



# FORMAL SIT DOWN DINING – SPRING - SUMMER 2011

Ready for the summer sun? That means it's time for a new menu. Fresh scallops are back along with the zesty flavours of citrus, mint and lemongrass. Want to try something special? The spiced bug tails are sure to impress while filling those rumbling tummies. Your indulgence is our obsession....

## Entree

- Chilli salt tofu, stir fried shaved garlic, cos salad (vg/gf)
- Szechuan crusted rare tuna, pickled ginger, avocado & wasabi dressing (gf)
- Vodka cured ocean trout, fennel & citrus salad (gf)
- Grilled scallop, saffron & green apple risotto, petite herbs (gf)
- Creole style grilled prawns, watercress, cucumber & mint salad (gf)
- Braised pork belly, preserved mustard cabbage, soy
- Barramundi, Congo potato & carrot dauphinoise, buttered leek, spiced beurre noisette (gf)
- Twice cooked quail, shallot pancake, crisp apple salad, plum sauce
- Sake cured, chilli crusted beef "carpaccio", ponzu sauce, tatsoi salad
- Duck terrine, sour cherries, fresh wood-fired baguette
- Roast baby beetroot, quark & hazelnut salad, beetroot caviar, chervil vinaigrette (v/gf/vg & df on request)

(v) vegetarian (gf) gluten free (vg) vegan

Menu valid 05.09.11 to 26.02.2012.

All pricing is exclusive of GST & food only.

Before consuming any Sustainable Catering Services products, please consider that they are produced in facilities which handle the following ingredients: milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats & spelt) and celery. Products may contain traces of nuts & gluten unless otherwise noted.

Please contact an Event Consultant for a comprehensive quote on staff, beverage, equipment & delivery requirements.

T: 07 3844 7810 F: 07 3844 9964 E: [catering@winendinem.com](mailto:catering@winendinem.com) W: [www.winendinem.com](http://www.winendinem.com)



## Main

- Crispy skinned chicken kiev, Roquefort butter, sweet potato & spinach brulee tart, pan juices
- Eye fillet, kipfler potatoes, asparagus & jamon bundle, vincotto & béarnaise sauce (gf)
- Soy & liquorice braised beef cheek, coconut rice, Asian mushrooms & ginger
- Free range duck confit, braised leek & caramelized orange salad, Grand Marnier sauce (gf)
- Basil mousseline lamb, Pommes Anna, Leatherwood honey glazed baby carrots, port & rosemary jus (gf)
- Ginger, shallot & soy marinated reef fish, spicy rice, pak choy
- Salmon fillet, avocado & green bean tian, tomato vinaigrette (gf)
- Caramelised golden shallot & sweet potato ravioli, sage buerre noisette, spinach, parmesan (v)
- Bobby veal cutlet, pesto beans, mustard speckled mash, madeira forest mushroom sauce (gf)
- Braised leek wrapped vegetable terrine, oven roasted tomato sauce, micro herbs (vg/gf/df)

Want to impress the CEO? Try this executive option (add \$4.00 +gst per person to menu price)  
Vietnamese spiced bug tails, aromatic herb salad, lemongrass dressing (gf)

## Dessert

- Caramel brioche pudding, vanilla cream (v)
- Crema catalana, rosemary & candied orange biscotti (v)
- Cardamon kulfi, pistachio brittle, berries (v/gf)
- Bitter chocolate fondant, crème fraiche (v)
- Mango & mascarpone torte, macadamia praline crunch (v)
- Tri colour melon "sashimi", mixed berry gems, fizzy star anise, caramelized silken bean curd (vg/gf/df)
- Chef's cheese platter, crackers, lavosh, nuts & fresh pear (v)

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## Pricing:

- Main Course 41.20 per person
- Two Courses 51.50 per person
- Three Courses 61.80 per person
- Alternate Drop 5.25 per person

## All meals include:

- Fresh baked roll with butter
- Petit fours

## Words we take for granted

Szhechuan	A region and cooking style for China – full of spice
Creole and France	A mix of spices and cooking style influenced by the southern states of the USA
Congo potato	Potato variety with a purple/blue flesh
Dauphinoise	Thinly sliced potatoes bound by cream, herbs and cheese and then baked
Beurre noisette	Nut brown butter sauce
Sake	Japanese rice wine
Carpaccio	Thinly sliced meat served raw or very rare
Ponzu	A Japanese dressing
Quark	A kind of cheese, similar to cottage cheese
Roquefort	Famous French blue cheese renowned for its flavour
Jamon	Spanish style ham
Vincotto	Grape juice which has been reduced until it thickens and forms a thick dark and sweet liquid
Mousseline	A protein that has been minced and lightened with egg white or mixed cream
Pommes Anna	A small potato cake
Tian	Ingredients that have been pressed into a mould to form a small cylinder
Bobby veal	Very young beef
Crema catalana	Spanish version of crème brulee
Cardamon	An aromatic spice, native to Asia
Kulfi	An Indian dessert - frozen spiced milk

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