

## *Masters tasters finger food menu*

*Aperitifs including award winning local gin, organic lime ice shots and native Australian liqueurs.*

*Fig glazed pork cheek, olive & blue cheese torte*

*King prawn, goat's feta, sun dried tomato pesto.*

*Double smoked spatchcock, Gruyere, puff, Cognac cream.*

*Lamb en sous vide, Nicoise olive, wattle seed brioche*

*Confit duck, chervil crepe, white truffle vinaigrette.*

*Atlantic salmon, lavosh, lemon myrtle crème fraiche', micro herb*

*Lobster salad, rice paper, herb miring.*

*Japanese scallops, local honeyed pancetta, wasabi pea puree*

*Wagyu beef, chili chutney, fried olive Turkish.*

*Pan smoked swordfish, lime gelato, mango*

*Sydney Rock oysters, lemon.*

### *Dessert*

*Bavarian chocolate mousse shot, vanilla anglaise, cherry*

*Pomegranate fromage de mon liqueur*

*Shiraz strawberry compote, boysenberry cream, fairy floss*

*26 portions over 5 hours*

*\$95.00*

*Includes beverage and food service staff + qualified chef/s.*

[www.cateraid.com.au](http://www.cateraid.com.au)

[greg@cateraid.com.au](mailto:greg@cateraid.com.au)

