

Menus:

The Piquant Breakfast (06-07)

Price: \$40.00 per person including GST

Please select two items from each category

Breakfast Items (cold)

Small smoked salmon petit pane
Toasted pine nut & chicken ravioli sandwich
Traditional Bircher muesli
Smoked salmon & cucumber sandwiches
Orange & cranberry juice
Poached fresh fruit with cinnamon glaze

Breakfast Items (hot)

Mini asparagus topped flan
Button mushroom, caramelised onion & lemon thyme flan
Chicken puff with rocket caper & lemon zest
Gruyere & prosciutto brioche melt
Soft poached eggs benedict with hollandaise sauce & grilled tomatoes
Fluffy scrambled eggs & smoked salmon with chives & toasted turkish bread

Breakfast Items (sweet)

Fresh fruit salad boxes with honey & mascarpone
Mini spiced & fruit muffins
Assorted friands
Small fruit Danish pastries
Mini pancake stack with berry compote
Espresso fudge shots

The Piquant Buffet One (06-07)

Price: \$74.00 per person including GST

Canapés

Peking duck pancakes with plum sauce
Asparagus & feta cheese flan
Balsamic caramelised pear with herbed ricotta garlic crouton
Crisp tart of white bean, olive & plum tomato

Buffet

Boutique sourdough rolls
Ocean cooked king prawns with dill aioli
Chilled pacific oysters w cucumber, lime & mirrin
Crisp salad of small vegetables with chervil dressing
Caesar salad crispy bacon & anchovy dressing
Hot buttered chat potatoes with rosemary and sea salt
Pan fried lamb fillet with pine nut and eggplant chutney
Oven baked blue eye cod, lime buree blanc
Tea smoked chicken, wok seared shitake mushroom jus
Selection of Australian cheese & sliced fresh fruits
Ricotta cake with cinnamon berry compote

The Piquant Buffet Two (06-07)

Price: \$85.00 per person including GST

Canapés

Oysters with shallot dressing and salmon roe

Peking duck pancakes with hoi sin

Mini asparagus top flan with chevre

Bbq'd prawn brochettes

Buffet

Boutique sourdough rolls

Asian spiced salt and pepper calamari, Asian greens

Green asparagus with fresh parmesan, black pepper and virgin olive oil

Crisp summer vegetable salad with farm house vinaigrette

Chick pea, rocket & chilli salad, sweet potato crisps & chives

Salad of Balmain bugs with shaved fennel, penne pasta and baby caper vinaigrette

Prosciutto wrapped chicken breast fillet on freshly steamed couscous with tomato, artichoke & sage

Slow baked lamb, roasted shallots & baked cherry tomatoes compote

Grilled salmon n vine ripe tomato & bocconcini salad with basil oil

Espresso & rum flavoured tiramisu, layered with lady fingers & mascarpone

The Piquant Buffet Three (06-07)

Price: \$95.00 per person including GST

Canapés

Peking duck pancakes with plum sauce

Asparagus & feta cheese flan

Balsamic caramelised pear with herbed ricotta garlic crouton

Crisp tart of white bean, olive & plum tomato

Buffet

Assorted bread rolls, sourdough rolls, baguettes, crisp bread and grissini

Ocean cooked king prawns with dill aioli

Chilled pacific oysters w cucumber, lime and mirrin

Green asparagus with fresh parmesan, black pepper and virgin olive oil

Asian spiced baby octopus salad

Grilled polenta and mixed leaf salad, shaved parmesan and balsamic reduction

Roasted beetroot and citrus salad with cherry tomato trio

Kipfler potato and artichoke salad with crisp Belgium endive, light mustard dressing

Pan fried spatchcock marinated in lemon pepper and chilli

Oven baked lamb racks with pine nut and eggplant chutney

Grilled Balmain bugs, lemon & parsley butter

Large baked snapper fillets with green queen olive and roma tomato salsa

Selection of Australian cheese & sliced fresh fruit

Warm caramel mud cake with double cream and raspberry coulis

The Piquant 2 hour Canapés One (06-07)

Price: \$37.00 per person including GST

Peking duck pancakes with plum sauce
Fresh pacific oyster w mirrin dressing
Crisp tart of white bean, olive & plum tomato
Tandoori chicken brochette with minted yoghurt
Shitake & prawn dumpling with soy butter
Asparagus & feta cheese flan
Mini lamb pies with tomato chutney

The Piquant 2 hour Canapés Two (06-07)

Price: \$42.00 per person including GST

Tartare of salmon, garlic crisp with crème fraiche and chives
Pacific oyster w salmon roe & shallot dressing
Assorted sushi and sashimi with wasabi & soy
Mini Yorkshire puddings with rare roast beef and horseradish cream
Goat cheese & caramelised onion tart
Small chicken & sage butter brochettes
Seared scallops with mirrin & pickled ginger butter
Prosciutto wrapped lamb fillets with red onion jam & chilli pesto

The Piquant 3 hour Canapés One (06-07)

