



SIT DOWN MENU

BEAUMONDE
Catering

ENTRÉE – COLD

VEGETARIAN - COLD

Roast King Brown Mushroom, Parsley Reduction, Pickle Enoki gfv 14

Roast Beets, Baby Herb Salad, Goats Curd, Walnuts gfv 14

Roast Aubergine, Spiced Chickpea, Labneh, Fig, Rocket Salad gfv 15

Citrus Marinated Mozzarella, Green Pea Tendrills, Corn, Blackbean gfv 15

POULTRY – COLD

Chicken Terrine, Prune Compote, Bitter Leaves 15

Smoked Chicken, Compressed Apple, Palm Heart, Brandy Snap gf 15

Pancetta Bound Chicken, Blood Orange, Foie Gras, Citrus Powder gf 15

Chicken Roulade, Figs, Pistachio, Cured Lemon, Aubergine, Fattoush 16

Confit Duck, Caramelised Orange, Cucumber Ribbons, Maple gf 16

Asian Duck Leg, Chilli Caramel, Tatsoi & Shiitake Salad gf 17

Spatchcock, Sweet Corn Timbal, Quail Egg, Basil, Tomato Relish gf 18

Roast Duck, Bean Sprouts, Chilli, Lychee Salad gf 18

Sherry Glazed Quail Breast, Pinenut, Currant, Fennel Salad gf 18

MEAT – COLD

Jamon, Wood Smoked Truss Tomato, Olive Grissini, Truffled Pecorino 15

Juniper Veal, Heirloom Vegetables, Horseradish Cream, Blackberry Curd gf 16

Wagyu Carpaccio, Red Pepper Mousse, Horseradish Gelato gf 16

Sous Vide Lamb Fillet, Mint Textures, Mascarpone, Basil gf 16

SEAFOOD – COLD

Confit Salmon, Pea Panacotta, Fried Parsnip Crisps, Citrus Reduction gf 16

Ginger Seared Tuna, Mango Salad, Pickled Cucumber, Beetroot gf 16

King Fish, Golden Eshallot Tartare, Pink Peppercorn, Peach Vinaigrette gf 16

Smoked Trout, Spiced Tomato Tian, Cornichon, Broad Bean Salad gf 16

Ceviche of Kingfish, Coriander, Chilli, Native Lime, Cucumber 16

Leader Prawn, Avocado, Mango, Snow Pea Texture, Spiced Oil 19

Delivery, staffing and equipment charges apply



SEAFOOD – COLD CONT.

Rhubarb Prawn, Prawn Soufflé, Crab Croquette, Parisian Vegetable 21

Saffron Bug, Squid Ink Crackle, Kolhrabi, Apple, Celery, Mint Tartare gf 25

ENTRÉE – WARM

VEGETARIAN - WARM

Roast King Brown Mushroom, Parsley Reduction, Pickle Enoki gfv 14

Ratatouille, Hazelnut, Torched Orange, Flowers gfv14

Carrot, Cumin, Vodka & Cream Fraiche Risotto, Nasturtium Butter gfv 15

Roast Pumpkin & Sage Ravioli, Almond, Ricotta, Burnt Butter v 15

Tartlet of Caramelised Onions, Creamed St Agur, Smoked Tomato Relish v 15

Pumpkin Soufflé, Watercress, Dehydrated Olive, Lemon Jam v 15

Baby Corn, Pencil Leek Terrine, Cider Jelly, Apple Celery Puree gfv 15

Goats Cheese Tortellini, Tempura Zucchini Flower, Salsa Verde v 15

Forrest Mushroom Crepe, Vegetable Ribbons, Pimento v 15

Truffled Yolk Ravioli, Parmesan, Rocket, Lemon v 16

POULTRY - WARM

Chicken Green Pea Calzone, Cherve, Rich Tomato, Chervil 15

Chicken Quince Bisteeya, Mustard Greens, Almond, Prosecco 15

Chicken, Roast Artichoke Tart, Rocket, Preserved Lemon Cream 16

Chicken Red Currant Croquette, Cauliflower Cream, Swiss Shard, Hazelnut 16

Seared Quail, Swiss Brown Mushroom, Confit Tomatoes, Port Reduction gf 18

Chicken Crepe, Sweet Leek, Morel Scented Nage 18

POULTRY - WARM CONT.

