PRIVATE CULINARIAN CATERING

bespoke chef

SAMPLE BANQUET MENU

{ CANAPES }

north east yabbie ceviche I lemon myrtle mayonaise I cucumber & radish salad
free range pork belly I roasted local apple & chestnut puree Beechworth cider jus
tomato & caramelised onion tart I whipped Milawa ashed goats cheese

{ SHARE BANQUET }

selection of house baked breads served with our own
cultured butter, hand made by The Culinarian

paperbark baked snapper I lemon myrtle sauce
roasted chicken pieces I Jamieson Brewery Brown Ale & mushroom sauce
slow cooked saddle of alpine valley lamb I homemade mint jelly

accompaniments
buttered broccolini and green beans
sautéed kipfler potato with creamed leek and chives
rocket and pear salad, Locheilan blue cheese dressing

{ SHARE DESSERT }

espresso cheesecake I double cream I candied walnut
caramelised lemon tart I raspberry cream I citrus powder
white chocolate bavarois I vincotto strawberries I hazelnut praline

{CHEESE STATION }

selection of cheese, fresh fruit & nuts, local artisan breads,
lavosh, crackers and quince paste
Locheilan Kaarimba soft, Milawa Tomme (goats milk)
Milawa aged cheddar, Locheilan broken blue