Price: \$53.00 per person including GST

Assorted hand made nori rolls
Smoked salmon on crisp caraway toast, crème fraiche and chives
Peking duck pancakes with spring onions, cucumber & hoi sin sauce
Forest mushroom, rosemary & parmesan flan
Herb marinated breast of quail with eschalot confit
Porcini mushroom risotto balls with garlic aioli
Steamed pacific oyster with pickled cucumber & wakami salad
Bbq'd snapper brochettes pesto brush
Shitake & prawn dumpling with soy butter
Small chicken and leek pies branston pickle
Cointreau & espresso fudge shots
Mini baked lemon tarts

The Piquant 3 hour Canapés Two (06-07)

Price: \$58.00 per person including GST

Tuna, lime & sesame nori wraps
Oysters with shallot dressing and salmon roe
Balsamic caramelised pears with herbed ricotta fresh garlic crouton
Salmon tartare on crisp toasted brioche, crème fraiche and chives
Mini asparagus top flan with chevre
Pan-fried quail breast with chilli jam
Trio of blue eye, salmon & tuna brochettes with pesto
Bbqed lamb cutlets with red onion jam & chilli pesto
Mini duck pies with tomato chutney
Seared scallops with basil & green olive risotto (*served in small bowls with small forks*)
Mini lime crème brulee tarts
Espresso and rum flavoured tiramisu shots

The Piquant 4 hour Canapés One (06-07)

Price: \$64.00 per person including GST

Salmon gravlax on potato rosti topped with tomato salsa
Balsamic caramelised pear with herbed ricotta garlic crouton
Sweet crab meat with avocado wrapped in toasted nori
Peking duck pancakes with plum sauce
Tomato & olive bruschetta garlic sourdough crouton
Asian style, crisp salt & pepper calamari
Teriyaki chicken brochettes with honey & sesame yoghurt
Tasmanian lobster bisque, chervil cream in demitasse
Crystal Bay cooked king prawn salad with shaved fennel salad (*served in small bowls with small forks*)
Roasted lamb fillets, grain mustard dressing, Moroccan spiced couscous
Mini lime crème brûlée
Small fruit brochettes
Cointreau & espresso fudge shots
Selection of Australian cheese & sliced fresh fruits

The Piquant 4 hour Canapés Two (06-07)

Price: \$69.00 per head including GST

Tuna, lime & sesame nori wraps
Fresh crab salad on Chinese spoon with avocado & tomato salsa
Goat cheese & caramelised onion tart
Mini asparagus top flan with goat cheese

Piri piri prawns with saffron yoghurt
Sautéed Tasmanian lobster with shallots, mirrin & soy
Pan-fried quail breast with chilli jam
Mini lamb pies with tomato chutney
Bbq blue eye cod with grilled baby eggplants & toasted pine nuts, chilli pesto (*served in small bowls with small forks*)
Fresh udon noodles with Peking duck and broth, spring onions and bokchoy (*served in small bowls with small forks*)
Small fruit brochettes
Petite lemon meringue pies
Espresso and rum flavoured tiramisu shots with coffee wafer
Selection of Australian cheese & sliced fresh fruits

The Piquant Dinner (06-07)

Entrees

Price: Single choice \$21.00 per person including GST or Two choice 50/50 alternate \$26.00 per person including GST

Smoked Tasmanian salmon, shaved fennel salad with chervil vinaigrette
Roasted beetroot and citrus salad with cherry tomato trio
Poached wild king salmon steak with pickled cucumbers, lemon crème fraîche
Green asparagus with fresh parmesan, black pepper and virgin olive oil
Shaved prosciutto, ricotta, chilli, & chive salad, honey roasted pears
Ocean king prawns with avocado, roma tomato and caper berry salsa
Tomato tian with blue swimmer crab & celeriac salad, roasted garlic
Barossa chicken & shitake mushroom dumpling in peking duck broth, crisp bok choy

Mains

Price: Single choice \$35.00 per person including GST or Two choice 50/50 alternate \$41.00 per person including GST

Large baked snapper fillets on wild rice with green queen olive and roma tomato salsa

Grilled atlantic salmon, fresh asparagus and truffle mash potatoes

Pan seared blue eye cod spicy corn ragout, lime butter sauce and soba noodles

Slow baked lamb, roasted shallots & eggplant mille-feuille with potato gratin

Milk fed veal fillet, fresh summer vegetables and potato fondant

Oven roasted breast of chicken with steamed snake beans & fried polenta

Moroccan vegetable couscous, cherry tomato confit & butter beans with basil oil

Hoi sin dipped spatchcock with wok seared shitake mushroom jus and bokchoy, lemongrass and star anise fragranced steamed rice

Confit of duck, wild mushrooms risotto & spring asparagus

Desserts

Price: Single choice \$18.00 per person including GST or Two choice 50/50 alternate \$21.00 per person including GST

Lime crème brulee and cointreau macerated strawberries

Warm caramel fondant cake with double cream and raspberry coulis

Fresh cannoli filled with honeyed mascarpone and mandarin compot

Port marinated muscatel and brioche bread and butter pudding, cinnamon ice cream

Classic baked chocolate tart with honey ice cream and pistachio wafer

Selection of Australian cheese, sliced fresh fruits and assorted crackers

Apple tarte tatin, vanilla bean ice cream and apricot compote

Pistachio and honey semifreddo with amaretto cherry sauce

Classic tiramisu, layered with lady fingers and mascarpone