

Grapevine Catering and Events

Paolo Rossi - 0405 457 642 - paolo@grapevinecatering.com.au



4 COURSE DINNER SAMPLE MENU

Canapes On Arrival – Selection of 2 or 3

Buckwheat Blini, Black Oscietra Caviar, Crème Fraiche, Chives
Gnocco Fritto, Mascarpone, Black Oscietra Caviar -Surcharge Applies
Crispy Rice Cake, Spicy Tuna, Avocado, Wasabi Mayo, Sesame Seeds
Crispy Potato Rosti, Beef Carpaccio, Black Garlic Aioli, Manchego
Chicken Liver Pate', Beetroot Jam, Cornichon, Brioche Toast
Parmesan Biscotti, Stracciatella, Asparagus, Pesto

Entrée – Plated

Warm Artisan Bread, Cultured Butter

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(selection of 1)

Tuna Tartare, Capers, Salted Cucumbers, Cured Egg Yolk, Puffed Rice
Wagyu Bresaola Carpaccio, Rocket, Parmigiano, Fresh Horseradish
“Panzanella” Salad - Tomatoes, Olive And Burrata
Filled Pappardella Ripiena, Duck Ragout, Pumpkin, Parmesan Foam
King Prawn Ravioli, Spinach, Bisque

Main Course – Plated – Selection of 1

Aged Beef Eye Fillet, Mushrooms, Spinach, Bearnaise Sauce
Marinated Sirloin Steak, Pomme Saladaise, Asparagus, Shallot And Red Wine Jus
Crispy Skin Chicken, Pomme Puree, Peas Ala Francaise, Chicken Jus
Pan Seared John Dory, Cauliflower, Raisin And Caper Beurre Noisette
Crispy Skin Barramundi, Tomato, Fennel, Olive Ragout
Steamed Blue Eye, Ecrasse Potatoes, Spinach, Tarragon Beurre Blanc

Silver Served Sides – Selection of 2

French Salad With Cos Leaves, Tarragon, Chives, Parsley, Walnuts, Pickled Eschalots, Dijon Vinaigrette

Pomme Frites

Broccolini, Confit Chilli And Garlic Oil, Capers Oil, Almonds

Dessert – Plated – Selection of 1

Profiteroles, Hazelnut Ice Cream, Warm Chocolate Sauce

Pavlova, Vanilla Chantilly, Charred Pineapple, Coconut, Passionfruit Honeycomb Crumble

White Chocolate Semifreddo, Fennel And Pinenut Praline, Fresh Raspberries