Duck Breast, Maple Sugar, Beetroot, Rocket Pesto, Goat's Curd Whip gf 18

Duck Tortellini, Smoked Tomato, Ginger Consume 18

Roast Chestnut Stuffed Quail, Swiss Chard, Pedro Ximenez gf 21



MEAT - WARM

- Crispy Lamb, Goat's Cheese Croquette, Salsa Verde, Quince gf 15
Roast Pork Belly, Walnut, Celeriac, Apple Puree gf 15
Pork Belly, King Prawn, Crackle, Black Cherry Vinegar gf 15
Pork Cheek, Sous Vide Saffron Bug, Orange Blossom Sabayon gf 16
Boneless Pork, Scallop, Chilli Caramel, Spicy Herb Salad gf 17
Slow Braised Black Angus, Field Mushroom, Parsnip, Stout Reduction gf 17
Lamb Noisette, Thyme Scented Flageolet Bean, Beurre Noisette Jus gf 17
Lamb Cutlet, Lamb Barrel, Potato Skordalia, Pomegranate gf 18
Glazed Beef Cheek, Kohlrabi Velvet, Sea Salt Cherry Tomato, Tendril Tip gf 18
Beef Fillet, Pinot Braised Shin Croquette, Polenta, Jus gf 20
Venison Fillet, Beetroot Infused Risotto, Watercress Veloute gf 22

SEAFOOD - WARM

- Snapper, Walnut Herb Salsa, Orange Curd, Tahini Sauce, Crisp 15
Hot Smoked Salmon & Fennel Tart, Cress, Dill Salad 16
Fennel & Saffron Risotto, Seared Scallops, Parsley & Tomato Dressing 16
Scallop Ravioli, Squid Ink Praline, Lemon Beurre Blanc, Wakame 16
Culatello Ribboned Exmouth Prawn, Shaved Salad, Balsamic Pearls, Lemon Fillets 18
Herbaceous Scallops, Black Garlic Hollandaise, Parmesan Wafer gf 18
Whiting, Parsley, Caper, Lemon Curd Salad 18
Steamed Toothfish, Razor Clam, Pearl Pasta Bisque 20
Confit Barramundi, Heirloom Beetroot, Orange & Thyme Tagliatelle, Champagne Cream 20
Seared Scallops, Chorizo, Feta Crumble, Pickled Apple Pearls 21
Sand Crab Croustade, Shaved Bottega, Caper, Caviar, Lemon Jelly 26



MAINS

VEGETARIAN

- Polenta, Field Mushroom, Manchego Cheese, Roast Pepper gfv 26
- Silverbeet Risotto, Buttered Swiss Mushrooms, Goat's Cheese gfv 26
- Toasted Sour Dough, Roasted Heirloom Tomato, Burrata, Tomato Leather gfv 29
- Beetroot Carpaccio, Candied Orange, Fennel Bulb, Mint Oil, Buffalo Mozzarella gfv 29
- Chilly Crusted Tofu, Shiitake & Cucumber Pickle, Soba Noodles gfv 29
- Eggplant Puree Ravioli, Tomato Consommé, Slow Roasted Cherry Tomato v 29
- Sage Tagliatelle, Roast Pumpkin, Almond, Burnt Butter, Ricotta v 29
- Ricotta Gnudi, Wild Mushrooms, Tomato, Sage & Brown Butter v 29
- Risotto Milanese, Pea, Squash, Saffron Reduction gfv 29
- Potato, Leek, Celeriac, Pithivier, Caramelized Endive, Basil Oil v 30

