

## Plated dinners and lunches UNSW

External:

### Guide to menus

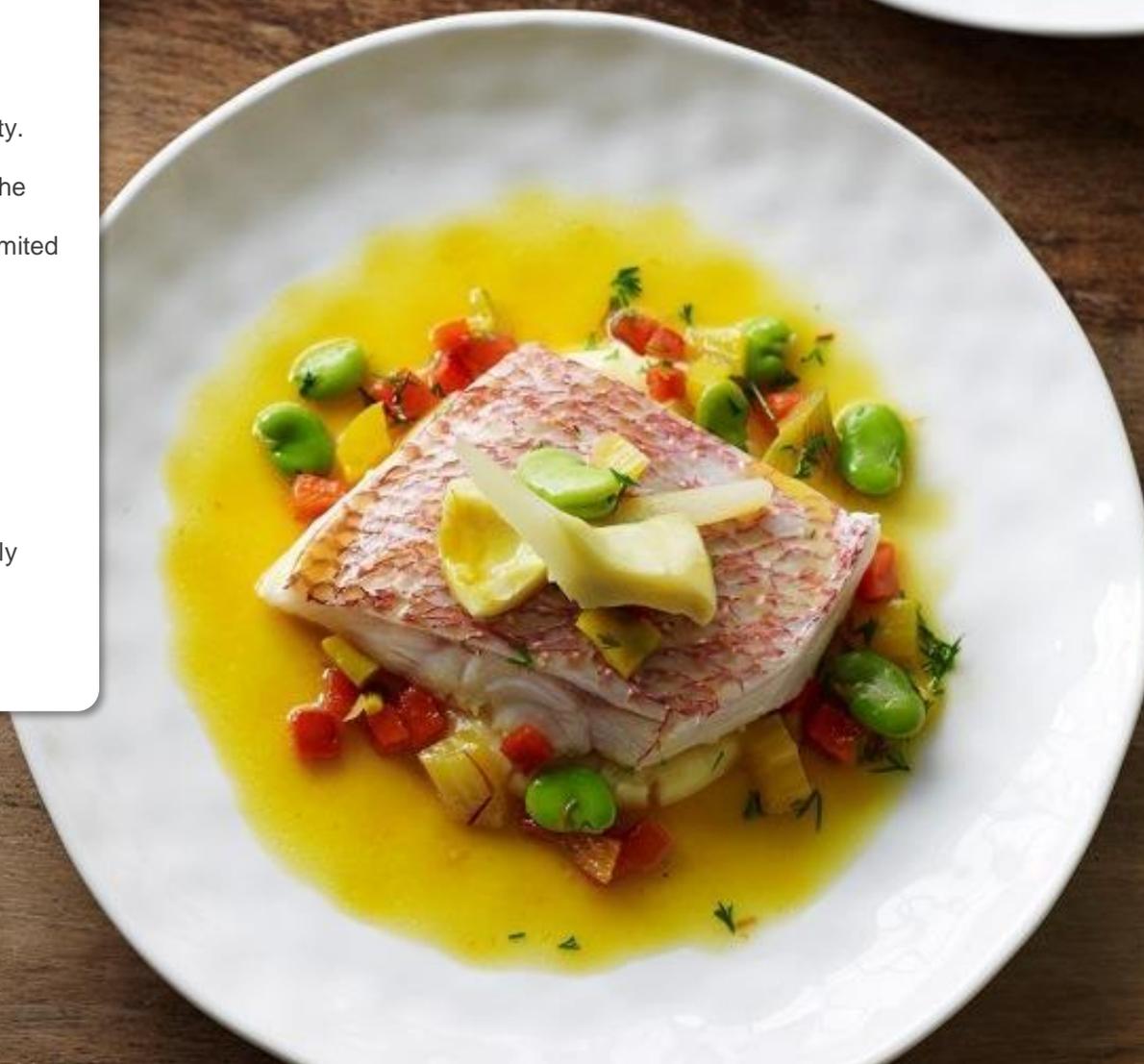
The menus that follow are samples, our menu changes seasonally to ensure variety, seasonality and sustainability.

The menu available for your event will be dependent on the facilities in the venue you have selected. In some venues additional kitchen equipment may need to be hired or a limited menu selection may be available.

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All pricing is GST inclusive.

Sunday and public holiday prices will be quoted separately including surcharge.



# Sample Bistronomy menu

## 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 sweet 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 courses

Warm soy glazed NZ King salmon, green tea noodle, zucchini, cherry tomato 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 the main course, served in bowls on the 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

## Cheese/Dessert

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

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

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

## Sample Premium menu

(seasonal menus are available on request)

### Entrée

Double baked Gruyere cheese soufflé

Sumac dusted Crystal Bay prawns, tabouli, eggplant confit, toasted pistachio and halva crumble

Confit lamb and Jerusalem artichoke terrine, roast red pepper salsa

Heirloom tomato and shredded eggplant salad with tahini yoghurt, pomegranate and pine nuts

Rolled crab omelette with bean and snow pea sprouts

Roast scallop, wilted baby leek, crispy pancetta and black truffle emulsion

Crispy zucchini flowers stuffed with marinated pine mushroom and provolone, tomato coulis

Seared yellow fin tuna rolled with basil, soft mozzarella and smoked Pyrenees salt

