TMG CATERING

Set Menu

2 COURSE SINGLE DROP $65 PER PERSON

3 COURSE SINGLE DROP $80 PER PERSON

ALTERNATING DROP + $5 PER PERSON

Entree

SALMON & PRAWN CEVICHE
smokey chilli mango & lime, cassava cracker [GF,DF]

CHARRED BROCCOLINI & MISO SOY DRESSING
sesame cauliflower puree pickled radish, rice paper crisp [V,VG.GF,DF]

SALT COD BRANDADE
olive tapanade, air dried tomato, fried parsley, ciabatta bruschetta

TEA SMOKED DUCK BREAST
granola, blood plum compote [DF]

CHICKEN LIVER PARFAIT
toasted brioche, caramalised onion, quince paste

SCOTCH EGG
tomato and butter bean ragu

Main

HERB & PARMESAN CRUMBED CHICKEN SCHNITZEL
apple & fennel coleslaw, potato wedges, ranch dressing

PORTERHOUSE STEAK
mash potato, mixed greens, peppercorn gravy [GFO]

SLOW BRAISED BLADE OF BEEF
confit garlic mash, spinach mushroom and shallot fricasse [GF]

BAHARAT BRAISED LAMB SHANK
giant cous cous pilaf, tomato, olive, pomegranite & mint salad

CRISPY SKINNED BARRAMUNDI
crushed new potato, seasonal greens, lemon & thyme beurre blanc [GF]

SALMON RISOTTO
Crispy skinned salmon fillet on fennel pea and feta risotto, herb salsa, pangritata [GFO]

ROAST CHICKEN BREAST
pommes anna, sauteed wild mushrooms, butternut squash puree, chicken jus

WILD MUSHROOM BEETROOT & GOATS CHEESE WELLINGTON
mashed potato, seasonaL greens, white whine sauce [V]

Dessert

BASQUE CHEESECAKE
mixed berry compote, chantilly cream [V]

SALTED CARAMEL TART
peanut brittle, coffee gel, vanilla icecream [V]

CHOCOLATE FONDANT
raspberry gel, vanilla icecream [V]

CHEESEBOARD
chefs selection cheese, quince jam, smoked almonds, grapes, lavosh (v)
Available individually or served as a platter to table