



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)
- Crockery, glassware, and linen supplied
- Vegetarian and special dietary meals available
- Beverage package available
- Outside catering (other venues- Marquee's)



www.garnishescatering.com.au

P 07 3852 6644

E chris@garnishescatering.com.au

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 **M**

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.

Pumpkin and Goat's Cheese Tartlet **G**

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

Tomato, Bocconcini & Herb Arancini **G V**

Creamy risotto balls filled with sun-dried tomato and bocconcini, served on tomato Napoli with rocket garnish.

G = Gluten free

V = Vegetarian

M = Mixed Origin Seafood

www.garnishescatering.com.au

P 07 3852 6644

E chris@garnishescatering.com.au

18 Edmondstone Rd Bowen Hills QLD 4006



MAIN

Fragrant Spiced Coconut Salmon M G

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 Deep Sea Snapper M

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

Macadamia Crusted North Queensland Barramundi M G

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

Baked Maple Glazed Salmon M

Served with Duchess potatoes and steamed greens

Royal Grain Fed Young Eye Fillet of Beef G

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

Eye Fillet Mignon G

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

Lemon Butter North Queensland Barramundi M

Served with a pea puree and Pommies Au Gratin

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

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 G

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

G = Gluten free

V = Vegetarian

M = Mixed Origin Seafood

www.garnishescatering.com.au

P 07 3852 6644

E chris@garnishescatering.com.au

18 Edmondstone Rd Bowen Hills QLD 4006



MAIN (continued)

Salsa Verde Wild North Queensland Deep Sea Snapper M G

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

Confit Cherry Duck

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

Almond, Eschallot, Mascarpone Chicken

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

G = Gluten free

V = Vegetarian

M = Mixed Origin Seafood

www.garnishescatering.com.au

P 07 3852 6644

E chris@garnishescatering.com.au

18 Edmondstone Rd Bowen Hills QLD 4006



DESSERT

Exotic Coconut Mousse G v

Coconut mousse filled with pineapple, lime and passionfruit compote, set on a coconut shortbread base.

Hazelnut Chocolate Praline Tart v

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

Chocolate Tasting Plate v

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

Raspberry Opera Cake v

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

Coffee Stone v

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

Lemon Meringue Tart v

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

Tropical Groove Cheesecake Tart v

Passionfruit cheesecake layered with tropical compote, on a chocolate praline base with sweet shortcrust pastry

Apple Salty Caramel Tart v

Vanilla shortbread with caramel frangipane, topped with salted caramel and caramelised apple

G = gluten free

V = vegetarian

v = vegan

www.garnishescatering.com.au

P 07 3852 6644

E chris@garnishescatering.com.au

18 Edmondstone Rd Bowen Hills QLD 4006