

Private Chef Dining Experience

... Canapés ...

Local Albany oysters, baked Kilpatrick
Hoisin & coriander confit duck roulade, star anise & orange
Crostoni local goats curd mousse, Sentry farm honey, thyme & walnut

... Amuse Bouche ...

Torbay Asparagus Veloute

... Entrée ...

Seared scallops, Plantagenet confit pork belly, minted pea puree,
crisp pancetta & Muscovado dressing

... Main ...

Twelve hour Guinness braised Harvey beef cheek,
white bean & potato puree, roast shallots, creamed spinach,
crisp sweet potato, truffle jus

To finish....

... Dessert Taste Plate ...

Dark chocolate ganache & almond tart, raspberry emulsion
+
Salted caramel & gingerbread trifle with honeycomb chard
+
Espresso crème brulee with biscotti

Minimum 6 adult guests
Price upon enquiry

Executive Chef – Frederick Kirby
www.KirbysCatering.com.au