

**Entree**

*Corn meal crusted prawn cake on wild roquette (GF)*  
*Smoked salmon on potato pancake with horseradish cream (GF)*  
*Quail breast on classic Caesar salad*  
*Oysters served in the shell with dill and cucumber salsa (GF)*  
*Pumpkin coconut soup with Sand crab, sour cream and chive (GF)*  
*Smoked salmon Carpaccio with fennel and apple salad drizzled with lime dill dressing (GF)*  
*Prawns sautéed with Harissa spice served on cous-cous salad*  
*Char grilled Mediterranean vegetables and Haloumi stack with pesto dressing (GF, V)*  
*Spicy Thai style beef salad set on mesquillum lettuce, bean sprouts ginger dressing (GF)*

**Main Courses**

*Prosciutto wrapped baked chicken breast on thyme flavoured risotto, with vegetables (GF)*  
*Braised lamb rump with Mediterranean vegetables and roasted garlic mash (GF)*  
*Maroccan rubbed lamb rump on cous-cous with baked carrots and beetroots, coriander yoghurt (GF)*  
*Bbq eye fillet on basil infused potato mash with mushroom compote and green vegetables (GF)*  
*Harissa rubbed chicken breast, sweet potato mash and seasonal greens (GF)*  
*Steamed salmon fillet, on a bed of Asian vegetable, fragrant rice, coriander-lemon dressing (GF)*  
*Spinach ricotta ravioli, cherry tomatoes coated with a creamy basil-pesto sauce (V)*

**Dessert**

*New York style baked cheese cake with drunken berries*  
*Roasted almond brullee (GF)*  
*Sticky date pudding with butterscotch sauce*  
*Individual pavlova with seasonal fruit and clotted cream*  
*Blue cheese mousse and pear salad with almond bread*  
*Individually plated imported and local cheeses served with dried fruit and wafers*  
  
*All menus served with crusty bread rolls, butter, tea, coffee and chocolate truffles*

|                     |                           |
|---------------------|---------------------------|
| <i>Two course</i>   | <i>\$49.00 per person</i> |
| <i>Three course</i> | <i>\$63.00 per person</i> |
| <i>Four course</i>  | <i>\$74.00 per person</i> |

**Food Only**

We reserve the right to substitute a product with an equal product if there should be a supply shortage of the listed product.

*For a menu tailored to your event, please speak to a Josef's Catering consultant. Prices are GST inclusive*