



# DINNER MENU

## DINNER CULINARY MENU

#### CANAPES

Pea and edamame tart, mint ricotta, vine blossoms (v) Smoked salmon dome, dill cream cheese, salmon roe, blini (nf)

### ENTREE

Peppered beef carpaccio with Manchego, capers, horseradish cream, and yellow beets (gf) Roasted Yamba prawns, sesame crisp, hot and sour

glaze, and Japanese land seaweed N.Z. King Salmon crudo with lemon oil, radish, sesame, tangerine pearls, and micro coriander (gf, df) Pan-roasted Quail with syrupy baby figs and delicate

micro-Burnet greens (gf)

Seared scallops, sweet Panang curry sauce, and smoky grilled lime (gf, df)

Crisp potato rosti, pepper-crusted tuna, tangy pickled shallots, fresh dill, creamy avocado, and vibrant yuzu dressing (gf, df)

Black garlic and Marsala chicken terrine with black garlic emulsion, pickled baby onions, roasted mushrooms, and leeks

Burrata, burnt orange, za'atar, mint, olive oil (v, gf) Sweet potato tart with maple cream and toasted pepitas (vg, gf)

Served with sourdough bread rolls & CopperTree Farms butter

### MAIN

Confit N.Z. King Salmon with pea and tarragon purée, new potatoes, herb salad, and Pukara Estate lemon oil (gf) Porchetta with artichoke cream, broccolini, seeded mustard, and jus (gf)

Sous vide NSW grass-fed lamb backstrap with eggplant caviar, green beans, blistered tomatoes, parsley, and jus (gf) Pan-seared N.T. Barramundi with creamy skordalia, bright dill and parsley gremolata, Greek-style braised tomato okra, and Pukara Estate lemon oil (gf)

CopperTree Farms beef tenderloin with silken potato mash, asparagus, roasted fennel, smoked truffle butter, and jus (gf)

Pan-seared chicken breast with butternut squash, crispy prosciutto, and soy-maple glaze peas (gf) Red miso Portobellos, butterbean puree, and chimichurri (vg)

### DESSERT

Orange blossom soaked hazelnut cake, brandied cumquats, and Kangaroo Island honey crème fraîche  $\left(v\right)$ 

Callebaut chocolate tart, double cream, and Yarra Valley Bloody Shiraz gin caviar (v)

Vanilla cheesecake, bergamot syrup, and candied rosella (v) Golden pineapple tarte tatin, pecan crumble, vanilla bean (v) Dark chocolate cream, almond cake with poached pear and caramel (v, gf)

Lemon cake, zesty glaze, coconut anglaise, raspberries and rose petals (vg, gf)

### APRES

After your meal, you are served organic and sustainable coffee and a selection of fine teas





## DINNER CULINARY MENU

### SPICE UP YOUR PLATED MENU

Simple additions to leave a lasting impression on your guests

### SIDES TO SHARE

Feta, honey pumpkin and chive (v, gf) Honey glazed roasted baby carrots (v, gf) Roast thyme potatoes and rosemary salt (vg, gf) Steamed brocolini, olive oil, slivered almonds (vg, gf) Garden leaves, hazelnut, shaved fennel Paris mash, fresh herbs (v, gf) Grilled asparagus, lemon, grated parmesan (v, gf) Grilled Mediterranean vegetables, toasted fennel seeds (vg, gf) Grilled zucchini and snow peas (vg, gf) Roasted beetroot salad with dill, goats cheese, purple witlof, candied walnuts and baby spinach (v, gf) Organic Petite Bouche leaves dressed with fig balsamic and extra virgin olive oil (vg, gf)

### PALETTE CLEANSER

Used to neutralise your taste buds, enhances your culinary experience.

Lemon and lime sorbet Blood orange sorbet Green apple sorbet Coconut sorbet

### CHEESE PLEASE

Cheeses, candied cumquats, Laminas de pain gourmet bread thins

### PETIT FOUR

A small, delicate delicious treats

### DESSERT CANAPES

Caramel crème brûlée (v, gf) Chocolate ganache tart with lime cream (v) Opera slice (v) Rose & lychee macaron (v) Hedgehog slice (vg) Lemon delicious flan (v)





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