

THE
PRINCESS

THEATRE

MIENUS

CUISINE ON CUE

• EVENT CATERING •

DINING

BREADS

Served with butter

French baguette

ENTRÉE

Chicken, asparagus, white onion soubise salad

Breaded Wagyu, savoy apple slaw, parsley emulsion (DF)

Scorched salmon, patron watermelon, yarra valley pearls (GF DF) *

Chicken red currant croquette, cauliflower cream, walnut

King prawn, rhubarb, red elk salad, cuttlefish crisp, lemon (GF DF) *

Lamb medallion, pimento caper caponata, red elk (GF)

Charred asparagus, truffle artichoke, purple leaf, avocado hummus (VG)

Turmeric roasted cauliflower, sesame crunch, coconut yoghurt (GF DF VG)

*Served cold

MAIN

Lamb variations, eggplant mousse, green olive tomato salsa, lamb glaze

Market fish, virgin oil pea crush, roasted cucumber, pea chowder (GF)

Black angus bavette, carrot variations, black currant jus (GF DF)

Hen breast, feta chive gnocchi, golden beet mousse, caper

Pork belly, smoky beans, celeriac remoulade, apple reduction (GF DF)

Beef teres, wild mushroom, sweet corn, herbaceous oil (GF DF)

Grilled king mushroom, celeriac rosti, pepperonata, pea crush (VG)

DESSERT

Raspberry mousse, rhubarb reduction, golden raspberry (GF V)

Espresso fig tiramisu, savoiardi chocolate crumble (V)

Pavlova, fruit textures, elderflower cream (GF V)

Crème caramel, roasted golden pine, ginger snap (V)

Layered chocolate slice, cherry rosella gel, violet crunch (V)

Poached fruit, vanilla spice glaze, coconut yoghurt (GF V VG)

Individual cheese selection, roasted pear, wafers (V)

OPTIONAL ADDITIONS

Cleanser

Guava sorbet, river mint sherbet

Lemon ice, citrus gel

Sides

Bowl serves 4

Turmeric cauliflower, cheddar bechamel bake, sumac chive spice (V)

Roasted potato, extra virgin olive oil, rosemary sea salt (GF DF V)

Broccoli, green beans, balsamic vinaigrette (GF DF VG)

Ratatouille, peppers, eggplant, red onion, tomato (GF DF VG)

CANAPÉS

COLD CANAPÉS

Persian feta, candy white fig, whole grain tartlet (V)
Riesling poached hen, native lime, apple dressing, fluted cup
Ocean trout rilette, baby caper, shiraz caviar, black crisp
Pressed duck, orange triangle, hazelnut praline (GF DF)
Murray cod ceviche, turmeric emulsion, myrtle bubble
Texan BBQ beef, chilli threads, crème fraiche, taco wafer
Pumpkin concentrate, pumpkin pickle, green raisin (GF DF VG)
Prawn salad, lychee gel, sesame seaweed biscuit (GF DF)
Smoked hen, herbaceous crepe, red pimento mousse
Black olive lamb, avocado velvet, rosemary biscotti (GF DF)

HOT CANAPÉS

Lamb shoulder croquette, sweet carrot textures, mint salt (GF DF)
Seared scallop, cauliflower mousse, chorizo crumble spoon (GF DF)
Ox cheek, sticky quince, rosemary butterpuff pie
Courgette beignet, mint infusion, lemon emulsion (GF V)
Kalbar sausage saltimbocca, sage, honeyed red onion jam (GF DF)
Green pea truffle arancini, smooth pea, green tips (GF VG)
Italian prawn brioche, saffron aioli, parmesan melt
Slow chicken, sweet corn reduction, vol-au-vent
Snapper confit, fennel, cornichon, puff parcel
Pork, preserved lemon empanada, chipotle mayonnaise (GF DF)

SUBSTANTIAL CANAPÉS

Beef burger, fried pickles, jack cheese, BBQ relish, brioche bun
Pulled chicken, brown rice, chipotle, cheese, burrito
Plant-based schnitzel, satay, slaw, grain roll (VG)(GFO)
Sticky pork, Asian sprout salad, crisp shallot, bao bun (DF)
Tuscan chicken, smoked scamorza, cos, pickle, black brioche
18 hour beef pretzel, pecorino, pickle, chipotle mayo
Lamb yiros, tomato, cucumber salsa, tzatziki, flat bread
Chicken parmigiana, bacon, napoli, mozzarella, roll
Vegetable pasty, pineapple, Keens curry mayonnaise (V)
Black bean & jalapeno chimichangas, green tomato salsa (VG)
Pork & preserved lemon pasty, smoked mayonnaise
Chickpea falafel, hummus, red pepper, rocket pesto, flat bread (VG)
Spiced potato empanada, green pea, mango chutney (GF VG)
Karaage chicken, nori mirin rice, hot pocket bread

CANAPES

STAND UP DINING

Served stand up style with a small fork

COLD

Gin cured salmon, goats curd mousse, citrus salad (GF)
Pork apple terrine, micro rocket, kohlrabi pickle (GF DF)
Pumpkin, avocado hummus, lentils & toasted sunflower seeds (GF VG)
Smoked chicken, saffron orzo, pomegranate dressing (DF)
Sous vide wagyu, potato salad, tomato caper concasse (GF DF)
Shiitake san choy, gem lettuce, sambal (GF VG)
King prawn cucumber salad, romano leaf, mango jelly

