

Local Produce... Global Inspiration

The Cocky's Wife

CATERING AND EVENTS

A La Carte Catering Menu

The following menus are suggestions only. If you have a particular dish in mind please ask! Everything is home-made!

Entree- Standard @ \$10pp

Soft herb risotto with poached chicken and basil
Rocket, radicchio and pear salad with aged parmesan and a balsamic and walnut dressing
Pumpkin and pine nut arancini with paprika aioli
Vietnamese chicken salad in a crispy wonton cup
Creamy potato and leek soup with garlic crouton
Pork san choy bau served in a witlof cup
Braised chicken tagine with cous cous
Fetta, red pepper and leek tart
Cummin spiced butternut pumpkin soup
Individual beef and mushroom pie
Farmhouse Terrine with brioche toasts

Mains- Standard @ \$22pp

Chicken chasseur with a mushroom and potato mash and seasonal greens
Beef bourguignon with smashed chat potatoes and beans
Greek style roast lamb leg with baked butternut, asparagus and jus
Braised Portuguese style chicken with cherry tomatoes on soft polenta
Apricot chicken with green peppers, rice pilaf and almonds
Lamb and quince tagine with spiced cous cous
Twice baked lamb shanks in five-spice, tamarind and ginger on a kumera mash
Salsa verde chicken breast with tomato salsa and greens
Red wine braised beef cheek with creamy polenta and wilted greens
Malaysian mango curry chicken breast with coconut rice and green beans

Dessert- Standard @ \$8pp

White chocolate mud cake with berry coulis
Pear and dark chocolate cake
Coconut sticky rice with fresh summer fruits
Spiced poached stone fruit with vanilla bean ice-cream
Layered lychee and mango jelly
Coconut sago pudding with mango puree
Orange and chocolate bread 'n' butter pudding
Rice Pudding with Rosewater Berries

Entree- Premium @ \$12pp

Poached atlantic salmon and warm potato and fennel salad with a sweet mustard vinaigrette
Wok tossed prawns on saffron rice with a lemon cream sauce and coriander
Slow roasted lamb rump on a bed of pearl barley with preserved lemon salsa verde
Spiced rare beef, smashed cucumber and bean shoot salad
Smoked salmon, dill and mascarpone tart
Smoked chicken orecchiette with blue cheese, sage and walnut sauce
Individual Moroccan lamb pie

Mains- Premium @ \$26pp

Seared beef fillet with potato, horseradish and chive mash, sweet onion and red wine jus
Slow roasted lamb rump with lemon scented potatoes, black olives, roasted tomatoes and a herbed lamb jus
Oven baked market fish fillet with celeriac puree and poached fennel
Cinnamon duck breast with an orange and sweet potato puree and a dark cherry sauce
Proscuitto wrapped Chicken roulade with baby peas, mint and ricotta served atop a creamy white bean puree.
Asian style pork belly on a wombok and fennel salad
Poached atlantic salmon in a citrus butter sauce on a celeriac puree
Seared scallops on celeriac puree with broad beans and grilled pancetta

Dessert- Premium @ \$10pp

Dark chocolate and espresso flourless chocolate cake
Lemon curd tart
Individual apple and rhubarb pies
Vanilla bean panna cotta with a stewed blood plum
Honey and milk chocolate mousse tart with pear
Individual sticky date puddings with clotted cream
Crème brulee with a port stewed fig and apricot compote
Eton mess martini with seasonal berries
Caramel and wattle seed tart
Summer citrus trifle