



PRIVATE CHEF &
BOUTIQUE CATERING



Entrée

Yellow Fin Ika Mata

Lime and coconut marinade with chilli and coriander, pickled cucumber (gdf)

Pan fried Tiger Prawns

Pea puree, red radish and fennel salad, honey mustard sauce, wasabi pea purée (gf)

Smoked Kangaroo Carpaccio

Beetroot slaw, smoked truss tomatoes, chervil, horseradish and crème fraiche (gf)

Confit Pork belly

Ginger yuzu, green papaya and rice noodle salad, hoisin, red pepper gel (gf)

Roasted Baby Beets

Persian feta, candied strawberry, mint, roasted almonds (v,gf)

Warm Asparagus,

Grilled baby leek vinaigrette, quails egg, parmesan and truffle crouton (v)

Buffalo Mozzarella Caprese

Heirloom tomato, micro basil, blood orange, coriander seed and balsamic glaze (v,gf)

Main

Panko Fish Cake

Blue swimmer crab, corn and avocado salsa, coriander aioli

Pan Roasted Fresh Market Fish

Potato and carrot rösti, pickled fennel, dill and rocket salad, fresh tartare (gdf)

Sous-vide Lamb Rump

Asparagus, spiced baby roots, mint chimichurri (gdf)

Confit Duck Leg

Jasmine rice cake, baby kale, sugar snap peas, compressed pineapple, red coconut curry sauce (gf)

Sous-vide Harvey Beef Tenderloin

Fondant potato, truffle honey glazed baby carrots, sugar snap peas, red wine jus (gdf)

Potato and Goats Cheese Croquettes

Onion jam, stewed puy lentils, fresh pesto (v)

Grilled Haloumi

Beetroot and cumin gratin, zucchini and mint salad, lemon yoghurt dressing (v,gf)



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Dessert

Deconstructed Tiramisu

Tia Maria mascarpone ice cream, espresso glaze, almond sponge, cherries

Coconut Cream and Cardamom Pana Cotta

Rum glazed pineapple, candied pistachio and saffron syrup (gdf)

Peach and Apricot Open Tart

Lavender pastry, crème patisserie

Passionfruit Cheesecake

Ginger crust, mango cheeks

Chocolate Sharing Plate (2 diners)

Warm brownie with sea salt flakes

Mocha mousse tartlet

Homemade Jaffa ice cream with Cointreau sauce

Western Australian Cheeseboard

Chef's selection of local cheese with assorted accompaniments



Any menu queries or to Book please contact

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