

## Dinner Party Menus Autumn/Winter 2020

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*All pricing is (+) plus GST. Min charge \$500 plus gst*

*We use only local and sustainable seafood and meat unless otherwise specified*

*Surcharges apply to individual serve vegan requirements when not selected as a full menu option*

*These menus serve as a guide and customizing menus is our preference to make your event special*

### **Dinner Menu 1 – \$90 per head**

#### **Canapé On Arrival**

Chef's Canapé of House Smoked Salmon, Blini, Crème Fraiche

#### **Sit Down**

Crusty Baguette, Beurre D'Isigny

#### **Entree**

Grilled Shark Bay Scallops on Citrus Risotto & Fennel Salad (gf)

#### **Main**

Slow Beef Cheek on Parsnip Puree, Bay Shiraz Jus, Gremolata (gf)

Seasonal Greens in Paris Butter (gf)

#### **Dessert**

Sticky Date Pudding, Caramel Sauce, Salted Caramel Gelato

**Incognito**  
CATERING \* EVENTS \* FARE

**Dinner Menu 2 - \$100 per head**

**Canapés On Arrival**

House Smoked Salmon, Blini, Crème Fraiche  
Rabbit & Pistachio Terrine, Crostini, Bush Tomato Chutney

**Sit Down**

Crusty Baguette, Beurre D'Isigny

**Entree**

Slow Beef Short Rib, Chimmichurri, Petite Herb Salad, Crispy Potato (gf)

**Main**

Confit Duck Leg, Wild Mushroom Risotto, Sour Cherry Reduction (gf)

Seasonal Greens in Paris Butter (gf)

**Dessert**

Chocolate Fondant, Crème Anglaise, Hazelnut Gelato

**Incognito**  
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**Dinner Menu 3 - \$95 per head**

**Canapés On Arrival**

House Smoked Salmon, Blini, Crème Fraiche  
Rabbit & Pistachio Terrine, Crostini, Bush Tomato Chutney

**Sit Down**

Crusty Baguette, Beurre D'Isigny

**Entree**

Grilled Exmouth Tiger Prawns

**Main**

Chateaubriand – Charred & Roasted Butt Fillet of Beef, Potato Dauphinoise, Béarnaise,  
Seasonal Greens with Bacon Lardons

**Dessert**

Chocolate Fondant, Crème Anglaise, Hazelnut Gelato

**Incognito**  
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**Dinner Menu 4 - \$105 per head**

**Canapés On Arrival**

Crab Tostada

House Smoked Salmon, Blini, Crème Fraiche

Rabbit & Pistachio Terrine, Crostini, Bush Tomato Chutney

**Sit Down**

Crusty Baguette, Beurre D'Isigny

**Entree**

Grilled Half WA Rock Lobster

**Main**

Confit Duck Leg, Wild Mushroom Risotto, Sour Cherry Reduction (gf)

Seasonal Greens in Paris Butter (gf)

**Dessert**

Chocolate Fondant, Crème Anglaise, Hazelnut Gelato

**Incognito**  
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**“The Vegetarian”**

**Dinner Menu 5 - \$85 per head**

**Canapés On Arrival**

Tostada

Blini, Crème Fraiche

Crostini, Bush Tomato Chutney

**Sit Down**

Crusty Baguette, Beurre D’Isigny

**Entree**

Sweet Onion, Chargrilled Peppers & Goats Cheese Tart, Baby Herb Salad

**Main**

Wild Mushroom Risotto

Seasonal Greens in Paris Butter (gf)

**Dessert**

Chocolate Fondant, Crème Anglaise, Hazelnut Gelato

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**“The Vegan”**

**Dinner Menu 6 - \$85 per head**

**Canapés On Arrival**

Carrot Blini, Lentil Caviar, Coyo Labneh  
Crostoni, Charred Eggplant, Bush Tomato Chutney

**Sit Down**

Crusty Baguette, EVOO, Balsamic Glaze

**Entree**

Sweet Onion, Chargrilled Peppers & Cream Cheeze Tart, Baby Herb Salad

**Main**

Wild Mushroom & Pistachio Raviolo, Mushroom Consommé, Roasted Heirlooms, Parmezan

Blackened Maple Carrots (gf)

**Dessert**

Pumpkin & Coconut Creme Brulee

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**Dinner Menu 6 – Sharing Style - \$100 per head**

**Canapés On Arrival**

Chef's Canapé of House Smoked Salmon, Sweetcorn & Herb Blini, Goats Cheese (gf)

Crab, Avocado & Pomegranate Tostada (gf,df)

Salt & Pepper Squid, Nahm Jim (gf,df)

**Sit Down – shared plates – select 3 protein dishes**

Grilled Shark Bay Scallops on Citrus & Fennel Risotto (gf)

12 hour Glazed Beef Short Rib, Chimmichurri (gf,df)

Crispy Duck Breast, Pickled Red Cabbage, Raspberry Balsamic Reduction (gf,df)

Grilled Red Emperor, Soy Butter (gf,)

Chorizo & Goats Cheese Chicken Roulade (gf)

Grilled Exmouth Tiger Prawns, Baby Herb & Olive Salad (gf,df)

Spiced 6 hour Lamb Shoulder, Pistachio, Pomegranate, Spiced Yoghurt (gf)

**Shared Sides**

Crusty Baguette, Beurre D'Isigny

Patatas Bravas with Sofrito and Aioli (gf,df)

**Incognito**  
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Rocket, Roast Pumpkin & Sweet Potato, Toasted Almonds, Candied Baby Romas, Honey & White Balsamic Dressing (gf,df)

Blackened Honey Sesame Carrots, Ash Goats (gf)

Iceberg with Toasted Mixed Seeds & Buttermilk Dressing (gf)

**Desserts in Petite**

Crème Brulee (gf)

Sticky Date Pudding Bites, Butterscotch, Double Cream

Dark Chocolate Bark (gf,df)

Black Tablecloths, Plates, Cutlery, Serving Platters, Paper napkins for canapés, White linen napkins for the table, S + P, Chef and Server are all inclusive of this price.

Glassware is available for hire - \$4 per person

Styling (flowers/candles etc is also available) - \$80