

## THE ROLLING DOLMADE



### Cocktail Party Menu

Our cocktail party menu is perfect for an informal yet stylish event, allowing your guests to mingle freely and enjoy a great selection of interesting and satisfying flavours. This style of catering is ideal for functions with limited space, as it eliminates the need for formal seating plans and the hire of a lot of extra dining equipment. For more substantial dining, it can be used in conjunction with our Standing Degustation Menu. We are able to arrange service staff for both food and drink service, and advise and quote on any hire equipment you may need, depending on the style of event you are having.

### Cold Canapes

Rye Finger Sandwiches with Roast Chicken, Celery and Walnuts

Crostini with Taramasalata and Prawns

Buckwheat Blinis with Sugar Cured Salmon, Dill Crème Fraiche and Salmon Pearls

Freshly Shucked Coffin Bay Oysters with Finger Lime Dressing

Organic Duck Rillettes Tarts with Mustard Fruits and Baby cress

Sashimi of Yellow Fin Tuna with Ginger, Coriander and Soy Dressing

Vietnamese Rice Paper Rolls with Roasted Organic Duck, Cucumber and Shallots, Soy and Sesame Dipping Sauce

Crostini with Rare Roast Beef, Beetroot Relish and Horseradish Cream

### Hot Canapes

Moroccan Chicken and Almond Bastillas with Harissa

Individual Leek and Buffalo Fetta Quiches

Crispy White Polenta with Goat Curd, Roasted Peppers and Capers

Vine Leaves Stuffed with Lamb, Tomatoes, Bourghal and Pinenuts with Tzatziki

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### Standing Degustation Menu

Our Standing Degustation Menu is a constantly changing, seasonally inspired menu, which gives you the option of enjoying various little plates of food over the course of the evening without the need for a lot of hire equipment. Teamed with our cocktail menu it is an exciting dining experience and a great showcase of the abundance of fresh produce the Noosa Region has to offer.

This menu is served on small ceramic plates or bowls for a formal event, or can be served in disposable white noodle boxes for a more casual look.

We are able to arrange service staff for both food and drink service, and advise and quote on any hire equipment you may need, depending on the style of event you are having.

We are more than happy to tailor the menu to suit your tastes, so please feel free to make requests.

### Autumn Menu 2009

#### **Cold Dishes**

Seared Hervey Bay Scallop, Avocado and Watercress Salad with Blood Orange Vinaigrette

Roasted Butternut Pumpkin, Buffalo Fetta, Walnut and Endive Salad

Peppered Wagyu Beef with Pickled Eggplant, Semi dried Tomatoes and Basil

Fattoush Salad with Vine Ripened Tomatoes, Cucumber, Peppers, Radish and Toasted Turkish Bread with Sumac and Lemon Dressing

Marinated King Prawns, Shaved Fennel, Green Olives and Preserved Lemon

Flaked Petuna Ocean Trout with Kipfler Potatoes, Capers and Seeded Mustard Mayonnaise

## **Hot Dishes**

Crumbed Local Cuttlefish with Aioli

Jungle Curry of Bangalow Pork Belly with Eggplant, Snake Beans and Green Peppercorns

Paprika Crusted Lamb with Tomato Braised Chickpeas and Chorizo

Crumbed Fresh Snapper with Crispy Potatoes and Remoulade Sauce

Orrechiette Pasta with Chicken, Pancetta, Reggiano and Rosemary

Linguine with Moreton Bay Bugs, Chilli, Garlic and Parsley

Flat Rice Noodles with Tofu, Omelette, Bean sprouts and Roasted Peanuts

Hand Cut Pappardelle with Braised Organic Duck, Tomatoes and Olives

Red Wine Braised Beef Cheeks, Smoked Bacon and Caramelised Shallots with Buttery Mash

Chickpea Crepes with Spanner Crab Brandade and Caper Butter Sauce

Potato Gnocchi with New England Rabbit, Wild Mushrooms and Thyme

## **Degustation Prices**

3 Dishes - \$30.00p/p inc GST

4 Dishes - \$38.50p/p inc GST

5 Dishes - \$45.00p/p inc GST

## **Cocktail/Degustation Packages**

5 Canapes/3 Plates - \$55.00p/p

5 Canapes/4 Plates - \$60.00p/p

5 Canapes/4 Plates/2 Dessert Canapes - \$65.00p/p

Prices are for a minimum of 40 guests (we can quote for smaller groups)

