



## A LA CARTE MENU

- Minimum numbers apply
- Enquire for Prices
- Option for Three-course or Two-course meals
- Available with alternate drop (choice of two dishes per course)
- Kitchen and wait staff supplied
- Crockery, glassware, and linen supplied
- Vegetarian and special dietary meals available
- Beverage package available
- Outside catering (other venues- Marquee's)



[www.garnishescatering.com.au](http://www.garnishescatering.com.au)

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18 Edmondstone Rd Bowen Hills QLD 4006



## A LA CARTE MENU

### Bread and Butter

A crusty Italian bread roll served with butter

## ENTRÉE

### Smoked Salmon Terrine with Dill Mustard

Served with crispy bread, salad greens and balsamic glaze

### Warm Arabic Lamb, Roasted Baby Beets, Sweet Potato and Persian Fetta Salad **G**

Finished with spiced yoghurt and torn basil leaves

### Thai Beef Salad **avail G**

Tender Royal grain fed young eye fillet tossed through Asian greens with a coriander, lime and mint dressing, sprinkled with toasted cashews and crunchy noodles



### Traditional Bruschetta **V**

Roasted cherry tomatoes, basil, Spanish onion, marinated bocconcini on crispy sour-dough with balsamic glaze

### Cauliflower and Coriander Spiced Soup **V, avail G**

A flavoursome winter soup to tantalize the taste buds, served with a herb infused toasted pita.

### Caramelised Onion and Potato Tart **V**

Served with a Beetroot chutney smear, dressed rocket and Parmesan salad

### Beetroot and Orange Soup **V, avail G**

A silky-smooth vibrant soup, perfectly balanced with a delightful dill cream garnish and crunchy croustades.

### Pumpkin and Goat's Cheese Tartlet

Crumbly Shortcrust pastry filled with roasted honey pumpkin, goat's cheese, parmesan and leek, garnished with a balsamic herb salad

**G** = gluten free

**V** = vegetarian

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## MAIN

### **Fragrant Spiced Coconut Salmon**

Poached Salmon infused with exotic flavours served with Jasmine Rice & Asian Greens

### **Chicken Prosciutto Ballotine**

In a red wine jus served with potato and pumpkin gratin, balsamic beetroot, maple carrots and pumpkin puree

### **Olive Tapenade Wild North Queensland Seep Sea Snapper**

On a tomato, chickpea and borlotti bean stew with a toasted pita garnish

### **Crispy Pork Belly with Caramel Sauce**

Served with pumpkin, Parmesan, macadamia risotto, roasted baby carrots and crispy prosciutto

### **Sweet Asian Duck Risotto**

Succulent Peking style duck with coconut risotto, steamed greens and a sweet soy and ginger reduction

### **Macadamia Crusted North Queensland Barramundi**

With roasted kipfler potatoes, mango, lime and mint salsa finished with a light water-cress salad

### **Baked Maple Glazed Salmon**

Served with Duchess potatoes and steamed greens

### **Royal Grain Fed Young Eye Fillet of Beef**

Filled with Pancetta & Pate resting on a green pea potato smash with fresh greens and mushroom dijon jus

### **Eye Fillet Mignon**

Served on sweet potato battons and English spinach drizzled with a light hollandaise sauce

### **Salmon Potato Tarte Tatin**

Baked Salmon resting on a potato and caramelised onion Tarte Tatin drizzled with a tangy lemon hollandaise sauce with crisp green beans

### **Rack of Lamb G**

With beetroot compote, roast potatoes, pea puree, macadamias and minted yoghurt

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## MAIN (continued)

### **Lemon Butter North Queensland Barramundi**

Served with a pea puree and Pommés Au Gratin

### **Pan Grilled Wild North Queensland Deep Sea Snapper with Creamy Macadamia Pesto**

Resting on a tangy bean salad, served with a seasoned potato stack

### **Beef Cheeks**

Slow cooked in a red wine beef jus with winter herbs, served on a pea puree mash with buttered asparagus

### **Mediterranean Chicken**

Tender chicken breast pocketed with sun-dried tomatoes, basil and cream cheese with a creamy potato mash and crisp greens

### **Salsa Verde Wild North Queensland Deep Sea Snapper**

Succulent baked fish served on a warm potato, tomato and asparagus salad, finished with a tangy salsa and served with haloumi fries

### **Confit Cherry Duck**

Resting on a potato and parsnip puree, buttered asparagus spears and beetroot arancini

### **Bittersweet Wild North Queensland Deep Sea Snapper**

Pineapple, roasted corn & herb salsa with an almond croquette, tortilla crumb and a watercress salad

### **Almond, Eschallot, Mascarpone Chicken**

Served with wilted spinach, potato fondant, fig gravy and duchesse carrots

### **Baked North Queensland Barramundi with French Remoulade**

Resting on crunchy kipflers with a fennel and beetroot salad and balsamic reduction.

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## DESSERT

### **Passionfruit Sour Cream Tart**

Buttery shortbread pastry filled with passionfruit and sour cream and topped with a passionfruit curd

### **Raspberry, Almond, and Coconut Tart **G****

Moist, golden ground almond tart filled with raspberry compote and topped with coconut macaroon

### **Specialty Sticky Date Pudding**

Served warm with ice cream and butterscotch sauce

### **Hazelnut Chocolate Tart**

Chocolate shortbread pastry filled with a chocolate and hazelnut praline topped with dark chocolate ganache

### **Chocolate Tasting Plate**

Petite desserts of chocolate mousse tart, milk chocolate yuzu & sesame and baked white chocolate and coconut cheesecake made with Valrhona chocolate

### **Raspberry Opera Cake**

Raspberry Opera cake with chocolate ganache, raspberry jelly and raspberry sand.

### **Coffee Stone**

A flourless chocolate and soft caramel hazelnut cake wrapped in coffee mascarpone mousse with a crisp outer chocolate shell.

### **Lemon Meringue Tart**

Delicate sweet short pastry with tangy lemon curd filling, topped with soft meringue.

### **New York baked cheesecake**

A creamy baked cheesecake with a fresh berry compote and crumbly biscuit base

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