

Onset

C A T E R I N G

Menu

TIAN OF GRAVID TUNA WITH BLINI, YABBY MOUSSE, TOPPED WITH FLY FISH ROE AND SERVED WITH ROASTED BEETROOT TARTARE

Domaine Chandon, Pinot Rose



SEARED SCALLOPS WRAPPED IN PANCETTA SERVED ON CAULIFLOWER AND PORCINI PUREE WITH PARMESON CRISP AND BISQUE SAUCE

Cape Mentelle, Sauvignon Blanc Semillion



MT BARKER CHICKEN AND TRIPLE BRIE TARTLET SERVED WITH BLUEBERRY COMPOTE AND PETITE SALAD

Domaine Chandon, Chardonnay



SMOKED VENISON WITH BLUE CHEESE AND ROSEMARY CROQUETTES AND MUSCAT REDUCTION

Domaine Chandon, Pinot Noir



HARVEY BEEF FILLET SERVED WITH MAMJUMUP TRUFFLED MASHED POTATOES, PORT WINE JUS AND RED ONION RELISH

Cape Mentelle "Trinders", Cabernet Merlot



CHOCOLATE MOUSE CAKE WITH CHERRY COMPOTE AND SHREDDED COCONUT

Port and coffee

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CATERING