

# THE MAIN EVENT





# CANAPÉS



## COLD

- Tomato Bruschetta (vegetarian)
- Beef Crostini with Beetroot Relish & Aioli
- Tomato, Whipped Feta & Pesto en Croûte
- Pumpkin & Feta Tartlet with Caramelised Onion
- Salmon on Cucumber with Cream Cheese and Dill

## HOT

- Karaage Chicken
- Marinated Chicken Skewers
- Sliders
- Bao Buns

## SOMETHING SWEET

- French Fruit Tartlet
- Lemon Meringue Tarts
- Profiteroles

- Chicken Caesar Crostini
- Smoked Salmon Blini with Crème Fraîche
- Prosciutto, Tomato and Bocconcini Skewers
- Brie, Caramelised Onion & Thyme Tartlet

- Salt & Pepper Squid with Fresh Lemon
- House made Arancini with Garlic Aioli
- Tempura Prawns
- Peri Peri Grilled Prawn Skewers with Sriracha Mayo

- Baked Callebaut Tart
- Fruit Skewers
- Cheesecake Bites



Minimum 40pax

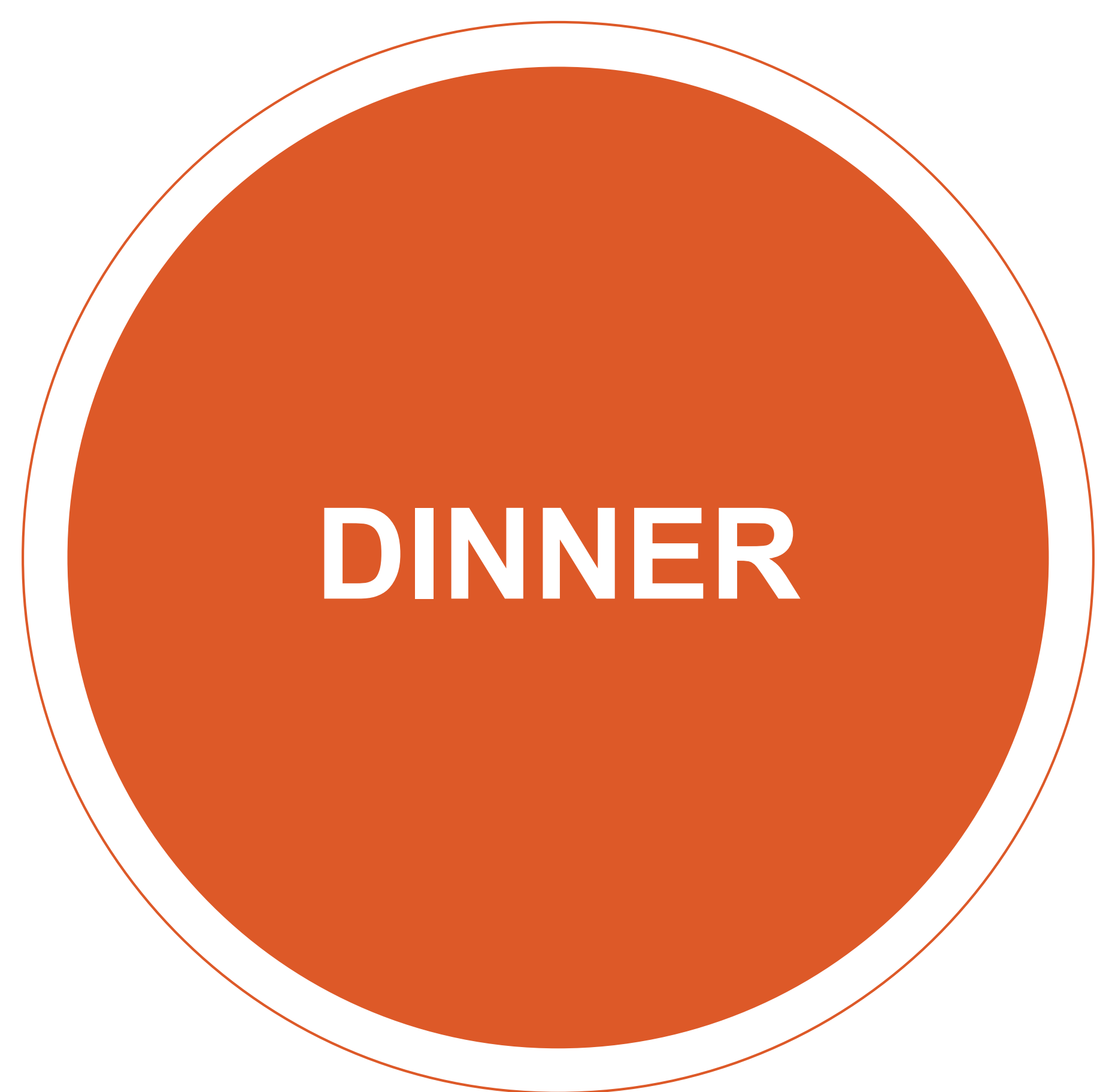
\$16pp | Pre-Dinner | Selection of 4, 30 mins

\$18pp | Selection of 4, 45 mins

\$28pp | Selection of 6, 1 hour

\$48pp | Selection of 8, 2 hours





Minimum 40pax  
 \$46 pp | Main Only  
 \$65pp | Alternate Drop 2 Course  
 \$76pp | Alternate Drop 3 Course

## ENTRÉE

- Twice Cooked Pork Belly, Apple and Walnut Slaw, Rich Jus
- Flash Fried Spice Salted Calamari, Chilli Honey Lime Dressing, Aioli
- Asian Citrus Chicken on Crispy Slaw
- Thai Beef, Salad of Mint, Basil, Coriander, Garden Leaves, Peanuts
- Caramelised Onion and Vegetable Tart with Parmigiano Reggiano
- Roasted Pumpkin Risotto, Parmigiano Reggiano Wafer, Broccolini, Evoo

## MAIN

- Seared Eye Fillet, Green Goddess Sauce, Sweet Potato Puree, Evoo Broccolini topped with Tempura Onion and Rich Jus
- 250gm Rib Eye Fillet served with Truffle Mashed Potato, Asparagus, Dutch Carrots and Rich Jus
- Chicken Breast Stuffed with Mushrooms, Truffle Mash Potato, Broccolini and Creamy garlic Sauce
- Confit Chicken Maryland, Sweet Potato Fondant, Broccolini and Rich Demi Glaze
- Lamb Rack with Potato Dauphinoise, Minted Pea Puree, Roasted Dutch Carrots and Chimi Churri (+\$5 per head)
- Pan Roasted Market Fish, Smashed Potatoes, Evoo Broccolini and Almond Crumb
- Crispy Skin Salmon Fillet, Roasted Cauliflower, Puree of Roast Pumpkin & Vegetables with Lemon Salsa Verde
- Roasted Sweet potato with Crispy Chickpeas, Sauteed Spinach and Chimi Churri

## DESSERT

- Sticky Date Pudding w. Butterscotch Sauce & Vanilla Bean Ice Cream
- Vanilla Bean Panna Cotta served with Berry Coulis & Glass Wafer
- Baked Callebaut Dark Chocolate Tart, Raspberry Compote, Cream
- Salted Caramel Tart with Cream and Toasted Macadamias
- Lemon Tart served with Meringue & Raspberry Coulis
- Tiramisu







Contact us: ☎ 02 6799 6740 ✉ [eventcoordinator@narrabri.nsw.gov.au](mailto:eventcoordinator@narrabri.nsw.gov.au)