

The

PLATTED MENU

ENTREES

BUFFALO BURRATA
WITH PANCETTA, CHERRY TOMATO JAM & TOSCANA VG

CRYSTAL BAY KING PRAWNS VG GF DF
WITH CHERVIL, COUSCOUS, QUINOA & GAZPACHO DRESSING

WOOD ROASTED GRILLED FIGS GF
WITH GORGONZOLA, CARAMELISED WHITE BALSAMIC MELON & AGED PROSCIUTTO

PORCINI & TRUFFLE RISOTTO VG GF
WITH WILD MUSHROOM, PECORINO & BROWN BUTTER

BEEF CARPACCIO GF
WITH TRUFFLED PECORINO, BABY ROCKET & QUAIL EGG

SEARED SCALLOPS GF DF
WITH FERMENTED RED CHILLI SALSA & FINGER LIME

SLOW ROASTED PORK BELLY GF DF
WITH CHILLI CARAMEL APPLE & PEAR DRESSED SALAD

FENNEL SEED BAKED TROUT GF DF
WITH WATERCRESS, HERBED AVOCADO, LIME & QUINOA SALAD.

ZEST

CATERING & EVENTS

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MAINS

JAMÓN IBÉRICO WRAPPED AGED PRIME FILLET
WITH POTATO GRATIN & RED WINE DATE JUS.

LOCAL GRILLED SNAPPER DF GF
WITH ASPARAGUS, BABY CARROT, FENNEL & BLACK GARLIC POTATO PUREE.

DUKKHA CRUSTED CHICKEN BREAST GF
WITH FETA, MINT & PARSLEY COUSCOUS, DUTCH CARROTS & LEMON TAHINI.

BLUE EYE COD GF
WITH ROASTED TRUSS TOMATO, FENNEL POLLEN, PUREE DU PATAT & SAUCE BLANC.

SCALLOPINE SALTIMBOCCA
WITH PROSCIUTTO, SAGE, PORTOBELLO MUSHROOM & WILTED SPINACH.

GRILLED SPATCHCOCK
WITH BLACK LENTIL, DUCK FAT POMME SALARDAISE & MADEIRA JUS.

CHERMOULA BARRAMUNDI GF
WITH BRAISED BABY COS, ROAST KIFLER & YUZU AIOLI.

ROAST SPRING LAMB
WITH PEPERONATTA, CARAMELIZED FIGS & SKODALIA

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MAIN COURSE ACCOMPANIMENTS

FENNEL SEED ROASTED CARROTS WITH MANUKA HONEY.

CHICKPEA, TURMERIC & CAYENNE ROASTED CAULIFLOWER WITH CORIANDER.

ROAST BUTTERNUT PUMPKIN WITH HONEYED PERI-PERI & PEPITAS.

STEAMED BROCCOLINI WITH BEURRE BLANC & TOASTED SHAVED ALMONDS.

ROASTED CHAT POTATOES WITH ROSEMARY & SEA SALT.

GORGONZOLA & PARMESAN SALAD WITH WILD ROCKET & WHITE BALSAMIC DRESSING.

LEAFY GREEN SALAD WITH ONION, CHERRY TOMATO, PARMESAN & VINAIGRETTE DRESSING.

FRESHLY BAKED DINNER ROLLS WITH WHIPPED BUTTER

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DESSERTS

WHITE FIG BACLAVA
WITH ALMONDS, CHOCOLATE & BURNT FIG ICE-CREAM

CHOCOLATE FRANGELICO MOUSSE
WITH HONEY, TOFFEE CHARD & CHANTILLY CREAM

CHOCOLATE FONDUE PUDDING
WITH RASPBERRY COULIS & BUTTERMILK ICE-CREAM.

SALTED CARAMEL RICE PUDDING
WITH PISTACHIO TOFFEE CRUST

FRENCH CRÈME BRULEE
WITH VANILLA BEAN & COGNAC-SOAKED STRAWBERRIES.

CITRUS KEY LIME TART
WITH TORCHED MERINGUE & CREAM ANGLAISE.

ESPRESSO PARFAIT
WITH CHOCOLATE SOIL, COFFEE BEAN & BERRY SORBET.

ARTISAN CHEESE & FRUIT PLATE
WITH BRIE, GORGONZOLA, NZ CHEDDAR, SLICED EXOTIC FRUIT & FLATBREAD.