Confit of white rabbit and caramelised fig, red vein chard and red radish

Salmon cube hot smoked in-house coated in macadamia and lime with baby celery and watercress

Chermoula coated tiger prawn agnolotti, wilted purslane and lemon oil

### Main course

Pink snapper steamed in cabbage and Portobello mushroom, spinach and poppy seed puree

Crispy skin barramundi fillet, salt and pepper zucchini flowers, ginger, soy and shallot

Ocean trout wrapped in sage and pancetta with fondant potato and beurre blanc

Warm chargrilled kingfish on wakame soba noodle salad, wasabi glaze

Roast blue eye cod, fennel and Szechuan pepper crust, wilted gai lan, shiso and light shitake broth

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

Ballotine of corn fed chicken, pistachio and prunes and merlot braised black eyed beans

Whole spatchcock deboned, roasted and stuffed with quince and crushed walnut, za'atar jus

Salad of roast Muscovy duck, rosemary and Manuka honey, kipfler potato and bitter leaves

Chargrilled fillet of Hereford beef with smoked mozzarella gnocchi, tomato essence

Lemongrass and kaffir lime glazed beef fillet, shiitake mushrooms, snake beans and ginger

Chargrilled grass fed beef eye fillet, wood fungi and porcini galette, Tasmanian pepper sauce

Roast rack of lamb with Vietnamese mint pea puree, tigarella tomato and sea salt

Slow roasted White Pyrenees Lamb rack, pistachio and sumac crust, tahini yoghurt and harissa

Slow braised white Pyrenees lamb shoulder, cannellini beans and baby zucchini, vino cotto

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

as:

Potato and parsnip puree or Sebago hand cut chips or Gratin of desirée potatoes, caramelised onion and thyme or Steamed jasmine rice

Premium seasonal vegetables such as baby zucchini, broccolini, roast cherry truss

tomatoes or Steamed Asian greens such as bok choy, choy sum, gai lan

Salad of Asian greens, soy, lime and sesame seed oil dressing or Green salad, Limestone

chardonnay vinegar and extra virgin olive oil or Salad of thinly shaved zucchini, lemon,

extra virgin olive oil and fresh mint

Freshly sliced sour dough bread



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## Cheese or dessert

Pyengana clothbound cheddar, Trinity Cellars Jersey brie, Berry Creek Tarwin blue with honey almond paste and handmade lavoshe (Individual plates or platter for the table)

Petit four platters for the table - chef's selection of four such as Pistachio and white chocolate macaron Raspberry 'Iced VoVo'; Mini lemon meringue tartlet; Dark chocolate and whiskey bar

Black cocoa and mascarpone sandwich, cocoa custard, cocoa pop crunch

Dark chocolate and cherry tart, roasted almond ice cream, sugar sticks

Honey and lavender bavarois, pistachio cream and white chocolate

Passionfruit cream torte with coconut centre, calamansi jelly

Compressed apple rolled in caramel, currant biscuit and apple and cinnamon turnover, rum ice cream

Deconstructed lemon meringue with lemon curd, meringue and salty streusel

Strawberry sorbet with citrus salad in a vanilla bean vinaigrette

Sacred Grounds organic Fair Trade coffee and a selection of Hampstead organic Fair Trade teas with biscotti and hand-made chocolate truffles



## Bistronomy lunch and dinner package

2 course (entrée and main course or main course and dessert) \$74.40

3 course (entrée, main course and dessert) \$88.55

Please select a beverage package from the pages following

## Premium lunch and dinner package

2 course (entrée and main course or main course and dessert) \$100.05

3 course (entrée, main course and dessert) \$119.60

Please select a beverage package from the pages following

## Options

Canapés on arrival  
Chef's selection of 3 canapés served over 30 minutes \$9.95

Alternate service of dishes, per person, per course \$6.10

Alternate main course complimentary for 100 guests and over

## Beverage packages

### House package

Tesabella NV Sparkling Chardonnay Pinot Noir  
Kudos Sauvignon Blanc  
Kudos Cabernet Sauvignon  
Local and light beers  
Orange juice, soft drinks, mineral water

### Premium package

Croser NV  
Cherubino Pedestal Sauvignon Blanc Semillon  
Bests Bin 1 Shiraz  
James Boags and Cascade Light  
Orange juice, soft drinks and mineral water

	House	Premium	Soft drinks only
1 hour	\$16.05	\$28.45	\$12.15
1.5 hours	\$19.90	\$32.85	\$14.65
2 hour	\$23.75	\$36.40	\$16.85
2.5 hours	\$27.30	\$40.00	\$18.25
3 hour	\$30.90	\$43.60	\$19.65
3.5 hours	\$33.90	\$46.85	~
4 hour	\$37.25	\$50.45	~
Per hour after 4	\$8.90	\$9.95	~

## What do we do with surplus food?

Gastronomy supports OzHarvest and Gastronomy Director Miccal Cummins is an OzHarvest ambassador.

Once our functions and events are finished, OzHarvest collect any excess fresh food and deliver it to charities which support the disadvantaged and at risk communities in Sydney

Gastronomy is the proud recipient of an UNSW Environmental Achievement & Leadership Awards, which recognises outstanding environmental initiative.

