



PRIVATE CHEF &  
BOUTIQUE CATERING



## **Five Course Menu**

### **Option One**

*Selection of Canapés – four per person*

*Scallops*

*Pan seared with kumara and ginger purée and crisped prosciutto*

*Confit duck leg, celeriac purée, poached sprouts and spiced cherry sauce (GF)*

*Rum and raisin chocolate fondant*

*With vanilla bean ice cream and pistachio crumb*

*Chef's selection of fine cheese with fig compote, strawberries and pears*

### **Option Two**

*Selection of Canapés – four per person*

*Lamb rump with beetroot puree, goats chevre, broccolini and pine nuts*

*Baked West Australian market fish,  
lightly spiced courgette, roasted cherry tomatoes, Israeli couscous, olive salsa and saffron  
beurre blanc (GF)*

*Passionfruit lemon tart with Italian merengue & raspberry coulis*

*Chef's selection of fine cheese with fig compote, strawberries and pears*