

# Private Dinner Party

We have outlined below a menu created for a client at a private residence in 2011.  
Please contact us to discuss tailored menu options designed to perfectly suit any occasion.



## Canapés

Peking duck rice paper rolls w chilli ginger caramel  
Seared scallops w parsnip puree & green apple reduction  
Persian feta & black olive stuffed zucchini w crispy velvet carrot nest

## Entree

Lobster ravioli w citrus beurre blanc & chive oil

## Mid-course

Pallet cleansing sorbet

## Main

Wagyu beef & wild mushroom in Tunisian brick pastry, served w caramelized shallots, garlic confit & red wine reduction

## Sides

Green beans & kipfler potato crush w virgin olive oil

## Dessert

"Chef's tasting plate"

Lemongrass crème brulee w strawberry soup  
Twice baked rhubarb crumble w crème anglaise  
Orange almond cake w chantilly cream