POULTRY

- Thyme Roasted Chicken Breast, Lavender Pumpkin, Honey Risotto, White Wine Cream gf 32
- Sage Chicken Breast, Soft Chive Polenta, Salsa Verde, Scorched Cherry Tomato gf 32
- Breast of Chicken, Lemon Thyme Risotto, Shaved Fennel, Snow Pea gf 34
- Chicken Breast, Forrest Mushroom Gnocchi, Pea, Pancetta, Burnt Butter 34
- Chicken, Sweet Corn, Piquillo Pepper, Parsley Pesto Potato, Red Wine gf 35
- Pancetta Rolled Chicken Breast, Black Garlic, Layered Potato, Tomato Tarte Tatin, Balsamic Glaze gf 35
- Chicken Roulade, French Potato Whip, Baby Carrots, Port Jelly, Jus 35
- Chicken Ballotine, Lyonnaise Potato, Green Bean, Bitter Orange gf 35
- Chicken Breast, Maple Sweet Potato, Spinach Pear Tart, Brandy Cream 35
- Breast, Truffle Butter, Sweet Corn Croquette, Broccolini, Corn Veloute gf 35
- Formed Chicken, Sweet Potato Orange Mash, Zucchini Flower, Wine Jus gf 35
- Confit Duck Leg, Braised Red Cabbage, Potato Torte, Jus 39
- Pan Fried Duck Breast, Duck Bon Bon, Parsnip Puree, Sweet Potato Rosti, Truffle Glaze 39
- Jamon Ribboned Breast, Cauliflower Horseradish Cream, Pea, Swiss Brown, Saffron Oil gf 39
- Crisp Skin Duck Breast, Vanilla Parsnip Puree, Kale, Sour Cherry Jus 40

Delivery, staffing and equipment charges apply

POULTRY CONT.

Roast Duck, Potato Rosti, Rum & Orange Sauce, Bitter Leaf Salad gf 40
 Confit Duck, Potato Puree, Tuscan Kale, Candied Cumquat, Jus 40
 Miso Duck Breast, Black Rice, Red Chilly Jam, Coriander Puree gf 41
 Sous Vide Duck Breast, Crackle, Crushed Potato, Leek, Quince Jus gf 42

MEAT

Pork Tenderloin, Confit Fennel, Herb Mash, Foie Gras Butter gf 35
 Beef Fillet, Tomato Tart, Mace Spinach, Layered Potato Gratin, Shiraz Jus 35
 Loin of Lamb, Lavender Honey, Pumpkin Soufflé, Brussel Petals, Pinot Jus 37
 Twice Cooked Pork, Seared Scallops, Sweet Potato, Apple, Celery 37
 XO Pork Fillet, Carrot Relish, Ginger Bok Choy, Noodles, Mandarin gf 38
 Carved Roast Sirloin, Roast Baby Onion, Colcannon Mash, Mustard Seed Jus 39
 Slow Cooked Lamb, Confit Garlic Mash, Quince Shepherds Pie, Pea Mousse 39
 Lamb Rump, Herb Puy Lentils, Buttered Savoy Cabbage, Olive Vierge gf 39
 Lamb Rump, Fondant Potato, Carrot Puree, Asparagus, Cherry Jus gf 39
 Pork Belly, Tempura Moreton Bay Bug Tail, Apple Ginger Vinaigrette 39
 Crusted Pork Cutlet, Truffled Potatoes, Asparagus, Spiced Peach 39
 Pork Belly, Sage & Pancetta Risotto, Nutmeg Spinach, Cider Reduction gf 39
 Sous Vide Pork Loin, Scorched Parmesan Cauliflower, Curled Crackle, Crushed
 Purple Congo gf 39
 Wagyu Rump, Brandy Carrot, Kale, Onion Cream, Rocket Pesto gf 40
 Beef Fillet, Herbed Potato, Crème Fraiche Torte, Broccolini, Sweet Jus gf 18
 Beef Medallions, Formed Cheek, Caponata, Marrow Butter Jus gf 40
 Fillet of Beef, Short Rib, Glazed Onion, Kale, Smoked Bone Marrow Butter gf 40
 Medallions of Beef, Braised Beef Croquettes, Spiced Carrot, Sour Cherry 40
 Saddle of Lamb, Duck Fat Potatoes, Artichoke Crush, Parmesan Crisp gf 41
 Lamb Rack, Broccolini, Kipfler Potato, Thyme Glaze gf 42
 Beef, Truffle Cauliflower Puree, Red Pimento Gel, Rosi, Shiraz Glaze gf 45
 Pancetta Beef, Crushed Peas, Brioche Crumb, Mushroom Clove Cream gf 45
 Beef Fillet, Tarragon & Horseradish Risotto, Shallot, Green Bean gf 45

