



call us on 0412 682 756 or email catering@edencatering.com.au www.edencatering.com.au

Image Curley Tree Photography

personal chef menu

Our price per person includes staff to prepare and serve your menu, crockery, cutlery and best of all we clean up the kitchen once we're finished. 3 course menu – 2 choices per course served alternately to your guests.

ENTRÉE

BEET AND MELON

heirloom beetroot and melon salad, jamon, labneh, port soaked figs and lavender honey (GF)

PRAWNS

local prawns with a sweet corn, cucumber and baby leaf salsa, orange gel and lime mayo (GF)

SCALLOPS

pan fried Canadian scallops, smoked potato and herb salad, seaweed caviar and nolly prat gel (GF)

GNOCCHI

potato gnocchi with truffled pumpkin puree and a sage and lemon butter sauce (Veg)

DUCK AND FIG

pan fried duck breast, pickled baby beets, melon, figs, witlof and a walnut vinaigrette (GF)

PORK BELLY

confit pork belly, truffle oil and cauliflower puree, granny smith apple match sticks, and bordelaise sauce (GF)

QUAIL

confit quail legs, roasted quail breast, bortrytis poached grapes, mandarin and radish (GF)

LAMB

pan fried lamb fillet, smokey eggplant, heirloom tomato and Hunter olive salsa (GF)

OYSTERS Available – Per Dozen \$36

Sydney rock oysters shucked by your chef, served with a lemon sorbet and eschallot and red wine vinegar pearls (GF)

MAIN COURSE

BARRAMUNDI

oven roasted Barramundi fillet, steamed zucchini flower and scallop mousse, globe artichoke and nolly prat veloute (GF)

SALMON

pan fried Huon Tasmanian salmon fillet, with a tomato, poached prawn and cucumber salsa, dill aioli, and seaweed caviar (GF)

ZUCHINNI FLOWERS

fried zucchini flowers filled with goats cheese, roast fennel, grape and watercress salad and a burnt orange vinaigrette

CHICKEN

roasted chicken breast, truffled white onion puree, burnt butter sauce with a fresh grape and fennel dust (GF)

BEEF CHEEKS

Angus beef cheeks, parmesan and potato galette, blanched asparagus and radish with juniper berry and red wine sauce (GF)

DUCK

hickory smoked duck breast, celeriac puree, orange and ginger glazed carrots, purple cabbage and walnut vinaigrette (GF)

LAMB

roasted lamb fillet, with smoked eggplant, roasted baby truss tomatoes, sweet potato galette and cabernet jus (GF)

BEEF

grass fed fillet of beef, roasted field mushrooms, caramelised beef jus with truffled potato and heirloom carrots (GF)

DESSERT

CHOCOLATE BUDINI

soft centred dark chocolate pudding with house made banana gelato

DOUGHNUTS

homemade cinnamon doughnuts with vanilla bean Anglaise and poached rhubarb

CRÈME BRULÉE

chocolate brulee, salted caramel powder and fresh raspberries (GF)

CHEESECAKE

cheesecake mousse with coconut crumble, macerated strawberries and fresh apple

PEAR

shiraz poached pear, sweet labneh, thyme honey and ginger bread

STICKY DATE

deconstructed sticky date pudding with salted caramel sauce and coffee cream

FLAN

baked custard flan with candied chilli and chocolate crumb

CHEESE PLATE

a selection of local and imported cheeses, walnut and prune toast, fresh pear

personal chef table share menu

Our price per person includes staff to prepare and serve your menu, crockery, cutlery and best of all we clean up the kitchen once we're finished. Minimum 15 guests

T O S T A R T

Platters of a selection of local and imported cheeses, walnut and prune toast, fresh pear

P L A T T E R O P T I O N S

Share platters choose 2 main dishes and 3 side dishes

M A I N D I S H E S

Choose 2 options

Slow braised lamb shoulder with confit garlic and rosemary potatoes, heirloom carrots and red wine jus (GF)

Confit chicken Maryland with spiced cous cous, mint and lemon yoghurt and gremolata

Hot smoked Huon salmon with pickled cucumber, saffron aioli and baby herbs (GF)

