

# PICKLED SISTERS

## Christmas Menu 1

3 courses \$75



### Canapes:

Prosciutto wrapped asparagus spears

Chorizo + manchego croquettes, sriracha mayo

Duck in filo with ginger & spring onions

Smoked Trout on potato rosti, lemon & chive cream

OR

### Grazing Plates:

rutherglen muscat & chicken liver pate, chicken + pistachio terrine, spiced eggplant, milawa cheeses, gooramadda olives, local smallgoods, smoked trout mousse housebaked Bread & more!!

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### Crispy skinned fillet of barramundi

on spring onion mash with lemon + caper butter, radish, caper + hazelnut salsa

### Roast duck breast

with orange + marmalade glaze, duck fat potatoes, orange + fennel

### Seared medallions of beef

+ bordelaise sauce, triple cooked fat chips + asparagus spears

### Caramelised confit pork belly

with cider + apple sauce, mustard mash, braised red cabbage

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### Chocolate christmas pudding

with cherry compote + muscat ice cream

### Parisienne custard tart

with poached rhubarb

### Vanilla bean pannacotta

with blackberry compote

### Whisky + raspberry parfait

with raspberry coulis + toasted oats

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Tea + Coffee with shortbread

# PICKLED SISTERS

## Christmas Menu 2

2 courses \$60 3 courses \$85



House baked bread

with gooramadda EVOO & dukkah

lemon, garlic + rosemary olives

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Smoked salmon + prawn timbale

with marie rose sauce + parsely oil

Twice baked four cheese souffle with peperonata

Caramelised red onion tart tatin with feta & rocket

Chicken, pork + pistachio terrine

with cranberry, orange + ginger relish

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Crispy skinned fillet of barramundi

on spring onion mash with lemon + caper butter,

radish, caper + hazelnut salsa

Roast duck breast

with orange + marmalade glaze, duck fat potatoes, orange + fennel

Seared medallions of beef

+ bordelaise sauce, triple cooked fat chips + asparagus spears

Caramelised confit pork belly

with cider + apple sauce, mustard mash potatoes, red cabbage

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Chocolate christmas pudding

with cherry compote + muscat ice cream

Parisienne custard tart with poached rhubarb

Vanilla bean pannacotta

with blackberry compote

Whisky + raspberry parfait

with raspberry coulis + toasted oats

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Tea & Coffee with shortbread

# PICKLED SISTERS

## Christmas Menu 3

2 courses \$55



House baked bread  
with gooramadda EV00

### MAINS (served alternately)

Slow roasted lamb shoulder with lemon + garlic,  
rosemary roast potatoes + ratatouille

Baked chicken breast, creamy semi-dried  
tomato sauce, boulangere potatoes + asparagus  
spears

### SWEETS (served alternately)

Orange filo cake + confit oranges + cream

Rich chocolate torte + chocolate sauce + spiced  
cherries

### TO FINISH

Coffee + Tea

# PICKLED SISTERS

## Sharing Menu

2 courses \$60 3 courses \$75



### CANAPES:

Pork rillettes + cranberry relish

Coconut prawns + sweet chilli sauce

Pumpkin, pinenut + parmesan risotto balls, apple balsamic

Roast beef in yorkshire puddings with horseradish cream

OR

### GRAZING PLATES:

rutherglen muscat & chicken liver pate, chicken + pistachio terrine, spiced eggplant, milawa cheeses, gooramadda

olives, local smallgoods, smoked trout mousse housebaked

Bread & more!!

