semi roasted tomato sauce, rocket, shaved parmesan – 21*

*Textures of beetroot, avocado mousse, puffed wild rice, red wine vinegar & star anise glaze (vn g) – 21*

*Ricotta & herb Raviolo, white bean skordalia, truffle oil, herb salad – 22*

*Parmesan, fetta & onion jam tart, poached pear salad, red wine glaze – 21*

*Vine tomato, consommé jelly, garlic crouton, tabasco, basil evoo (vn) – 21*



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## Main

### Poultry

- Chorizo, manchego & red pepper stuffed chicken breast, potato rosti, green beans, mojo rojo (g) - 36*
- Confit duck, pomme puree, charred shallots, smoked carrots, poached pear, port jus (g) - 39*
- Chicken breast, confit garlic, herb & lemon butter, creamed white bean & Persian fetta, caponata (g) - 35*

### Meat

- Char sui slow & low pork collar, sticky black vinegar rice, charred bok choy, oyster mushrooms - 37*
- Narrogin lamb saddle press, potato galette, parsnip, macadamia, plum jus (g) - 38*
- Beef fillet, 48 hour potato & charred leek press, cauliflower puree, pickled onion, broccolini jus (g) - 40*
- Shiraz braised beef cheek, soft polenta, cavalo nero, bordelaise sauce (g) - 39*

### Seafood

- Market fish, cannellini bean, black garlic, purple rapini, saffron & lemon rouille - MP*
- Crispy skin salmon, miso glaze, endame & heirloom eggplant, furakakee salmon tartar, horseradish - 38*
- Barramundi, herb & garlic potato, lemon beurre blanc, asparagus, peas - 37*
- Exmouth tiger prawns, raviolo, garden greens, bouillabaisse - 38*

### Vegetarian

- Golden fried gnocchi, roast pumpkin, sage, pinenuts, nut brown butter, rocket, parmesan - 33*
- Eggplant massaman, saffron rice, toasted nuts & seeds, herb & coconut salad (vn) - 33*
- Lentil moussaka, cauliflower puree, red pepper jam, fried kale (vn) - 33*
- Mushroom raviolo, porcini cream, Manjimup black truffle, fried red onion & parsley - 34*





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## Dessert

*Tiramisu brulee, mascarpone, coffee, dark chocolate – 20*

*Steamed coconut, rum & pineapple pudding, Pedro ximenez butterscotch, vanilla cream – 19*

*Dark chocolate mousse, chocolate shards, burnt honey salted honeycomb (g) – 20*

*Seasons fresh fruit, curd, meringue, coulis (g) – 19*

*Local & International cheeses, quince, fruit, crackers – 19*

*\*gluten free option available upon request*



### Additional information...

*v – vegetarian, vn – vegan, g – gluten free, d – dairy free*

*Minimum 10 guests*

*Alternate drop available upon request. Minimum order of 10 per dish required.*

*Crockery and cutlery hire available for 85 cents per piece*

*Chef \$60 an hour*

*Wait/Bar staff \$55 an hour*

*All staff are a minimum of 3 hours each*

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