

GATHER & EAT CATERING

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Plated

SIT DOWN FORMAL



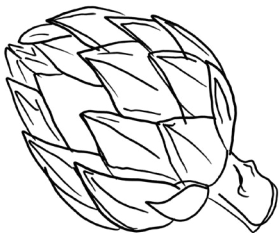
Starters

Smoked trout rillettes with toasted brioche and watercress
Tuna tataki with chilli and ginger
Chicken parfait with smoky bacon and melba toast
Slow roasted pork belly with green mango, apple and a lime soy dressing
Sweet potato gnocchi with crispy sage, walnuts, orange and brown butter
Burrata, charred peach and heirloom tomatoes with toasted fennel dressing

Mains

Grilled eye fillet with potato au gratin and a rosemary jus
Slow cooked osso bucco with gremolata and parsnip puree
Pan fried duck breast with sweet potato fondant and cherry brandy sauce
Herb crusted lamb loin with roasted baby beets
Wild mushroom, ricotta chicken ballotine with pumpkin puree and Romanesco
Pan fried market fish with celeriac puree, lemon butter and samphire
Winter citrus salmon with herbed butter & fennel
Roast beetroot, goat's cheese and thyme tart

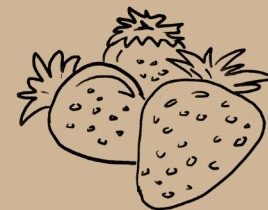
All main are served with a side of steamed seasonal greens



Desserts

Plum and almond frangipane tart with whipped honey ricotta
Salted dark chocolate tart with toffee praline crisp
Rosemary and vanilla panna cotta with scorched lemon sauce
Raspberry and white chocolate cheesecake
Three cheese plate with house-made quince paste and lavosh
Rhubarb and strawberry pavlova with chantilly cream

Eat Well Love Life





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