### MAINS

Rosemary + garlic slow roast lamb shoulder

Chicken with lemon, tomato, feta & olives

Market fish fillets with citrus salsa

### SIDES

Rosemary roast potatoes

Mediterranean vegetables + burrata

Roasted beetroot + hazelnuts + chevre

### SWEETS

New York baked cheesecake with berry compote

Rhubarb + strawberry eton mess

Rich chocolate torte + chocolate sauce, hazelnut crumble

### TO FINISH

Coffee + Tea with shortbread

# PICKLED SISTERS

## CANAPE MENU

\$60 per person

Selection of 12 canapes, or 7 canapes + grazing table



### Cold Canapes

Thai chicken salad in crispy wonton cups

Mussels provencal – parsley, garlic, butter, crumb

Prawn wontons with ginger & chilli

Potato Rosti with smoked trout, lemon & chive cream

Oysters – red wine + shallot vinaigrette OR soy, ginger + spring onion

Rocket, prosciutto & goat's curd bruschetta

Vietnamese rice paper rolls with a honey soy dipping sauce

Tartare of ocean trout, smoked salmon & prawns with chilli, crème fraiche & lime

Roulade of roasted capsicum & spinach with Milawa goat's cheese

Butt's smoked trout & horseradish mousse on buttery oatcakes

Duck rillettes with cornichons on toast

Chicken liver & muscat pate on brioche

Milawa Free Range Chicken & Pistachio Terrine on bruschetta

Yorkshire Puddings with smoked trout pate

Seared beef with roasted tomato salsa

Smoked duck with cranberry relish

Roast beef in yorkshire puddings with horseradish cream

Blue cheese & rhubarb lettuce cups

Snapper cerviche with coconut dressing

Prawn Cocktail

Parmesan cups with goat's curd and confit tomatoes

Smoked duck with feta, rocket & pickled watermelon

Beef & roasted beetroot 'wraps' with horseradish cream

Seared Lamb on bruschetta with spiced eggplant & minted yoghurt

Trout rillettes on rye

Nicoise toasts

Devilleed eggs

Fruitcake with cheddar & apple

Seared beef with roasted tomato salsa

Smoked duck with feta, rocket & pickled watermelon

Prawn & pea crostini

Lemon chicken + potato rosti, tomato, olive & capsicum tapenade

Smoked salmon, cream cheese & caper roulade

## Hot Canapes

Pumpkin, pinenut & parmesan risotto balls  
Butt's smoked trout tartlets  
Spicy Lamb Cigars with minted yoghurt  
Pear, Caramelised Onion & Blue Cheese Pizza  
Salt & pepper calamari with chilli dipping sauce  
Dukkah crusted pumpkin & ricotta filo parcels with minted yoghurt  
Fennel & blue cheese tartlets  
Baked Oysters – kilpatrick OR rockefeller  
Mushrooms stuffed with ricotta & herb oil  
Mini beef burgers with Milawa cheese & red onion jam  
Crispy Duck in Filo Pastry with ginger & spring onions  
Coconut prawns with sweet chilli sauce  
Creamy wild mushroom & black truffle soup  
Home-made sausage rolls with tomato relish  
Mini Fish cakes with garlic mayo  
White anchovy 'cigars'  
Mini Lamb Burgers with Milawa Cheese & mint pesto  
Spring rolls with a soy & chilli dipping sauce  
Pork & hoisin pancakes  
Parmesan crumbed chicken with a sweet red pepper relish  
Thai chicken bites with chilli jam  
Seared prawns with wasabi mayo  
Prosciutto wrapped asparagus spears  
Mushroom & mozzarella risotto balls  
Spicy prawns with coriander mayo  
Cajun salmon with avocado salsa  
Herb crumbed Camembert with cranberry relish  
Spiced pumpkin samosas with harissa yoghurt  
Crisp prosciutto cups with skirlie  
Wasabi salmon with cucumber dipping sauce  
Sweet potato & ginger parcels  
Pork belly with spiced apple chutney  
Cheese beignets with cranberry relish  
Seared scallops with cauliflower puree & chorizo  
Pork, leek & apple sausage rolls  
Beetroot keftedes with tzatziki  
Sticky bourbon chicken with blue cheese  
Spanish chorizo skewers  
Zucchini & blue cheese tarts  
Fish gougons with mango & lime  
Polenta & prosciutto chips  
Turkey & cranberry puffs  
Cheesy aranchini with spiced tomato sauce  
Vietnamese pork belly & cucumber skewers

Chicken, cranberry & brie tarts  
Southern fried cauliflower  
Pumpkin, red onion & feta tarts  
Prawn katsu & sriracha mayo  
Baked gruyere stuffed zucchini  
Goat's cheese & cranberry tartlets  
Crumbed haloumi, lemon & olive mayo  
Lamb skewers & minted yoghurt  
Mussel 'popcorn' with garlic aioli

## **'Sweet Treats'**

Mini Lemon Meringue Pies  
Choux Buns with butterscotch sauce  
Rich chocolate pots  
Lemon & coconut slice  
Strawberry Tartlets  
Vanilla Bean Pannacotta with berries  
Profiteroles with rich chocolate sauce  
Rich chocolate & hazelnut brownie  
Mini Banana & Toffee Tarts  
Citrus Pudding with butterscotch sauce  
Mini Passionfruit Tartlets  
Herb & Honey Pannacotta with ginger poached pears  
Eton Mess – strawberries, meringue, cream  
Orange madeleines  
Poppyseed Ricotta Cake with lemon curd  
Mini rhubarb & ginger cakes  
Mini apple & cinnamon tart  
Berry friands  
Macarons  
Orange & almond cake with confit oranges  
Lemon Posset  
Mini New York cheesecakes  
Berry Tarts  
Yoghurt Pannacotta with rhubarb  
Ricotta donuts with honey & thyme



## **Grazing Table**

Rutherglen Muscat & Chicken Liver Pate, turmeric & fennel  
pickles  
Spiced eggplant  
Selection of cheeses  
Dried fruits & nuts  
Hummus & pomegranate  
Gooramadda olives  
Selection of local salamis, prosciutto & smallgoods  
Semidried tomatoes  
White bean & truffle pate  
Smoked trout mousse  
Chicken & pistachio terrine with peach chutney  
Fruit selection (ie. strawberries, pears, stone fruits)  
Housebaked Bread, crackers, oatcakes & lavosh