Service staff are charged separately at a rate of \$27.50/hr

Vegetarian and Gluten free options are available by prior arrangement

## THE ROLLING DOLMADE



### **Shared Banquet and Seated Three Course Menus**

Our Shared Banquet menu is a great way to enjoy a sit down event, particularly for weddings as it creates festive dining experience and encourages interaction between your guests at each table. A banquet menu is usually preceded by canapés and drinks on arrival, followed by a feast that is laid out at each table. This can be finished either with canapé style desserts or by serving the wedding cake as dessert. Our talented pastry chef produces a wide range of beautiful wedding cakes and would be happy to discuss ideas and provide you with a quote.

As all of our clients have different tastes, we prefer to individually tailor our menus to create an experience that suits you personally. Below are some examples of both styles of menus, however we would be happy to discuss via email or phone what ingredients you like, and get back to you with a suggested menu and quote.

We are able to arrange service staff for both food and drink service, and advise and quote on any hire equipment you may need, depending on the style of event you are having.

### **Sample Banquet Menu**

#### Canapes on Arrival

Crispy White Polenta with Goats Curd and Piquillo Peppers

Marinated BBQ Prawns with Aioli

Vietnamese Rice Paper Rolls with Roast Duck, Cucumber and Shallots, Hoisin Dipping Sauce

Lamb and Rosemary Puff Pastry Pies

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#### Entrees

Warm Ciabatta with Olive Oil and Balsamic Vinegar

Salad of Fresh Figs, Prosciutto, Buffalo Mozzarella and Rocket

Linguine with Moreton Bay Bugs, Chilli, Garlic and Parsley

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Mains

Peppered Sirloin of Wagyu Beef with Sauteed Wild Mushrooms and Roasted Shallots

Gallantine of Organic Chicken with Ricotta and Herbs

BBQ Salmon Fillet with Lemon and Dill Butter

Duck Fat Potatoes with Rosemary Salt

Vine Ripened Tomato, Basil and Fetta Salad

Brocolini with Chilli and Garlic

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Dessert

Tira Mi Su Wedding Cake

A Selection of Cheeses with Quince Paste, Fresh Grapes and Lavosh

**Sample Seated Three Course Menu**

Canapes

Buckwheat Blinis with Smoked Ocean Trout, Crème Fraiche and Salmon Pearls

Duck Rillettes Tarts with Mustard Fruits

Freshly Shucked Coffin Bay Oysters with Finger Lime Vinaigrette

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Entrée

Marinated Prawns with Shaved Fennel, Avocado and Cress, Blood Orange Vinaigrette

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Main

Roasted Rack of Lamb with Smoked Speck, Sauteed Wild Mushrooms, Caramelised Shallots and Green Pea Puree

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Dessert

Poached Peach with Raspberry Caramel and Vanilla Bean Parfait

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Banquet and Seated Three Course Menus Start from \$88.00p/p inc GST

We can arrange a hire quote specific to your needs on your behalf

Prices are for a minimum of 40 guests (we can quote for smaller groups)

Service staff are charged separately at a rate of \$27.50/hr

Vegetarian and Gluten free options are available by prior arrangement

Spinach and Ricotta Cigar Pastries  
Lemongrass Marinated Chicken Skewers with Spicy Peanut Sauce  
Tunisian Crab and Cous Cous Briks with Preserved Lemon Aioli  
Lamb and Rosemary Puff Pastry Pies  
Five Spice Pork Belly with Apple, Radish and Mint, Chilli Caramel  
Chorizo and Red Pepper Empanadillas  
Roasted Pumpkin, Fetta and Rosemary Arancini  
BBQ Prawns with Chilli, Oregano and Garlic

Dessert Canapes

Fresh Blueberry Friands  
Dark Chocolate and Hazelnut Tarts  
Little Lemon Meringue Pies  
Strawberry and Vanilla Cheesecakes  
Sticky Date Puddings with Double Cream  
Passionfruit Cupcakes  
Chocolate and Caramel Slice  
Toffee Profiteroles with Vanilla Bean Cream  
Meringue with Raspberries and Crème Fraiche  
Mango Gelato Waffle Cones

9 pieces - \$45.00p/p inc GST  
10 pieces - \$48.00p/p inc GST  
11 pieces - \$50.00p/p inc GST

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