



## Premium Dinner Package

*For events over 100 guests  
Under 100 guest, price on application*

### Sample Menu 1

#### Entrée

In-house hot smoked salmon with macadamia lime crust, baby celery and watercress  
Confit of rabbit and roasted plum, Swiss chard and red radish  
Wild mushroom ragout, wilted spinach, Chabichou and white truffle oil, brioche wafers  
Caramelised pork belly, crispy shallots, toasted coconut and pineapple

#### Main course

Crispy skin Cone Bay barramundi, confit of Jerusalem artichoke, sautéed samphire and bush tomato  
Cured and smoked duck breast, sebago puree, little salad of bitter leaves and orange  
Roast rack of lamb with Vietnamese mint pea puree, tigarella tomato and sea salt  
Grilled grass-fed beef fillet, pan fried semolina gnocchi, vino cotto and tarragon butter sauce

*Our chef will select accompaniments to best compliment your main course, such as:*

Potato and parsnip puree, Salad of thinly shaved zucchini, lemon, extra virgin olive oil and fresh mint  
Freshly sliced sour dough bread

#### Cheese and dessert

Warm white chocolate pudding, plum compote, pecan nut and rum icecream  
Rhubarb jelly, rhubarb dome, oat crumble and cinnamon macaron  
Mandarin sorbet, citrus salad and cocoa liqueur gel

Sacred Grounds organic fair trade coffee and selection of T2 tea with biscotti and hand-made chocolate truffles

**Full menu – [click here](#)**

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## Sample Menu 2

### Travelling entrée

*Selection of canapés served for 1 hour*

Baked zucchini flowers stuffed with ricotta, lemon zest, broad beans

Pithivier of duck confit, foie gras, caramelised eschalots, pinot noir

New Zealand king salmon pastrami with baby herbs

Pan-fried king prawn with hoi sin, chilli, crushed peanut sauce

Rosemary and Dijon crusted lamb belly, remoulade sauce

### Main course

*Select one dish*

John Dory fillet caramelised with red curry spices, fresh rice noodle and nuoc mam cham

Corn fed chicken braised in young coconut water, green peppercorns and baby vegetables

Deboned lamb saddle with a celeriac and king brown stuffing, cavolo nero, thyme jus

Grass-fed beef fillet and mushroom duxelle in puff pastry with organic baby turnips and purple carrot

*Our chef will select accompaniments to best compliment your main course, such as:*

Potato and parsnip puree, Salad of thinly shaved zucchini, lemon, extra virgin olive oil and fresh mint

Freshly sliced sour dough bread

### Travelling dessert

*Bite-sized desserts on each table or served by waiters to standing guests.*

*Selection of four*

Raspberry marshmallow "Monte Carlo"

Pecan caramel pie with compressed apple

Dark chocolate whiskey bar

Frozen peanut and chocolate lollipop

Sacred Grounds organic Fair Trade coffee and a selection of T2 teas with biscotti

## Pricing

Premium dinner packages for a venue with a full kitchen from \$116.50 for 3 courses.

Packages include food and beverage service staff, chefs, hire of cutlery, crockery, linen, glassware and ice.

Prices are per person and exclude GST.

Under 100 guest, price on application

Gastronomy offers a range of drink 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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