

Bistronomy menu package

For events over 100 guests

Entrée

Handmade Tuscan pumpkin and ricotta gnocchi, baby zucchini and sage butter
Fennel Carnaroli risotto, flakes of grilled tuna and shaved pecorino
Nori roll of soy chilli beef with sesame seaweed salad
Salad of heirloom tomato, buffalo mozzarella, basil and lemon oil
Smoked trout, celery and green apple salad, mustard seed and pickled cherries
Antipasto of roast vegetables, Romesco of capsicum, almond, hazelnut and smoked paprika
Chicken and sweat corn dumpling, coconut and lemongrass broth
Edamame bean and soba noodle salad with shitake mushroom and Japanese pop
Salad of smoked salmon, red radish, chive and baby cos, capers and cream cheese
Double baked tomato and goat's cheese soufflé
Squid and prawn salad with witlof, radicchio, saffron and walnut oil
Shredded Peking duck, cucumber and carrot salad with lime chilli

Main course

Warm soy glazed NZ King salmon, green tea noodle, zucchini, cherry tomato and mint salad
Crispy skin barramundi fillet, confit ginger and carrot puree, thyme butter
Roast ocean trout, wilted cavolo nero, beetroot and chilli jam
Steamed warehou with lime and chermoula, chick pea, couscous and pomegranate salad
Pan fried Mulloway with lemon, caper and parsley butter, wilted chard, little anchovy croutons
Chargrilled beef eye fillet with caramelised onion and Swiss brown dumpling, horseradish hollandaise
10 hour Cajun beef with corn fritter and green tomatillo salsa
Dukkah crumbed lamb rump, harissa braised eggplant and zucchini
Grilled lamb tenderloin, preserved lemon, cannellini bean and parsley braise
Sichuan spiced chicken supreme, snow pea and bean sprout stir fry, crispy shallots
Grilled corn fed chicken breast filled with broad beans, mint and mushroom, confit of red onion and wilted rocket
Seared veal involtini, soft parmesan polenta, Sicilian caponata

*To accompany main course, served in bowls on table
Chef's selection dependent on your menu*

Oven roasted chat potatoes or Creamy mashed potato or Provencal style sautéed potatoes with caramelised onion and fresh herbs or Steamed jasmine rice
Medley of seasonal steamed vegetables or Sautéed edamame beans, shitake and broccoli with garlic and chilli
Mixed leaves with a cabernet red wine vinegar and extra virgin olive oil dressing
White and wholemeal sourdough rolls

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Cheese or dessert

Selection of Australian cheeses with dried fruit and lavoshe (individual plates or platter for the table)

Catalan cream with confit orange and almond crunch

Strawberry, coconut and cocoa nib trifle

Layered chocolate and peanut butter mousse cup

Lemon meringue and white chocolate fool

Pear, ginger and coconut crumble with caramel spiced mascarpone

Baked peach, raspberry and yoghurt tart with raspberry compote

Kirsch baked rice custard, macerated cherries and caramelised chestnuts

Caramel and chocolate terrine, rum caramel, vanilla Chantilly and chocolate crunch

Frozen honeycomb and roast hazelnut parfait, honey crackle and hazelnut ganache

Petit four platters for the table – chef's selection of three such as Blood orange profiterole with pistachio cream,

Peanut butter mousse and milk chocolate lollipops, Sour cherry cake domes with cream cheese glaze

Sacred Grounds organic Fair Trade coffee and a selection of Hampstead organic Fair Trade teas with biscotti

Pricing

Bistronomy dinner packages start from \$82.90 for 2 courses and \$98.80 for 3 courses for a venue with a full kitchen.

Packages include wait staff, chefs, ice, hire of cutlery, crockery, linen and glassware.

Prices are per person and exclude GST.

The Bistronomy menu is not available for under events 100 guests.

Gastronomy provides a range of beverage packages.

Package price will vary depending on your event details and chosen venue's kitchen facilities.

Please contact us for a quote specific to your unique event.

Dinner packages at the UNSW - [UNSW Venues](#)

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