



# SEATED DINING

Entrées

Mains

Sides

Desserts

**ZEST** | CATERING  
& EVENT  
MANAGEMENT



## Entrées

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**Fennel smoked trout** with avocado salad, crisp flat bread & lime aioli

**Buffalo mozzarella** with saffron braised fennel, wood fired peppers & salsa verde

**Oven roasted quail** with citrus salad, fennel, mint & aged balsamic dressing

**Wild mushroom tart** with Roquefort, walnut & mache tatsoi salad

**Roast spring lamb** with peperonatta, caramelized figs & skodalia

**Prawn & scallop ravioli** with tomato broth, baby chervil & aioli

**Crystal Bay king prawns** with watercress & tomato salad & spiced gazpacho dressing

**Roasted seasonal vegetables** with grilled asparagus & herb pesto & Hungarian goats cheese

**Spiced Seared Yellow Fin Tuna** with soba noodle, seaweed salad & ponzu dressing

**Charred peach** with serrano jamón, labne & pickled zucchini flower

**Alaskan crab** with chili, pink grapefruit avocado & micro herb

**Slow roast duck breast** with caramelized pears, pomegranate & cinnamon dressing







## Mains

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**Crispy Pork Belly** with chili & star anise caramel, pickled cucumber & Asian leaf salad

**Grilled John Dory** with spiced gnocchi, steamed greens, lemon myrtle beurre Blanc

**Roast Pork Loin** with crispy crackling, kipfler potatoes & salmoriglio dressing

**Seared Tuna** with soy, garlic ginger & citrus emulsion, black & white sesame tuiles & sprout salad

**Braised Lamb Shank** with plum tomato, spiced chickpea, Egyptian couscous & coriander yoghurt

**Macadamia Crusted Chicken** corn fed with smashed chats & baby coriander

**Chargrilled Spatchcock** with caponata vegetables, chorizo & herbed chickpeas

**Rib Eye Fillet** with Parma ham, potato gratin, creamed ceps, Cavolo Nero & Shiraz date jus

**Braised Beef Cheeks** with smoked eggplant puree, truss cherry tomato & basil peperonatta

**Roasted Barramundi Fillet** with smoky eggplant, cherry tomato, chili & mint salad

**Wild Barramundi** with Sweet Pea Puree, Brandade Croquette & Squid Ink Sauce

**Blackened Atlantic Salmon** with lemon risotto cake, snow pea salad & salsa verde

## Sides

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**Gorgonzola & parmesan salad** with wild rocket & white balsamic dressing

**Smashed roast chats** with rosemary, whole garlic & sea salt

**Roast root vegetable** with parsley & caper salsa verde

**Garden leaf** with vine cherry tomato, bocconcini, basil & balsamic

**Steamed broccolini** with beurre blanc & shaved almonds

**Potato gratin** with speck, garlic, onion & cream

**Roast pumpkin** with honey, sage & cracked pepper

**Fennel roasted carrots** with honey & wild rocket

**Spiced beetroot** with pear, walnut with spinach & balsamic

**Paris mash** with lashing of butter & cream



## Desserts

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**Classic crême brulee** with vanilla bean & cognac soaked strawberries

**Frangipane raspberry tart** with apricot marmalade glaze & vanilla bean ice cream

**Honeycomb chocolate mousse** with Frangelico, chantilly cream, spun sugar & shaved chocolate

**Lava chocolate pudding** with homemade buttermilk vanilla bean ice-cream & raspberry coulis

**Traditional tiramisu** with espresso mascarpone, dark chocolate & vanilla wafers

**Strawberry crepes** with pernod cream emulsion & double vanilla bean ice cream

**Baked ricotta apple** with raisons, cinnamon, salted caramel & sweet ginger ice cream

**Salted caramel tart** with chocolate ganache, macerated hazelnut & Nutella ice cream

**Ricotta baked cheesecake** with poached pear, walnut chocolate crumb & pistachio ice cream

**Vanilla pannacotta** with vanilla cream anglaise, wine jelly raspberry sorbet

