

SIMON EKAS CATERING

SPRING BOARDROOM LUNCH SAMPLE MENU

Entrée

Beetroot cured kingfish with horseradish mouselline

Main

Roasted pork rack, celeriac puree, wild mushrooms and farro

Side Dishes

Broccolini with beurre noisette

Dessert

Steamed quince pudding with cinnamon and burnt butter ice cream

SPRING AFTERWORK COCKTAIL EVENT SAMPLE MENU

Tempura king prawns with chilli, coriander and plum dipping sauce

Chicken liver parfait on brioche with cornichons

Ash goat's cheese, speck, hazelnut and watercress

Teriyaki salmon with wasabi avocado and wakame

Moroccan spiced lamb tenderloin with mint yoghurt

Coriander crusted tuna in a filo tart with wasabi mayo

Lightly battered zucchini flowers with soy and mirin dipping sauce

Red duck curry with jasmine rice and coriander salad