

## PARTIES & MILESTONES

# SAMPLE MENU

### ARRIVAL CANAPES

Baby cucumbers, sunflower seed, ricotta, smoked pepper oil  
Aged Santa Clause melon, Davidson plum  
House poached prawns with lemon mayonnaise  
Duck rilette, compressed apple, wholegrain mustard, brown rice cracker

### ENTRÉE

Hand dived scallop crudo, bonito cream, Tokyo turnips,  
wasabi yuzu dressing, bronze fennel  
Heirloom tomato carpaccio, Burraduc Farm buffalo mozzarella, lemon myrtle (v)

### MAIN

Slow roasted wagyu beef sirloin, king brown mushroom,  
turnip cream, bone marrow jus  
Potato and lentil risotto, glazed celeriac, truffle mascarpone, red vein sorrel (v)

### DESSERT

Dulce de leche mille feuille, chocolate mousse, salted caramel syrup, puff pastry

*Reach out and let's get the party started* 02 9387 4544 / [catering@cookandwaiter.com.au](mailto:catering@cookandwaiter.com.au)

No two events are the same and neither are our menus. We customise every dish to your celebration, making sure it's a perfect match for your theme and atmosphere. Expect fresh, seasonal ingredients, beautiful presentation and an event brimming with flavour and charm.