



Mosman Catering

ENTREES

19.00

Veal tortellini with bacon, double cream and peas

Fresh seasonal vegetable soup - ask us for your favourite

Mushroom and parmesan risotto

Scallops carpaccio on fresh fennel salad

Aubergine tower with homemade bechamel sauce

Smoked salmon tartare in soy and honey with fennel and
cucumber

Chargrilled octopus on pumpkin puree with pan fried kale and
zucchini flowers

Chicken liver pate topped with port wine jelly, toasted brioche and a
fig jam

Classic prawn cocktail with fresh king prawns, iceberg lettuce and a
light dill sauce



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MAINS

42.00

Risotto with mushroom and parmesan

Three point lamb rack on broccoli veloute with roast potatoes

Roast mackerel on tomato concasse and pomegranate with
spring vegetables

Beef eye fillet on Paris mash with red wine jus and buttered
green beans

Chargrilled octopus on pumpkin puree with pan fried kale and
zucchini flowers

Aubergine tower with homemade bechamel sauce

Pan fried salmon fillet on cauliflower puree, olives and heritage
tomatoes with cauliflower rosettes

Roast duck breast on sweetcorn puree with braised fennel



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DESSERTS

19.00

Warm caramel sticky date pudding served with vanilla bean ice cream

Traditional seasonal fruit pavlova

Chocolate torte with double cream

Tiramisu with coffee syrup, sponge cake and coffee jelly

Peach and passionfruit cheesecake with cream and coulis

High tea tasting platter

Australian cheeseboard with cheddar, brie and blue, served with lavosh, crackers and exotic Fruits – plus \$4.00pp

All meals served with warm bread rolls and butter

Alternate servings 2.00pp per course

Tea and coffee service 4.00pp