Delivery, staffing and equipment charges apply



Veal Fillet, Beetroot Tarte Tatin, Honey Parsnip, Watercress, Roast Pear, Jus 49

Shiraz Venison Fillet, Beetroot Risotto, Savoy Cabbage, Copa gf 50

MEAT CONT.

Juniper Crusted Venison, Celeriac Cube, Polenta, Gin Soaked Blueberries gf 51

Fillet of Venison, Smokey Potato Puree, Truffle Brioche, Heirloom Carrots 51

SEAFOOD

Spanish Mackerel, Saffron Bugs, Vibrant Pea Mousse, Potato Croutons, Pimento Salsa gf 35

Wild Barramundi, Orange Dusted Scallop, Crystallised Ginger Risotto, Jerusalem

Artichoke gf 39

Pan Seared Salmon, Crispy Potato Cake, Creamed Leek, Shaved Asparagus gf 39

Salmon Wellington, Braised Leek, Courgette, Orange Reduction 39

Seared Barramundi, Vibrant Corn, Royal Blue Potato, Capers, Avocado, Vine Tomato,

Snow Pea Curls gf 39

Goldband Snapper Fillet, Scallop Risotto, Fennel, Watercress Chardonnay Sauce gf 40

Ocean Trout, Seared Scallop, Braised Fennel, Saffron Hollandaise, Carrot Puree gf 40

Seared Snapper, Pancetta Wrapped Tiger Prawn, Pea Crush, Celeriac Cube,

Potato Tuile gf 41

Crusty Cod, Lemon Garlic Cannellini Bean Crush, Confit Fennel, Gremolata Notes 42

Grilled King Prawn, Pepper Seared Scallop, Fresh Pasta Ribbons, Seafood Foam 45

SEAFOOD CONT.

Rankin Cod, Saffron Potato Cream, Artichoke Crisp, Roasted Truss Cherry Tomatoes gf 45

Toothfish, Chermoula King Prawns, Lemon Thyme Rosti, Spinach, Horseradish Salsa gf 45



SIDES & CLEANSERS

SIDES 5

Duck Fat, Royal Blue Potato gf

Butter Shine Kale, Toasted White Sesame gf

Plump Cous Cous, Saffron Oil, Iranian Pistachio, Fresh Herbs

Market Vegetables, Chive, Lemon Butter gf

Choy Sum, Baby Corn Stir Fry, Black Vinegar Dressing gf

Traditional Ratatouille, Brandy Reduction, Sage Crisp gf

Jewelled Wild Rice, Confetti Vegetables, Candy Chilli gf

Beaumonde Leaves, Ribboned Cucumber, Tomato Petals, French Champagne Vinaigrette gf

