



*** Private dinner menu ***

From the comfort of your own house, enjoy a fine dining experience brought to your by our chef with over 15 years of experience in French and international cuisine

Canapes

Bite size items meant to be enjoyed standing up while mingling with your guests

MINI CORNISH PASTY

Hand made cornish pasty/pie filled with slowed cooked beef, rich gravy, peas, carrots and onions, served with home made tomato relish

PORK BELLY BITES

Pork belly bites with crispy crackling, served on an Asian inspired salad of sprouts, pickled carrots, wombok, hoisin dressing and fresh herbs

HOME MADE LAMB KOFTA

Inspired by the middle east, full of flavors from the spices and the slow braising process, these rich lamb meatballs come with a refreshing tzatziki labneh

CHICKEN COMBINATION

A perfect combination of chicken preparations, with crispy chicken pop corn served with chipotle aioli, and Cajun spiced chicken kebab glazed in barbecue sauce

MAC & CHEESE BITES

A child's memory turned into a decadent bite, crispy on the outside, cheesy and comforting on the inside

TIGER PRAWNS

Nice chunky tiger prawns marinated in home made salsa verde, served with a fresh herb salad and zesty dressing

BARBECUE CHICKEN WINGS

As good as it sounds! Glazed to perfection, and served spicy or not, to your convenience

Entrée

Start your sit down meal with one of these amazing dishes, brought to life by all the knowledge and experience Chef Nicolas has gathered during his time travelling the world

RISOTTO

Mushroom & aged parmesan creamy risotto finished with local truffle oil and a parmesan tuile

BEETROOT SALAD

Beetroot two ways, roasted pumpkin, quinoa, crumbed fetta, rocket & baby leaves salad, tossed in French dressing

HOME MADE GNOCCHIS

Fluffy and delicious potato & ricotta gnocchis, served in creamy pesto sauce with roasted butternut, sage & toasted pinenuts

CHICKEN 3 WAYS

Pesto fetta chicken ballotine, chicken migniardise and crispy chicken croquette, on a bed of baby leave salad with cherry tomatoes and crumbed fetta

FRENCH RILLETTES

Traditional French pork rillettes, truly representative of the French terroir. The pork is slowly cooked with juniper bay and laurel, shredded and pressed together to make a rich terrine, spreadable on our fresh toasted sourdough bread, served with pickled cornichons



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SALMON TERRINE

Chardonnay barrel wood chips smoked salmon, pressed in a creamy lemon & dill scented terrine, served with home made Northern Europe blinis

Mains

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4 HOURS BRAISED LAMB SHANK

Delicious lamb shank braised in its own jus, served with creamy mash potato, sauteed asparagus and rich gravy

SLOW COOKED SALMON

Lime zest cured slow cooked salmon, served parsnip and cauliflower puree, sauteed green beans & lime beurre blanc sauce

DUCK TWO WAYS

Slowly confit duck leg and seared duck breast, served with duck fat Lyonnaise potatoes and broccolini

BEEF FILET

250g beef filet cooked to perfection, tender and juicy, served potato gratin Dauphinois, sauteed greens & black peppercorn sauce

BACON WRAPPED CHICKEN

Pesto fetta chicken wrapped in bacon, served with home made gnocchis in a creamy pesto sauce

A little something in between

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CHEESE BOARD

Assorted French, Italian and Australian cheeses, served with our home made quince paste, grapes, nuts, crackers and baguette!

PALATE CLEANSER

Get ready for dessert with a refreshing scoop of sorbet in a little shot of fruity liquor. Why not try a rum, mint and lime sorbet
Or a Cointreau & orange sorbet
Or maybe a Limoncello & lemon sorbet

WARM GOAT CHEESE SALAD

Baby leaves, crispy croutons, warm goat cheese & fig salad, drizzled with olive oil & balsamic dressing

Desserts

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VANILLA BEAN CREME BRULEE

Vanilla bean French set custard, with a layer of caramelized sugar on top, served with a spiced speculoos biscuit & whipped cream

PAVLOVA

Crunchy Italian meringue shell with passion fruit curd, berry coulis, vanilla whipped cream and fresh berries

LEMON MERINGUE TART

Zesty lemon curd in a crunchy short crust pastry shell, topped with a blow torch toasted meringue

TWO CHOCOLATE & RASPBERRY MOUSSE

Layered dark chocolate & milk chocolate mousse, served with raspberry coulis and vanilla bean whipped cream



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Desserts

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WHOLE CAKE OF YOUR CHOICE

- Blueberry cheese cake
- Chocolate & ricotta cake
- Salted caramel souffra
- Decadent chocolate ganache cake