

# CONVIVIVUM

Food Experience



## SIT DOWN

**2 course** \$55 – **3 course** \$65 – **5 course\*** \$95  
Minimum order 15 pax

Price includes: bread roll, butter and delivery.

Service staff available on request, price on application.

Prices are not gst included.

\*For a maximum of 40 guests.

### ENTREE

#### Warm pulled lamb tart

Chickpea puree, tzatziki, pickled zucchini

#### Pan fried eggplant "lasagna" (V, GF)

Buffalo mozzarella, tomato and basil veloute, parmigiano cheese, herbs

#### Seared pacific scallops (GF, DF)

Smoked lamb chorizo, pea puree, saffron aioli, herbs

#### Twice cooked pork belly (GF)

Roasted apple gel, parsnip crisps, pickled shallots, red wine glaze

#### Wagyu bresaola carpaccio

Roasted garlic mayo, shaved parmigiano cheese, fried capers, lemon vinaigrette, grissini sticks, rocket

#### Individual produce plate

Artisanal cured meat, marinated vegetables and cheese, tomato bruschetta, grissini sticks

### SIDES TO SHARE

**Garlic and rosemary potatoes** \$2pp

**Medley of vegetables** \$2pp

### DESSERT

#### Coconut Brule (GF/DF)

Fresh berries salad, crunchy meringue, ginger chards

#### Frozen cheesecake (GF)

Raspberry puree, orange cream, fresh berries

#### Warm ginger & date pudding

Salted caramel sauce, vanilla bean gelato, strawberry

### MAIN

#### Stuffed red bell pepper (V, GF, DF)

Indian vegetables rice biryani, pepper coulis, coriander oil

#### Pan-fried salmon fillet (DF)

Lebanese barley and herb salad, feta, orange and tomato salsa, saffron aioli

#### Asian barramundi fillet (GF, DF)

Thai herbs salad, fried organic tofu, shitake broth

#### Marinated chicken breast (GF)

Jalapeno corn bread, cumin carrot puree, charred pineapple and mint salsa

#### Korean pork rib-eye (GF, DF)

Kimchi bok choy, nashi pear sauce, puffed rice asian salad

#### Middle eastern lamb shoulder

Moroccan cous-cous, spiced yoghurt, charred lemon, herbs

#### Charred beef porterhouse (GF)

Potato croquette, roasted pumpkin puree, cauliflower florets, thyme Jus

#### Slow cooked churrasco beef brisket (GF)

Potato and pea empanada, roasted corn puree, chimichurri sauce

#### Chocolate Dome (GF)

Burnt orange puree, honeycomb, hazelnut praline

#### Dulce De Leche Tart

Poached rhubarb, raspberry gel

#### Baked pavlova (GF)

Forest fruit coulis, citrus chantilly, berries