

# GRAND BISTRO

# CATERING

## *A-la-carte Menu*

### ENTRÉE

- Cured ocean trout, with a baby beetroot salad, cumin yoghurt, hazelnuts
- Ceviche of kingfish & salmon with a lime, sesame and mild chilli salad
- King prawns, roasted eggplant & cashew salsa, spiced yoghurt, lime
- Seared tuna, warm salad of quinoa, radish, edamame, miso dressing
- Grilled asparagus, soft egg, warm herb salsa, toasted bread
- Grilled haloumi, beetroot, walnuts, beans, green tahini dressing (V)
- Orecchiette, king prawns, chili, tomato, rocket, lemon
- Roast field mushrooms, gruyere cheese, soft egg, croutons (V)
- Duck confit, spiced apple, walnuts, rocket, red wine dressing

### MAIN COURSE

- Pan roasted wild kingfish, creamed sweetcorn, grilled chorizo, rocket and coriander
- Grilled Tasmanian salmon, salad of fennel, baby tomatoes, snow peas, saffron dressing
- Barramundi fillet, baked polenta, marinated artichokes, green olives, mizuna leaves
- Cauliflower fritters, baby spinach, pea hummus, raisins, hazelnuts, soft egg (V)
- Berkshire pork loin wrapped in smoked pancetta and sage, potato gratin, pistachio jus
- Grilled lamb rump, smoked eggplant puree, baby caper salsa
- Roast golden spiced free range chicken, hummus, cardamom yoghurt
- Slow cooked lamb, chickpeas, spinach, preserved lemon, salsa verde
- Crisp skin Barramundi, quinoa, sauce vierge
- Roast beef fillet, crispy onions, kipflers, red wine butter
- Grilled sirloin, field mushroom, Persian feta, cherry tomatoes

### DESSERT

- Dark chocolate tart, espresso cream, salted peanut brittle
- Strawberry and coconut semifreddo, strawberry sauce
- Buttermilk and vanilla pannacotta, salad of lychee, macadamia and lime
- Spiced pear & almond tart, vanilla bean ice cream
- Lemon tart with macerated strawberries and pistachio tuille
- Espresso chocolate pots de crème, hazelnut, berries

### SIDES

- Twice cooked kipfler potatoes with rosemary
- Rocket walnut and shaved pear salad
- Green beans, lemon and olive oil
- Rocket, avocado, beetroot and feta salad
- Garden salad, Dijon and honey dressing
- Roast pumpkin, cinnamon, mint yoghurt
- Greens & grains, feta, pomegranate, peas, herbs, nuts, seeds

FOR PERFECT WEDDINGS & ELEGANT CELEBRATIONS

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