

ANDREW BALLARD EVENTS

Chefs Table 3 course

A refined three-course dining experience with **individually plated entrée, main and dessert**, personally designed and executed by **Andrew Ballard** — owner of **Simmer Culinary** and Captain of the **Australian National Culinary Team**. Crafted with premium seasonal ingredients thoughtfully sourced from specialist producers, and finished with precision, this format delivers polished presentation, seamless pacing and consistently exceptional quality for every guest — ideal for formal occasions, corporate dinners and events where quality matters.

Popular add-ons: Pre-dinner canapés, oyster bar reception, petit fours, bar packages.

For 10 – 600 guests

Two choices per course, served in an alternate drop. plus a dietary equivalent where required.

Warm Bread selection

Sourdough selection, focaccia, grissini, classic native herb-spiced damper

Entree

Seared spiced scallops, cauliflower purée, ponzu beurre noisette, crispy caper and charred citrus

Burrata, roasted beet, candied walnuts, white bean skordalia and native herb oil

Heirloom tomatoes, buffalo mozzarella, basil, brioche crunch and pomegranate molasses, lemon emulsion

House-cured Tasmanian salmon with a mustard and dill rub and horseradish crème fraiche, pickled Spanish onion, puffed black rice, salmon caviar

King Island beef carpaccio — pepper berry, macadamia, rocket, caper berries, ricotta and brioche wafers

Zucchini tart, goat's curd, lemon myrtle emulsion, crispy saltbush salad

Chicken and cognac parfait, red onion jam, pickled French radish, mint, poached pear and damper crisp

Duck confit on a buttermilk crumpet with Davidson plum farmhouse cheese, citrus marmalade, crispy shallot, tarragon oil and fresh chervil

Main course

Ranger's Valley sirloin beef (or best local equivalent), red wine jus, roasted portobello

Market fish, beurre blanc, roasted fennel

Roasted cauliflower "steak", chilli-spiked hummus and salsa verde

Smoked duck, morello cherry, sorrel, toasted hazelnut, horseradish cream

Porchetta stuffed with fennel seeds and Mediterranean spices, fennel, apple and mint slaw

Lamb short loin with a macadamia wattleseed crumb, smoked eggplant, savoury lemon curd and minted jus

Chicken and prosciutto mosaic, charred pearl onions, jus gras

Salmon, wasabi-spiked caviar, daikon and ricotta parcels, lime miso beurre noisette

Forest mushroom paella (Vegan / GF) — charred seasonal veg, forest mushrooms, smoked tomato, herb oil

Each main is served with our seasonal vegetable selection. Below is an example

crispy pavé of potato, glazed spring baby vegetables

Sweet course

Rocher mousse, salted caramel, hazelnut

Citrus meringue tart, white chocolate chantilly, fresh seasonal berries

Basque-style cheesecake, seasonal berries and fresh cream

Pavlova topped with seasonal fruit, vanilla chantilly and wild berry coulis

Rich flourless orange cake, wasabi caramel sauce and macadamia ice cream

Tiramisu with Vienna coffee ice cream

Petit fours / Cheese course

Ask us about adding an elegant finish — petite fours, or a curated cheese course — to put the perfect final flourish on your evening.