Lescure Buttered Kipfler, Dehydrated Olive gf

Baby Chats, Curry Leaf, Fennel Seed Caramelised Onion gf

SALADS 5

Green Apple, Micro, Apple Cider gf

Watercress, Pea, French Radish, Hazelnut Oil gf

Red Oak, Pear, Raspberry Vinegar gf

Rocket, Truffle Pecorino, Lemon gf

AMUSE BOUCHE 6

Trout, Pistachio Macaroon, Ocean Pearls gf

Chilled Tomato Risotto, Seared Scallop, Ice Plant gf

Smoked Pork, Liquorice Gel, Ginger Bread

Prawn Ceviche, Tomato Perfume, Radish gf

Globe Artichoke, Asparagus, Green Empress Leaf gf

Parmesan, Crème Fraiche, Caviar gf (min 100)



CLEANSERS 6

Lemon Verbena Jelly

Orange Sherbet Gelato

Green Apple Sorbet

Gin & Tonic, Frosted Lime Granita

Pink Grapefruit Campari Sorbet

White Peach Rose Sorbet

Blackberry Cabernet Sorbet

Method Champagne Noir Sorbet

DESSERT

DESSERT - PLATED 16

Pavlova, Passion Fruit Textures, Elderflower Pure Cream gf

Mango Panacotta, Roasted Peach, Basil, Choux Crisp

Milk Chocolate Cylinder, Torn Red Velvet, Orange Curd, Salted Caramel

Meyer Lemon Shortbread Tart, Torched Meringue, Yoghurt Sorbet

Minted Berry Flan, Vanilla Bean Ice Cream, Hazelnut Praline

Dark Chocolate Slice, Mascarpone, White Chocolate Ice Cream, Cherry gf

Coconut Brulee, Almond & Cranberry Biscotti, Roasted Golden Pine

Goats Curd Cheesecake, Passionfruit, Pedro Roasted Plum

Saffron Apple, Tonka Bean Cream, Honey Jelly, Apple Velvet gf

Turkish Delight, Rhubarb Mousse, Smashed Pistachio, Cream Fraiche

Strawberry Trifle, Hibiscus Jelly, Raspberry Crumble, Rose Marshmallow gf

Nougat Parfait, Candy Orange, Popcorn Tuile, Citrus Anglaise

Thyme Honeycomb, Chocolate Slice, Lychee Puree, Cocoa Crumbs

Espresso Affogato, Milk Crumble, Shaved Almond Biscotti

Individual selection of Australian & International Cheese



DESSERT - PETIT FOURS 3

Mini Macaroon Collection – Mint / Lemon / Blackberry

Chef's Selection of Hand Made Truffles

Blue Cheese, Parmesan, Torched Meringue

Dark Chocolate Almond Clusters

Double Chocolate Brownie Bite

Carrot Cake Bite

Lemon, Strawberry Cheesecake Bite

Honey Madeline Bite

Coconut, Chocolate Rum Ball

DESSERT – CANAPES 3.5

**can be served by tray or served on tiffany stands to the centre of guest tables*

Chocolate Amarula Éclairs

Decadent Chocolate, Cherry Mousse Flan

Apple Tarte Tatin, Clotted Cream

Suspended Citrus, Champagne Jelly gf

Lemon Curd Tart, Confit Lemon, Torched Italian Meringue

Chocolate Pedro Cup, Turkish Delight, Crunch Pearls gf

Lavender Panacotta, Ginger Wafer *gf without the wafer*

Chocolate Maple Brulee, Demerara Caramel gf

Coco & Salted Caramel Tart, Golden Pearls

Raspberry & Coconut Butter Cream Macaron gf

Short Black Macaroon, Coffee Kahlua Mousse gf

Walnut, Pumpkin Cinnamon, Tart



DESSERT – SWEET BITES 2.5

Double Chocolate Brownie Bite

Carrot Cake Bite

Mini Donut Balls, Cinnamon Dusting

Lemon, Strawberry Cheesecake Bite

Honey Madeline Bite

Coconut, Chocolate Rum Ball

Chef's Selection of Hand Made Truffles

Nougat of Pistachio, Honey, Lime

Dark Chocolate Almond Clusters