HOT

Citrus crumbed barramundi, dijon mustard kipfler, salsa verde (DF)
Slow cooked beef, carrot mousse, balsamic onion, jus (GF)
Pork belly, green pea risotto, pecorino, apple reduction (GF)
Eggplant, tofu red curry, coconut rice, popcorn crumble (GF VG)
Crisp duck, roasted plum, labna, fried sage (GF)
Torched soy-cured salmon, nori rice cake, tamari, pickled veg (GF)
Pumpkin gnocchi, roasted butternut, hazelnut, pesto (V)
Chicken saltimbocca, pecorino, corn, sage concasse (GF)
Slow cooked beef, duck fat potatoes, balsamic onion, jus (GF DF)
Roast chicken, smoked bacon, sweet corn, brandy cream (GF)
Carrot soufflé, lemon haloumi, toasted grain (V)
Beef cheek, ratatouille, parsnip mousse, jus (GF)
Pressed lamb, potato mash, green olive, lamb jus (GF)

CROWD PLEASERS

Risotto, green pea, mint, parmesan (GF V)
Pasta spiral, tomato sugo, feta melt (V)
Crumbed white fish, turmeric potato, parsley verde (DF)
Massaman beef, cardamom potato, coconut chips (GF)

CANAPÉS

SWEET CANAPÉS

Baileys chocolate cream, single origin shell (GF V)

Key lime curd, scorched meringue tartlet (V)

Mango mascarpone, passionfruit gel, sweet crust (GF V)

Citrus cheesecake, raspberry gloss (V)

Triple chocolate brownie, sour cherry (GF V)

French brie, roasted pear, charcoal wafers (V)(GFO)

SHARE PLATTERS

GOURMET TRIO OF DIPS PLATTER

Serves approximately 10

Selection of three dips served w lightly toasted flat bread

ANTIPASTO PLATTER

Serves approximately 10

Pastrami, salami, marinated artichokes, semi dried tomato, grilled red peppers, feta and beetroot relish served w lightly toasted flat bread

CHEESE PLATTER

Serves approximately 10

Selection of Australian cheeses, fruit paste, grapes, dried fruits and walnuts served w lavosh and grissini

SUSHI PLATTER

30 pieces per platter

Assorted sushi served w soy and pickled ginger

SHARED

SHARED ENTRÉE

Focaccia, olive tapenade, marinated vegetable (DF V)
Grazing cured meats, relish, cornichons, pickles (DF)
Grazing cheese selection, apple, quince, crackers (V)
Cherry bocconcini, vine ripe tomato, balsamic, basil (V)
Farm fresh crudities, house prepared dips (GF VG)

MAINS

Braised pork belly, caramelised baby pear, sticky chilli (GF DF)
18 hour beef brisket, Swiss mushrooms, parsnip whip, truffle jus (GF DF)
Salmon fillet, sesame wombok, nori crunch, lime (GF DF)
Baked barramundi, heirloom tomato, bocconcini pearls (GF)
Braised Moroccan chicken, blood orange, smoked almond pesto (GF)
Sous vide Wagyu rump, black kale, rose onion jus (GF DF)
Lemon and oregano lamb shoulder, Lebanese eggplant pickle (GF DF)
Furikake panko tofu, Chinese broccoli, smoked soy (GF VG)
Roasted eggplant moussaka, rubbed oregano, blistered tomatoes (GF DF VG)

SIDES

Steamed greens, roast garlic dressing (GF DF VG)
Roasted seasonal root vegetables, rosemary salt (GF DF VG)
Whole baked baby potatoes, crème fraiche, eschallots (GF V)
Duck fat kiplers, sage, thyme, sea salt
Turmeric pearl couscous, sundried tomato, soft herbs (V)
Pilaf rice, shallots, spices (GF VG)
Roasted sweet potato, haloumi, cranberry, mustard dressing (GF V)

SALADS

Yam noodle, edamame, charred baby corn, asian mushrooms, miso mirin (GF VG)
Rocket, spiced beet, vine tomato, fennel green, white vinegar dressing (GF VG)
Green bean, goats cheese, baby spinach, caper & chervil oil (GF V)
Chickpea, roast pumpkin, smoked feta, soy toasted sunflower kernels (GF V)
Mixed seasonal leaf, tomato fillets, red onion pickle, cucumber, french dressing (GF VG)
Potato salad, pecorino mayonnaise, fresh herb (GF V)
Baby gem, pecorino, grated egg, creamy lemon dressing, croutons (GF V)

DESSERT CANAPÉS

Baileys chocolate cream, single origin shell (GF V)
Key lime curd, scorched meringue tartlet (V)
Mango mascarpone, passionfruit gel, sweet crust (GF V)
Citrus cheesecake, raspberry gloss (V)
Triple chocolate brownie, sour cherry (GF V)
French brie, roasted pear, charcoal wafers (V)(GFO)