



sublime  
caterers

436 Church Street Richmond 3121  
tel 9429 8053 mob 0409 218 617  
gaynor@sublimecaterers.com.au  
www.sublimecaterers.com.au

## luncheon/dinner menu

### entrees

moroccan lamb shank & vegetable soup with yoghurt & fresh herbs

corn soup with avocado, lime & grilled prawns

scallops with cauliflower puree & crispy jamon crumbs

avocado, coriander & chilli salad topped with chargrilled prawns

prawn ravioli with citrus cream sauce

wonton wrapped prawns with coriander pesto

autumn roesti with smoked salmon & mustard dressing

tasmanian hot smoked salmon salad with thai flavours

warm duck salad with beetroot & pomegranate

corn & parmesan fritters with tangy avocado salsa

twice baked goats cheese & spinach soufflé

goats cheese & fresh fig tart drizzled with vincotto

warm pumpkin & leek tart with pan fried mushrooms



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## **mains**

poached ocean trout with lime hollandaise

cajun roasted atlantic salmon with tomato, ginger & basil salsa

parmesan crumbed flathead fillets with lime mayo & creamy mash

wok fried vietnamese turmeric chicken with coconut milk & asparagus

Syrian chicken with spiced cous cous

classic duck cassoulet

duck & pineapple red curry with steamed basmati rice

Mexican chicken breast with smoky tomato salsa & vine tomato salad

pan fried chicken breast with truffle scented potatoes & wild mushroom cream

roast chicken stuffed with parsley hazelnuts & butter with dauphinoise potatoes & creamed spinach

roasted duck with mushroom risotto

veal schnitzel with slow roasted tomatoes & bacon & potato bake

parmesan lamb cutlets with sweet potato mash

lamb & apricot tagine with spiced cous cous

grilled double lamb cutlets with roasted ratatouille

massam curry lamb shanks

lamb tian – layers of eggplant, sweet potato & spinach topped with chargrilled lamb & drizzled with demi-glaze

braised beef cheek with salsa verde served with sweet potato mash

rare roasted beef fillet with sautéed mushrooms & mustard cream

classic beef bourguignon with buttered noodles

beef fillet with spicy potatoes & horseradish & herb cream



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## **desserts**

individual apple & date puddings with butterscotch sauce

poached pears with chocolate mousse & pistachio soil

chocolate swirl meringues with glazed strawberries

chocolate mousse tarts

lemon tart with fresh berries & raspberry coulis

chocolate & orange crème caramel

panettone bread & butter pudding

layered ice cream terrine with raspberry sauce

Turkish delight cheesecake

fig & pecan torte

ricotta & marsala raisin cheesecake

honey & almond parfait with caramel sauce

sour cherry & ricotta strudel

individual or shared cheese & fruit platter

**cost: 3 courses from \$60 per person (plus gst)**

**staff: available at \$40 per hour (min 3 hours)**