



Menu

Passion
ATE THE CHEF

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Canapes and substantial:

Goats cheese pannacotta and saffron candy apples

Roast veg, smoked paprika, haloumi frittata w chipotle mayo

Prawn and shitake gyoza with soy mirin ginger broth

Roquefort mousse Jamon Serrano Persian fig cucumber

Lemon poached salmon salad w capers, dill, fennel

Torched dashi scallop, roe, wakami dust

Seared duck breast with celeriac 5 spice remoulade and soured berries

Pork belly with fennel and watermelon salad

Beetroot cured salmon with lemon ricotta, sweet onions

Cauliflower and Roquefort shots

Grade 4 rare roast wagyu, black garlic, smoked blackberries

Cheese burger sliders, black garlic, cornichons

Beetroot, mint, watermelon and rosewater labna

Seafood, chicken and chorizo paella

Pear and brie quesadillas

Lobster sliders

Angasi oysters

Petit Fours:

Chocolate honeycomb clustrers

Crisp citrus or hazelnut/chocolate biscotti

Bourbon truffles

Moroccan almond and orange cakes

Lemongrass and ginger pannacotta

Garamasala roasted apple, shortbread, rhubarb

Entrée:

Brandy, lemon and garlic flambéed prawns served with harrisa, goats cheese croutons and herb melange

Jamon serrano with goats chèvre pannacotta, Persian figs, smoked tomato, saffron candy apples

Beetroot and gin cured Atlantic salmon, lemon ricotta, roe, salmon wafer, fennel gel

Taste of the ocean; Scallops, wakami dust, sesame toasted nori, black fungus, white bean and ginger puree

Tomato jelly, balsamic honeycomb, olive soil, goats chevre mousse

Cauliflower and Roquefort soup, cauliflower florets, Roquefort mousse, asparagus tips, olive oil crouton

Salad of Lobster tail, pico de gallo gel, pomegranate, blood orange reduction, golden beetroots

18 hour teriyaki marinated eye fillet, mushroom paste, wasabi soil and a ginger snow pea salsa

Main:

Wakame Salmon on crushed potato colcannon with lobster, dashi, chipotle, pickled cucumber, bonito, watermelon radish

Sous vide lamb with roasted corn paint, potted peas and buffalo mozzarella

Grade 4 wagyu fillet with potato fondant, soured cherry gel, smoked blackberries, micro veg, black garlic

Slow braised pork belly with aniseed mousse, sweet cinnamon glaze, fennel and watermelon

Applewood smoked spatchcock breast with celeriac puree, dutch carrots, olive salt, harissa

Seared duck breast with celeriac 5 spice remoulade, savoury fruit paste, soured berries

Pan roasted kingfish, dried beetroot, roast beetroot, sauce gribische, baby veg

Dessert:

Textures of chocolate:

Chocolate parfait sphere, chocolate shatters, chocolate soil, white chocolate almond clusters, freeze dried berries, whisky truffles

Deconstructed lemon meringue pie

Ruby grapefruit jelly, strawberry marquise, sticky toffee apple, lemon meringue

Apples and rhubarb:

Roasted thyme and garamasala pink lady apples, roast rhubarb, green apple sorbet, saffron candy apples, apple gel

Lemongrass and ginger pannacotta with lavender, lemon rocks, candy apples, freeze dried berries and cashew paste