



Menu options

Passion
ATE THE CHEF

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Canapes and substantial:

Goats cheese pannacotta and saffron candy apples

Roast veg, smoked paprika, haloumi frittata w chipotle mayo

Prawn and shitake gyoza with soy mirin ginger broth

Roquefort mousse, lemon choux pastry, fig glaze

Grade 4 rare roast wagyu, black garlic, blackberry gel

Torched dashi scallop, roe, wakami dust

Seared duck breast, celeriac 5 spice remoulade soured cherries

Beetroot and gin cured salmon with lemon ricotta, sweet onions

Cauliflower and Roquefort shots

Sous vide chicken breast, roast corn, tarragon powder

Potato fondant, smoked quail, blackberry, truffle

Cheese burger sliders, black garlic, cornichons

Beetroot, mint, watermelon and rosewater labna

Lobster sliders

Angasi oysters

Petit Fours:

Chocolate honeycomb clusters

Bourbon truffles

White chocolate roasted almond rocher

Moroccan almond and orange cakes

Lemongrass and ginger pannacotta

Garamasala roasted apple, shortbread, rhubarb

Chocolate textures

Grazing stations:

Meat selection: bresaola, Portuguese chicken breast, copa, sopressa, prosciutto

Cheese selection: Roquefort, truffled pecorino, Le Tur brie, red wine amore, whisky cheddar

Roasted vegetable ribbons, roast olives, cornichons, gin cured salmon, dips

Selection of breads and crackers

Live Interactive stations:

Paella cooked with an authentic pan, burner and stand

Sushi, sashimi and nigari

Mixed sliders

Mexican ceviche and tortillas

Create your own

Entrée:

Jamon serrano with goats chèvre pannacotta, Persian figs, smoked tomato, saffron candy apples

Beetroot and gin cured Atlantic salmon, lemon ricotta, roe, salmon wafer, fennel gel

Taste of the ocean; Scallops, wakami dust, sesame toasted nori, black fungus, white bean and ginger puree

Tomato jelly, balsamic honeycomb, olive soil, goats chevre mousse

Cauliflower and Roquefort soup, cauliflower florets, Roquefort mousse, asparagus tips, olive oil crouton

Salad of Lobster tail, pico de gallo gel, pomegranate, blood orange reduction, golden beetroots

Ceviche of kingfish, pico de gallo gel, fennel pickled cucumber

Grade 5 wagyu tortellini, porcini paste, fired yellow capsicum gel, truffled king oyster mushrooms, Jerusalem artichoke chips

Main:

Wakame Salmon on crushed potato colcannon with lobster, dashi, chipotle, pickled cucumber, bonito, watermelon radish

Sous vide lamb with roasted corn paint, potted peas and buffalo mozzarella

Grade 7 wagyu eye fillet, potato fondant, soured cherry gel, smoked blackberries, micro veg, black garlic

Pan fried snapper fillet, green tomato consume, asparagus, olive soil, roast tomato gel, tarragon oil, pencil leeks

Applewood smoked spatchcock breast with celeriac puree, dutch carrots, olive salt, harissa

Seared duck breast with celeriac 5 spice remoulade, savoury fruit paste, soured berries

Pan fried snapper, smoked tomato gel, white asparagus, green tomato consume, tarragon oil, olive soil

Dessert:

Textures of chocolate:

Chocolate parfait sphere, chocolate shatters, chocolate soil, white chocolate almond clusters, freeze dried berries, whisky truffles

Orange and almond cake, almond milk pannacotta, orange sorbet, macerated mandarin segments, cardamom gel

Ruby grapefruit jelly, strawberry marquise, sticky toffee apple, lemon meringue

Apples and rhubarb:

Roasted thyme and garamasala pink lady apples, roast rhubarb, green apple sorbet, saffron candy apples, apple gel

Lemongrass and ginger pannacotta with lavender, lemon rocks, candy apples, freeze dried berries and cashew paste

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We look forward to
serving you soon.

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