

## Dinner Party ORDER FORM

Company:		Date Required:	
Contact Name:		Number of Guests:	
Contact Number:		Venue Address:	

PLEASE TICK YOUR PREFERRED ENTRÉE, MAIN AND DESSERT TO BE SERVED.

### Entrees

- Half dozen Sydney rock oysters a la' natural
- Seared Tuna (rare) Nicoise Salad
- Handmade Pumpkin Tortellini with wild mushroom and burnt butter sauce  
(served as entrée or main)
- Crisp Prosciutto, leek and goats cheese tart w/ rocket, pinenut & reggiano salad

### Mains

- Rolled chicken breast with pancetta, thyme and buffalo mozzarella
- Confit twice cooked duck on cauliflower puree with cherry compote
- Seared local beef fillet on roasted garlic & rosemary kiplers with béarnaise
- Crisp-skinned snapper fillets with spinach, roasted beetroot, pumpkin  
and goats cheese salad

### Desserts

- Raspberry and dark chocolate baked tart
- Summer berry trifle martini
- Lemon curd and vanilla sponge rolled in meringue
- Triple chocolate tasting plate

2 Courses \$79 per guest and includes professional chef to prepare food

3 Courses \$95 per guest and includes professional chef to prepare food

Service staff available for \$35.00 for a minimum of 3 hours each  
GST not included in above price