



NOAHS KITCHEN PURE CATERING **FINE DINING MENU**



With a combined 35 years in the hospitality industry, the team at Pure Catering will ensure that your food and service are simply the best. Also, with our commitment to the environment and animal welfare, you can sleep knowing that Pure Catering is the best choice.

Entrée - \$15.00 per person

Dill cured salmon gravadlax with pickled cucumbers and caper relish
Pork and chicken country style terine, wrapped in bacon with onion jam and warm bruscetta
Garlic prawn, mascarpone, avocado and olive salad with extra virgin olive oil
Air dried sirloin carpaccio with wild forest mushroom salad, shaved parmesan and salsa verde
Half a dozen natural coffin bay oysters with a lime bloody mary shooter

Mains - \$25.00 per person

Char-Grilled Rib Eye Steak with "Bubble n Squeek" Rosti Cake, seasonal Vegetables and REAL Jus
Market Fresh Local Fish with a warm salad nicoise and chive hollandaise sauce
North African inspired braised lamb shank with spicy cous cous and pumpkin drizzled with lemon oil
Seared local Scallops and Chorizo with New Potatoes, seasonal vegetables and Lemon Aioli
Chicken breast stuffed with mushroom, spinach and dried tomatoes with creamy mash and buttery beans

Dessert - \$10.00 per person

CHOCOHOLICS DREAM

Triple chocolate mousse - white, dark and milk chocolate layers with chocolate sauce
Classic tiramisu with coffee cream sauce
Eton Mess - Strawberry Fool with fresh berries, Chantilly cream and coulis
French vanilla cheesecake with chantilly cream, coulis and fresh berries
Flourless Chocolate cake with Creme Fraiche

GST INCLUSIVE Staff needed for service Equipment needed Minimum 20 guests or \$1000