Slow roasted beef brisket with sweet corn and fennel slaw, house made bbq sauce (GF)

Tempura zucchini flowers, sugar cured Petuna ocean trout, soft boiled hen egg, chat potatoes, and lime aioli

Roasted beef fillet (medium rare), field mushrooms, BBQ baby leeks, fried rosemary potatoes, with veal jus (GF)

Hot smoked duck breast, radicchio, candied walnut and orange, with pickled fennel and fresh celery (GF)

Confit pork belly with pickled purple cabbage, hoi sin and sticky orange sauce (GF)

S I D E D I S H E S

Choose 3 options

Heirloom tomato, cucumber, pinenuts, goats cheese and wild rocket pesto (GF)

Rocket, pear and parmesan salad with vino cotto (GF)

Harissa roasted eggplant with pomegranate, pistachio, heirloom tomatoes, and tzatziki (Veg/GF)

Huon smoked salmon, blood orange, fennel, pomegranate and pannagratto

Apple, candied walnuts and rocket salad (GF)

Orange, fennel and artichoke with a burnt orange vinaigrette (GF)

Roast pumpkin, fresh figs, baby zucchini with labneh, sourdough crumbs and thyme honey

Smoked potato, hen egg and radish salad (GF)

Puy lentil, roast beetroot and carrots, with spiced pan fried cauliflower, and goat's cheese (GF)

Pan fried haloumi, roast fennel, grape and watercress, with orange dressing (GF)

D E S S E R T

Choose 2 options

Dark Belgium Chocolate Tart

Lemon Meringue

Citrus and Poppyseed Cake

Macarons (GF)

Pear and Almond Frangipane

Chocolate Brownie (GF)

Flourless Chocolate Cake (GF)

Baby Pavlovas with Poached Cherries (GF)

Passionfruit and Lime Tart

Baileys Crème Brulee (GF)

Caramel Tart

Baby Baked Cheesecakes

Fresh Fruit Platter (GF/DF)

Dessert in a Jar: Cheesecake mousse with nut crumble and sticky wine soaked blueberries

tasting menu

Our price per person includes staff to prepare and serve your menu, crockery, cutlery and best of all we clean up the kitchen once we're finished. 4 course set menu, select 4 dishes for you and your guests to enjoy over a long lunch or relaxed intimate dinner. 5 course and 6 course options also available.

***One choice only from these menu items per booking*

First course

Sydney rock oysters shucked by your chef, served with lime and caviar (GF)

Golden beetroot, blood orange, smoked almond, goats curd and baby herbs (GF)

Pan fried wild mushrooms, shortcrust pastry, roast garlic and chive veloute and edible flowers

Tomato carpaccio, king prawn salsa, cucumber, lime mayo and sourdough crumb (GF on request)

Second and third course

Quail eggs, onion puree, roast prosciutto, smoked kipfler and chervil (GF)

Fried lamb brain, long stem artichoke, smashed peas with burnt lemon butter

Broken cheese soufflé, thyme and apple puree, watercress with mustard and honey

Steamed barramundi, cauliflower cream, chorizo crumb, scorched Canadian scallop

Hot smoked huon salmon, raw beet and carrot, labneh and thyme honey (GF)

Confit pork belly, crackling, celeriac puree, port soaked prunes (GF)

Crispy chicken, creamed corn, roast fennel, green grape and pomegranate (GF)

Smoked duck breast, confit leg, sautéed spinach, marmalade and heirloom carrots (GF) **

Beef fillet, truffled pumpkin, pan fried cauliflower, bordelaise sauce (GF) **

Roasted lamb rack, braised shoulder, charred fig, shaved zucchini, honey and rosemary jus (GF) **

Fourth course

Binnorie brie cheese, charred fig, hand made lavosh and honeycomb

Manchego cheese, marmalade, dates and apple sticks with rye sourdough

Pistachio cake, dark chocolate, poached corella pear, vanilla anglaise

Coconut panna cotta, pineapple and blood orange salad, kaffir lime syrup (GF)

Broken dark chocolate tart, salted caramel, vanilla cream and shaved strawberry